

General Information

Menu Planning

The Hotel Inter-Continental Miami is delighted to submit the following menus for your review. We hope that you will find them helpful in planning your future events. Our international team of culinary professionals is happy to prepare custom menus should you so desire. To assure the availability of menu items, your selections must be submitted to the Catering/Conference Services Department four weeks prior to your scheduled event.

Wine and Beverage

The Hotel Inter-Continental Miami is required to abide by the regulations enforced by the Florida State Liquor Commission, and as such it is the policy of the Hotel that any outside beverage may not be brought on to the premises. Your Catering/Conference Services Manager will be happy to provide you with a list of fine wines from our cellars to compliment your meal selections.

Linens

The Hotel Inter-Continental Miami provides floor length white linens. We will be more than happy to assist you in renting specialty or colored linens should you so desire.

Entertainment and Décor

The ambiance of your function can be enhanced with flowers, music and specialty items. We have a wide range of recommended vendors for these services. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Catering/Conference Services Department. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling throughout the property.

Audio Visual

For your convenience, we have an in-house department equipped to supply all your audio-visual needs, using state of the art equipment and providing professional technical support.

Valet Parking

We offer discounted valet parking for your guests' convenience.

Function Rooms

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set no more than 5% over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving your function to alternate space better suited to the size of the function. There will be an additional charge for changing the room setup less than 72 hours prior to the start of the event. Please contact your Catering, Conference Services or Banquet Manager for rates.

Guarantees

In arranging for your function, the guaranteed attendance must be confirmed and communicated to our Catering/Conference Services Department by 12:00 noon, 72 business hours prior to the function date. This number will be considered a guarantee and is not subject to reduction. The Hotel will not be responsible for service to more than 5% over and above the guarantee. If a guarantee is not given to the Hotel on the date it is due, the original number on the contract will automatically become the guarantee. For private parties when the guarantee is less than 20 people, the Hotel will charge a \$75.00 service fee. Breakfast, lunch, dinner buffets and carving stations are based on a minimum of guests. A 20% surcharge applies when the guarantee is less than the minimum required.

Service Charge and Taxes

All food and beverage charges, unless otherwise specified, are subject to our customary twenty (20%) percent taxable banquet service charge. Food and beverage is subject to a 2% Tourist Development Tax and a 7.0% Florida Sales Tax. In the event that your organization is tax exempt, we are required by law to have a copy of your current Florida Certificate of Sales Tax Exemption on file prior to the event.

Methods and Conditions of Payment

A non-refundable deposit of 50% is required for all functions, with the final balance payable no later than 72 business hours prior to the event. The Hotel may extend direct billing status to corporate clients upon approval of the Credit Manager at least 30 business days prior to the event. The Hotel must have a credit card on file for all events, regardless of final payment method.

General Information

Outdoor Functions

The Hotel reserves the right to make the final decision to use outdoor facilities in case of inclement weather no later than 5 hours prior to the event. Outdoor entertainment must be pre-approved. A set-up fee of \$2.00 per person will be applied to all outdoor events.

Signs and Displays

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Signs are not allowed on the guest room levels, elevators or building exterior. Any signs must be free-standing or placed on an easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply.

Lost & Found

The Hotel Inter-Continental Miami does not accept any responsibility for the damage or loss of any merchandise or articles left in the Hotel prior to, during or following patron's event.

Damage

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your invitees, employees, independent contractors or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as additional insured on any certificate of insurance.

Additional Service Staff

Additional service staff can be made available for your specific needs at the following rates: Servers \$100.00 each; Captains \$150.00 each per every four (4) hour shift.

Security

*The Hotel Inter-Continental Miami will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Catering/Conference Services Manager can assist you in arranging for hotel security officers. All events that include a minimum of 25 minors must have an off-duty police officer in attendance at the client's expense. For every 150 minors in attendance at an event, the client will pay one (1) off-duty hotel security officer and/or off-duty police officer. Due to fire regulations, the use of pyrotechnic and smoke machines are not permitted on hotel premises. **Note:** No armed security is allowed in the hotel, excluding law enforcement and federal officers.*

Shipments

Up to five (5) boxes may be sent two (2) business days prior to the event and held at no charge. For more than five (5) boxes, the following charges will apply: \$7.50 per box under 75 lbs., \$15.00 per box over 75 lbs. and \$125 per pallet. Boxes arriving more than two (2) business days prior to meeting dates and stored more than two (2) business days past meeting dates are subject to a storage fee of \$5.00 per box and \$20 per pallet per day. Boxes are to be addressed as follows: Client Name, Group Name & Date of Conference, # of Boxes (1 of 5, 2 of 5, etc) with the hotel address. Package return procedures and rates available upon request.

Banquet Checks

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

Food and Beverage Items

All food and beverage items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises due to license restrictions.

Late Night Staff Surcharge

An additional charge for staff applies for functions that continue past the contracted times at the following rates: Servers \$10.00 per hour each; Captains \$15.00 per hour each.

Breakfast Buffets

*All Breakfast Buffets are Served with Colombian Coffee, Decaffeinated Coffee and Bigelow Teas
Sweet Cream Butter and Fruit Preserves*

Deluxe Continental

*Freshly Squeezed Chilled Fruit and Vegetable Juices
Sliced Tropical Fruits and Seasonal Berries
Freshly Baked Pastries, Danishes,
Croissants and Assorted Muffins
\$16.00*

Healthy Continental

*Freshly Squeezed Chilled Fruit and Vegetable Juices
Sliced Tropical Fruits and Seasonal Berries
Homemade Granola with Skim Milk and Vanilla Sugar
Plain and Assorted Fruit Yogurts
Assorted Dry Cereals with Whole and Skim Milk
Assorted Muffins, Cranberry, Banana Nut and
Zucchini Breads
\$18.00*

Moveable Feast

*(Minimum of 50 guests or 20% Surcharge)
Freshly Squeezed Chilled Fruit and Vegetable Juices
Sliced Tropical Fruits and Seasonal Berries
Assorted Dry Cereals with Whole and Skim Milk
Plain and Assorted Fruit Yogurts
Fluffy Scrambled Eggs
Chef's Breakfast Potatoes
Applewood Smoked Bacon and Link Sausage
Freshly Baked Pastries, Danishes,
Croissants and Assorted Muffins
\$23.00*

Ultima

*(Minimum of 50 guests or 20% Surcharge)
Freshly Squeezed Chilled Fruit and Vegetable Juices
Sliced Tropical Fruits and Seasonal Berries
Assorted Dry Cereals with Whole and Skim Milk
Assorted Plain and Fruit Yogurts
Assortment of Imported Sliced Meats
Kahlua French Toast with Maple Syrup
Scrambled Eggs with Scallions
Chef's Breakfast Potatoes
Applewood Smoked Bacon and Link Sausage
Freshly Baked Pastries, Danishes,
Croissants and Assorted Muffins
\$27.00*

Brunch

*(Minimum of 50 guests or 20% Surcharge)
Mimosas
Freshly Squeezed Chilled Fruit and Vegetable Juices
Sliced Tropical Fruits and Seasonal Berries
Sliced Scottish Smoked Salmon with Traditional Garnish and Bagels
Avocado, Red Onion and Bell Pepper Salad
Baby Shrimp, Mango and Papaya Salad with Cilantro Dressing
Sliced Beefsteak Tomatoes, Fresh Mozzarella and Basil Compote
Thin Sliced Prosciutto Di Parma with Seasonal Melon
Eggs Benedict
Grilled Free Range Chicken Breast with Shiitake Mushroom Sauce
Seared Local Black Grouper Fillet with Braised Fennel and Citrus Butter Sauce
White and Wild Rice Pilaf with Wheat Berries and Herbs
Cottage Fried Potatoes
Peach Blintzes with Sour Cream
Belgian Waffles Served with Warm Vermont Maple Syrup
Chef Pierre's Selection of Cakes, Breakfast Pastries, Scones and Pound Cake
\$38.00*

*An Omelette Station prepared to order by a Uniformed Chef may be added to any of the above Buffets.
Choice of fillings to include: Scallions, Mushrooms, Sweet Bell Peppers, Tomatoes, Cheddar and Mozzarella Cheese,
Ham, Bacon and Smoked Salmon @ \$7.00 per Guest
Chef Fee at \$75.00 per Chef for a 2-hour maximum duration*

Plated Breakfast

*All Plated Breakfasts include Colombian Coffee, Decaffeinated Coffee and Bigelow Teas
Sweet Cream Butter and Fruit Preserves*

American Scramble

*Freshly Squeezed Florida Orange Juice
Fluffy Scrambled Eggs with Scallions
Applewood Smoked Bacon or Link Sausage
Chef's Breakfast Potatoes
Freshly Baked Pastries, Danishes,
Croissants and Assorted Muffins*

\$18.00

French Connection

*Freshly Squeezed Florida Orange Juice
French Toast with Cinnamon Apple Relish and Syrup
Sausage Patties and Roasted Plum Tomato
Freshly Baked Croissants and Brioche*

\$19.00

Florida Sunrise

*Freshly Squeezed Florida Orange Juice
Country Style Egg Timbale with Spinach,
Potatoes and Goat Cheese
Chicken Apple Sausage and Roasted Plum Tomato
Freshly Baked Pastries, Croissants,
Assorted Muffins and Orange Scones*

\$20.00

Notre Dame

*Freshly Squeezed Florida Orange Juice
Seasonal Berries with Crème Fraîche
Vegetable and Goat Cheese Frittata
Oven Roasted Plum Tomatoes
Applewood Smoked Bacon
Freshly Baked Pastries, Danishes,
Croissants and Assorted Muffins*

\$21.00

Breakfast à la Carte

In addition to your Plated or Buffet Breakfast:

*Plain and Assorted Fruit Yogurts
\$3.00 per container*

*Smoked Scottish Salmon with Traditional Garnish
\$8.25 per person*

*Assorted Bagels with Flavored Cream Cheeses
\$36.00 per dozen*

*Assorted Dry Cereals with Whole and Skim Milk
\$2.50 per box*

*Selection of Sliced, Roasted, Cured Meats and Cheeses
\$6.00 per person*

*Homemade Cinnamon Rolls
\$36.00 per dozen*

*Cheese, Guava or Meat Pastelitos
\$42.00 per dozen*

*Banana Bread (serves 10pp)
\$38.00 per loaf*

*Zucchini Bread (serves 10pp)
\$38.00 per loaf*

*Cranberry Bread (serves 10pp)
\$38.00 per loaf*

*Marbled Coffee Cake (serves 10pp)
\$35.00 per cake*

Coffee Breaks

All Coffee Breaks are Served with Colombian Coffee, Decaffeinated Coffee and Bigelow Teas

Chocoholic

*Chocolate Covered Strawberries
Rich Fudge Brownies
White Chocolate Macadamia Tarts
Chocolate Marquis Squares
Swiss Chocolate Truffles
Chocolate Pecan Cookies*

\$13.50

The Bakery

*Assorted Chilled Fruit Nectars to include:
Mango, Watermelon, Apple and Orange
Ham and Swiss Cheese Croissants
Chocolate Turnovers
Blueberry, Cranberry and Cornbread Muffins*

\$14.00

The “Big Cheese”

*Assortment of Imported and Domestic Cheeses
Red and Green Grapes
Marinated Olives
Assorted Pâtés and Terrines Served with Cornichons
Assorted Carr’s Crackers and Sliced French Baguette*

\$15.00

Swiss Power Break

*Freshly Squeezed Orange Juice
Bircher Muesli
Sliced Tropical Fruits and Seasonal Berries
Tomato & Goat Cheese Tart*

\$16.50

Tea Time in Miami

Havana

*Ham Croquetas
Media Noches
Guava, Cheese or Meat
Pastelitos*

\$13.00

*Assorted Finger Sandwiches
To include: Tomato, Cucumber
Watercress, Smoked Salmon and Elena Ruz
Lemon Squares, Scones, Mini Pastries
Basket of Whole Fruits
A Selection of Bottled Iced Teas Served with
Lemon and Lime Wedges and
Fresh Mint Leaves*

\$15.00

Mr. Freeze

*Selection of Specialty
Ice Cream and Yogurt Bars*

\$11.00

Caribbean

*Tropical Fruit Skewers
Jamaican Meat Patties
Blue Mountain Coffee Cake*

\$14.50

At The Movies

*Pigs in a Blanket
Build Your Own Nachos:
Crisp Fried Chips with Salsa, Guacamole,
Jalapeño Peppers and Chili Cheese Sauce
Salted and Buttered Popcorn
Assorted Candy Bars*

\$14.00

Coffee Break A La Carte

*Colombian Coffee, Decaffeinated Coffee,
Bigelow Teas
\$48.00 per gallon*

*Freshly Squeezed and Chilled Fruit
and Vegetable Juices
\$45.00 per gallon*

*Skim, Whole and Chocolate Milk
\$25.00 per gallon*

*Freshly Squeezed Lemonade,
Tropical Fruit Punch and Iced Tea
\$36.00 per gallon*

*Assorted Soft Drinks
\$3.25 per bottle*

*Assorted Mineral Waters
\$3.50 per bottle*

*Assorted Jumbo Cookies
\$36.00 per dozen*

*Blondies and Brownies
\$36.00 per dozen*

*Butter Cookies
\$12.00 per dozen*

*Viennese Pastries
\$44.00 per dozen*

*Assorted Breakfast Pastries
\$38.00 per dozen*

*Assorted Mini Breakfast Quiches
\$6.00 each*

*Assorted Granola and Fruit Bars
\$3.50 each*

*Fresh Fruit Kabobs
\$5.50 each*

*Finger-Style Tea Sandwiches
\$44.00 per dozen*

*Soft German Style Pretzels
\$45.00 per dozen*

All Coffee Breaks have a maximum duration of 30 minutes.

Coffee Cart

*A Selection of A la Carte Coffees to include: Espresso, Flavored Cappuccino,
Latte, Café con Leche, Cuban Coffee and Hot Chocolate made to order with specialized Coffee equipment on a rolling cart.*

\$6.00 per person (Minimum of 100pp required)

Express Luncheons

*All Chilled Luncheons are Served with Freshly Baked Assorted Rolls and Sweet Cream Butter,
Colombian Coffee, Decaffeinated Coffee, Bigelow Teas and Iced Tea*

Chilled Luncheons

The Oriental

*Sesame Crusted Breast of
Free Range Chicken
Somen Noodles with Hoisin Dressing
Mango Tartlets*

\$23.00

The Royal Canadian

*Poached North Atlantic Salmon
Sun Dried Tomato Orzo
Chilled Asparagus with Pesto Dressing
Chocolate Espresso Torte*

\$24.00

Boxed Lunches To Go

Deli Lane

*Turkey Submarine Sandwich OR
Roast Beef Submarine Sandwich OR
Vegetarian Wrap (optional)
Pasta Salad
One Piece of Whole Fruit
One Bag of Potato Chips
Jumbo Chocolate Chip Cookie
Includes a Soda or Bottled Water*

\$19.00

Pic Nic

*BBQ Skirt Steak Sandwich OR
Roasted Chicken Sandwich OR
Vegetarian Wrap (optional)
Caesar Salad
One Piece of Whole Fruit
Bag of Terra Chips
Key Lime Tart
Includes a Soda, Juice or Bottled Water*

\$23.00

Express Luncheons

*All Hot Luncheons are Served with Freshly Baked Assorted Rolls and Sweet Cream Butter,
Colombian Coffee, Decaffeinated Coffee, Bigelow Teas and Iced Tea*

Hot Luncheons

Discovery

*Caesar Salad with Multi Grain Croutons
Roasted Chicken with Homestead Vegetables and Rosemary Potatoes
Crème Brûlée
\$26.00*

Carnival

*Chilled Asparagus with Mesclun Leaves and Baby Shrimp Salad
Grilled Breast of Chicken with Buffalo Mozzarella, Tomato Coulis,
Herb Roasted New Potatoes and Fresh Vegetables
Mango Passion Fruit Mousse with Mango Glaze
\$28.00*

Princess

*Black Bean Chorizo Chowder
Jerk Spiced Chicken Breast with Fried Plantains
Traditional Rice & Peas with Garden Vegetables
Blue Mountain Coffee Cake
\$29.00*

Majesty

*Caribbean Conch Chowder
Pan-Fried Tilapia Fillet with Creole Sauce
Served with Grilled Plum Tomato and Herb Rice Pilaf
Crème Caramel
\$30.00*

Seabourn

*Potato Cream Soup with Herb Crostini
Lime and Coriander Crusted Salmon on BBQ Bean Medley and Herb Roasted Potatoes
Rum Raisin Chocolate Mousse Tart
\$32.00*

Cunard

*Florida Orange, Avocado and Shrimp Salad
Oven Roasted Pesto Marinated Snapper
On Grilled Vegetables and Herb Rice Pilaf
Tiramisu
\$33.00*

Viking

*Smoked Salmon and Arugula Salad with Yogurt Dill Dressing
Petit Filet of Angus Beef with Yukon Gold Potato Puree,
Fresh Vegetables and Shiitake Mushroom Sauce
Decadent Chocolate Bavaois in a Chocolate
Biscuit with Dark Chocolate Glaze
\$36.00*

Express Vegetarian Luncheons

*All Hot Luncheons are Served with Freshly Baked Assorted Rolls and Sweet Cream Butter,
Colombian Coffee, Decaffeinated Coffee, Bigelow Teas and Iced Tea*

Holland America

*Hearts of Baby Romaine Lettuce
Charred Red Onions and Red Wine Vinaigrette
Grilled Vegetable Strudel with Sorrel Sauce
Chocolate Decadence
\$22.00*

Norwegian

*Spring Greens with Marinated Portobello Mushrooms
Served with Indigo Dressing
Sesame Crusted Tofu on Braised Baby Bok Choy
& Mango Chili Sauce with Steamed Rice Timbale
Frozen Orange Soufflé
\$24.00*

Lunch Buffets

*Minimum of 50 Guests or 20% Surcharge per person
All Lunch Buffets are Served with Colombian Coffee, Decaffeinated Coffee, Bigelow Teas and Iced Tea
Freshly Baked Assorted Rolls with Sweet Cream Butter*

Carnegie

*Chef's Daily Soup Selection
California Field Greens with Assorted Dressings
Tuscan Pasta Salad with Olives and Pesto
Red Bliss Potato Salad
Selection of Deli Meats to include:
Salami, Roast Beef, Capicola, Ham and Smoked Turkey
Selection of Deli Cheeses to include:
Sliced Cheddar, Swiss, Provolone and American Cheese
New York Cheesecake
Tropical Fruit Mousse*

\$28.00

The Cordoba

*Chef's Daily Soup Selection
Mixed Baby Lettuces with Assorted Vegetable Garnish
Herb Infused Olive Oil, Balsamic Vinaigrette and Assorted Dressings
Vine Ripened Tomatoes and Buffalo Mozzarella
with Basil Compote
Grilled Vegetables with Fried Polenta,
Shaved Parmesan Cheese and Fresh Herbs
Chilled Roasted Atlantic Salmon with Buckwheat
Noodles in a Soy and Sesame Dressing
Tuscan Pasta Salad
Rotisserie Chicken Cobb Salad
Sliced Tropical Fruit
Chocolate Bourbon Pecan Pie
Strawberry Cheesecake*

\$30.00

Tuscany

*Mediterranean Antipasto to include:
Coppa Salami, Peppers, Olives, Mozzarella and Plum Tomatoes
Radicchio, Endives and Watercress
Penne Salad with Roasted Zucchini, Yellow Squash and Peppers
Pan Seared Chicken Scallopini with Tomato Caper Sauce
Linguini with Sautéed Calamari and Pesto Cream Sauce
Medley of Vegetables
Pierre's Tiramisu
Pignoli Tart
Cannolis*

\$31.00

Lunch Buffets

*Minimum of 50 Guests or 20% Surcharge per person
All Lunch Buffets are Served with Colombian Coffee, Decaffeinated Coffee, Bigelow Teas and Iced Tea
Freshly Baked Assorted Rolls with Sweet Cream Butter*

Caribbean

*Island Greens with Papaya Dressing
Hearts of Palm and Avocado Salad
Coconut Banana Salad
Squid Salad
Pan Seared Scotch Bonnet Rubbed Chicken Breast
Jerk Marinated Pork Loin
Cumin Spiced Rice Pilaf
Yam & Pumpkin Medley
Blue Mountain Coffee Cake
Coconut Drops
Tropical Fruit Salad*

\$32.00

Sandwich Extravaganza

*French Baguette with Roasted Turkey, Dilled Havarti, Lettuce and Tomato
Focaccia with Pastrami, Edam Cheese, Kosher Dill Slices and Whole Grain Mustard
Ciabatta with Prosciutto, Fresh Mozzarella, and Roasted Sweet Peppers
New York Style Rye Sandwich
Calle Ocho Cuban Sandwich
German Potato Salad with Bacon
Cole Slaw
Mixed Greens
Tropical Fruit Salad
Potato Chips and Terra Chips
Assorted Ice Cream Treats*

\$33.00

The Americas

*Orange Jicama Salad
Three Bean Chorizo Salad with Crisp Fried Tortilla Chips
Sweet Potato and Shrimp Salad
Grilled Skirt Steak with Mojito Barbecue Sauce
Coconut Milk Marinated Roasted Snapper Flavored with Cilantro Orange Salsa
Chorizo on Black Beans
Key Lime Rice Pilaf
Caribbean Vegetable Blend
Banana Chocolate Cake
Caramelized Coconut Custard
Tropical Fruit Tart*

\$35.00

Lunch Buffets

*Minimum of 50 Guests or 20% Surcharge per person
All Lunch Buffets are Served with Colombian Coffee, Decaffeinated Coffee, Bigelow Teas and Iced Tea
Freshly Baked Assorted Rolls with Sweet Cream Butter*

Pacific Rim

*Miso Soup with Wonton
Hawaiian Pineapple Chicken Salad with Crispy Vegetables and Orange Sesame Dressing
Spicy Soba Noodle Salad with Snow Peas and Roasted Cashew Nuts
Crispy Vegetable Spring Roll with Sweet Chili and Soy Sauce
Char Siu Roasted Pork loin with Brown Sugar Soy Sauce
Sesame Crusted Chicken Breast on Stir Fried Vegetables
Pan Seared Mahi Mahi on Sweet & Sour Fruit Salsa
Traditional Fried Rice
Coconut Custard with Toasted Almonds
Kiwi Tartlets
Exotic Fruit Cheesecake*

\$36.00

Tequesta

*Chef's Daily Soup Selection
Mimosa Salad
Florida Citrus, Baby Shrimp and Avocado Salad
Marinated Artichokes and Asparagus with Balsamic Dressing
Rotisserie Chicken Cobb Salad
Seared Atlantic Salmon with Pesto Cream Sauce
Top Sirloin of Smoked Beef with Roasted Garlic Jus
Herb Roasted Fingerling Potatoes
Garden Fresh Vegetables
Tropical Fruit Tartlettes
Marbled Cheesecake with Chocolate Glaze
Crème Caramel*

\$36.00

Dinner Menu

*All Dinners are Served with Colombian Coffee, Decaffeinated Coffee and Bigelow Teas
Freshly Baked Assorted Rolls and Sweet Cream Butter*

Three Course Dinners

Chef's Choice of Starch and Seasonal Vegetables accompany all Three-Course Dinners

The Villa

*Mesclun Greens, Marinated
Wild Mushrooms and Fried Polenta
☆☆☆
Sliced Breast of Free Range Chicken with
Roasted Garlic Jus
☆☆☆
Grand Marnier Bavarian Cream with
Mandarin Orange Glaze*

\$37.00

The Atlantis

*Red and Yellow Tomato "Carpaccio" with
Arugula and Aged Balsamic Vinegar
☆☆☆
Seared Salmon Fillet with
Braised Fennel and Basil Butter Sauce
☆☆☆
White and Dark Chocolate Terrine with
Godiva Chocolate Sauce*

\$39.00

Majorca

*Herb Salad with
Baked Goat Cheese and Tomato Coulis
☆☆☆
Roast Sirloin of Beef with
Red Wine Sauce
☆☆☆
Pierre's Apple Tart à La Mode*

\$43.00

Coronado

*Arugula with Poached Pear, Blue Cheese
Vinaigrette and Toasted Walnuts
☆☆☆
Breast of Chicken Stuffed with
Artichokes, Pesto, Pinenuts and Natural Jus
☆☆☆
Chocolate Marquise with
Vanilla and Mocha Sauce*

\$38.00

Oceania

*Mesclun Field Greens with Red and Yellow Tomatoes,
Vegetable Threads and Cabernet Dressing
☆☆☆
Charred Mahi Mahi with Baby Shrimp Etouffée
☆☆☆
Fallen Chocolate Soufflé with
White Chocolate and Raspberry Coulis*

\$40.00

Portofino

*Chopped Vegetable Salad with
Herb Dressing and Tomato Trio
☆☆☆
Seared Filet of Beef with
Zinfandel Sauce
☆☆☆
Pistachio Crème Brûlée with
Chocolate Madeleine*

\$55.00

Dinner Menu

*All Dinners are Served with Colombian Coffee, Decaffeinated Coffee and Bigelow Teas
Freshly Baked Assorted Rolls and Sweet Cream Butter*

Four Course Dinners

Brickell

*Black Bean and Pumpkin Soup
with Roasted Garlic Croutons*

*Marinated Green Asparagus with Smoked Colossal Sea Scallops
On Spring Greens Drizzled with Roasted Tomato Vinaigrette*

*Portobello and Parmesan Cheese Crusted Medallion of Milk Fed Veal Loin
Grilled Baby Vegetables and Roasted Chateau Potato*

Sacré Coeur, White Chocolate Mousse with Raspberries

\$68.00

Bayshore

Corn Chowder with Crabmeat Crouton

*Roasted Pepper and Seafood Timbale
with Spring Baby Greens*

*Roasted Cornish Hen Half with Napa Red Wine Reduction, White & Red California Grape Ragout,
Macaire Potatoes and Sautéed Baby Vegetables*

Duet of Godiva Chocolate Mousse and Crème Bavaois on Tropical Fruit Painting

\$72.00

Key Biscayne

Tomato Bisque with Pasta Purse

*Mushroom and Goat Cheese Strudel on Herb Mixed Greens
Sorrel Vinaigrette*

*Duet of Grilled Tenderloin of Beef and Maryland Crab Cake
Complimented with Cracked Peppercorn Sauce
Roasted Red Bliss Potatoes and Garden Vegetables*

Chocolate Crème Brulee with Berries

\$76.00

Dinner Buffets

Minimum of 50 Guests or 20% Surcharge per person
All Dinner Buffets are Served with Colombian Coffee, Decaffeinated Coffee and Bigelow Teas
Freshly Baked Assorted Rolls with Sweet Cream Butter

Ambassador

Mesclun Greens with Red and Yellow
Tomatoes with Balsamico
Grilled Italian Vegetables with Herbed Goat Cheese
Gulf Shrimp, Avocado and Citrus Salad
with Lime Chili Vinaigrette
Display of Sliced Sopresseta, Coppa,
Parma Ham and Milano Salami

Pepper Crusted Atlantic Salmon on
Leek Confit with Curry Sauce
Grilled Breast of Chicken Layered
with Pancetta and Madeira Jus
Roasted Rib-eye with Horseradish Hollandaise
Mélange of Vegetables
Rigatoni with Bell Pepper and Tarragon Coulis
Wild Mushroom Risotto

Dark Chocolate Mousse Torte
Raspberry Mille Feuille
Crème Brûlée

\$48.00

Miami Spice

Jamaican Conch Chowder
Organic Field Greens with Jalapeño Herb Vinaigrette
Hearts of Artichoke and Asparagus Salad
Shrimp, Citrus and Pink Peppercorn Salad
Jicama and Green Papaya Slaw
Grilled South Florida Vegetables with Pesto Vinaigrette

West Indies Spiced Sirloin Steaks
with Chimichurri Sauce
Key West Shrimp Brochettes Brushed
with Peruvian Pepper Butter
Marinated Breast of Chicken
with Green Apple Chipotle Chutney
Grilled Corn and Sweet Potatoes

Cappuccino Flan
Guava Cake
Key Lime Tartlets
Seasonal Fresh Fruits and Berries

\$55.00

Florence

Grilled Chicories with Vintage Balsamic Vinegar
Rigatoni Salad with Shrimp and Salami
Carpaccio of Beef Tenderloin
Antipasto
Roasted Portobello Mushrooms with Frisee
Parma Ham and Fresh Mozzarella

Zucchini and Spinach Lasagna with Toasted Pine Nuts
Parmesan Crusted Breast of Chicken
with Capers and Vermouth Butter
Pan Seared Medallions of Veal
with Prosciutto and Sage
Orzo Pasta with Sundried Tomatoes
Grilled Zucchini, Sweet Peppers and Eggplant Napoleon

Dark and White Chocolate Mousse
in Chocolate Tulip
Almond and Pear Tart
Ricotta Cheese Cake

\$59.00

Dinner Buffets

*Minimum of 50 Guests or 20% Surcharge per person
One Chef/Carver required per every 100 Guests @ \$75.00 per Chef
Additional Fee for BBQ Grill @ \$150.00
All Dinner Buffets are Served with Colombian Coffee, Decaffeinated Coffee and Bigelow Teas
Freshly Baked Assorted Rolls with Sweet Cream Butter*

Stars & Stripes

*Mesclun Salad with Assorted Dressings
Cole Slaw and Potato Salad
Vine-Ripened Sliced Tomatoes with Buffalo Mozzarella
Sliced Tropical Fruits and Seasonal Berries

Hamburgers with Sesame Seed Buns
Hot Dogs with Sauerkraut and Buns
BBQ Chicken Breasts & Onion Rolls
Grilled Corn on the Cob and Baked Potatoes
with Sour Cream, Chives, Crumbled Bacon and Cheddar Cheese

Assorted Homemade Jumbo Cookies to include:
Peanut Butter, Chocolate Chip and Oatmeal Raisin
Selection of Specialty Ice Cream and Yogurt Bars*

\$45.00

Costa del Sol

*Vegetable Minestrone
Marinated Artichokes and White Bean Salad
Salade "Nicoise" Albacore Tuna, Baby French Beans,
Boiled Eggs, Potatoes, Capers and Imported White Anchovies

Paella with Shellfish, Fresh Peas and Chorizo
Sliced Smoked Chicken Breast
with Sautéed Grapes and Harissa
Oven Roasted Black Grouper
with Sautéed Rappini and Sauce Pipperade
Grilled Beef Rumpsteak
with Roasted Garlic and Natural Jus
Herbed Fingerling Potatoes
Grilled Vegetable Mélange

Chef Pierre's Dessert Table*

\$58.00

Dinner Buffets

*Minimum of 50 Guests or 20% Surcharge per person
One Chef/Carver required per every 100 Guests @ \$75.00 per Chef
Additional Fee for BBQ Grill @ \$150.00*

*All Dinner Buffets are Served with Colombian Coffee, Decaffeinated Coffee and Bigelow Teas
Freshly Baked Assorted Rolls with Sweet Cream Butter*

Taste of the Islands

*Banana Coconut Salad
Marinated Conch with Mango & Papaya Vinaigrette
Boiled Yam Salad with Roasted Pineapples and Plantain Chips
Red Snapper Salad with Jicama, Peppers and Lime*

☆☆☆

Carving

Jerk Marinated Pork Leg

From the Grill

Mahi-Mahi and Skirt Steak with Chimichurri

*Curried Chicken Breast with Pineapple & Mango Relish
Traditional Rice & Peas
Sweet Fried Plantains*

☆☆☆

*Blue Mountain Coffee Cake
Coconut Flan
Guava Cheesecake
Chocolate Banana Nut Soufflé*

\$62.00

New England Clam Bake

*New England Clam Chowder with Oyster Crackers
Field Greens with Charred Red Onion Vinaigrette
Cranberry Coleslaw
Warm Bacon Potato Salad
Smoked Oyster Canapés*

☆☆☆

Out of the Steamer

Samuel Adams Steamed Clams and Mussels

From the Grill

*Ale Marinated Sirloin Steaks
BBQ Baby Back Ribs
Maple Glazed Duck Breast
Grilled Rock Lobster Tail with Garlic Butter
Corn on the Cob
Baked Potatoes with Sour Cream, Chives, Crumbled Bacon and Cheddar Cheese*

☆☆☆

*Boston Cream Pie
Vermont Apple Pie
New England Sponge Cake with Cranberries*

\$80.00

Hors D'oeuvre

Cold Hors d'oeuvre

*Asparagus Wrapped with Parma Ham
Plum Tomato and Mozzarella
Boursin Cheese with Apricot and Pecans
Fresh Mozzarella Crostini
Smoked Salmon Pinwheel on Pumpernickel
Smoked Salmon Crostini
Tomato and Basil Bruchetta
California Rolls
Smoked Chicken and Avocado Tartlets
Phyllo Cup with Curried Shrimp Salad
Bagel Sushi
Phyllo Cup with Roquefort and Walnut Mousse
Profiteroles with Duck Liver Mousse
Beef Tenderloin Crostini with Creole Mustard
Rare Sesame Seared Tuna with Wasabi Mayonnaise*

\$4.00 each

Hot Hors d'oeuvre

*Mini Beef Empanadas
Feta and Spinach Triangle
Sesame Chicken with Teriyaki Dip
Tex-Mex Black Bean Spring Roll with Pico De Gallo
Vegetable Spring Roll with Sweet Chili Sauce
Grilled Lamb Chops with Provencal Seasoning
Mini Beef Wellington
Parmesan Artichoke Crisp
Hibachi Chicken Skewers
Tenderloin Fajita
Spinach and Goat Cheese Pizza
Vegetable, Chicken or Shrimp Quesadillas
Coconut Shrimp
Conch Fritters with Mango Cocktail Sauce
Franks in a Blanket with Guldens Mustard
Petit Quiche Lorraine
Floridian Crabcakes with Creole Remoulade
Bitterballen Assorted*

\$4.50 each

*A minimum of 50 pieces of each hors d'oeuvre required.
We suggest eight pieces per person for a one-hour reception.
Hors d'oeuvre may be Served Butler or Buffet Style.*

Receptions

All Receptions are based on one hour of service and a minimum of 25 guests

American

*Red Bliss Potato Salad
Homestead Field Greens
with Assorted Dressings
Assorted Relish Tray*

*Carving: Roasted Tom Turkey
Sage Stuffing and Cranberry Compote
Silver Dollar Rolls*

\$18.00

Chef to carve at \$75.00 per chef

European

*Marinated Artichoke Hearts
and Asparagus Spears
Buffalo Mozzarella and Sliced Beefsteak Tomatoes
with Basil Dressing
Grilled Assorted Vegetables
with Fried Polenta*

*Carving: Herb Crusted Top Round of Beef with
Pommery Mustard and Herbed Mayonnaise
Accompanied by French Rolls*

\$19.00

Chef to carve at \$75.00 per chef

Latin

*Peruvian Style Ceviche
Hearts of Palm Salad
with Cilantro Vinaigrette
Brazilian "Bacalao" Fritters*

*Carving: Cuban Style "Lechon"
Roast Suckling Pig Marinated with Mojito
Accompanied with
Cuban Bread*

\$18.00

Chef to Carve at \$75.00 per chef

Asian

*Fried Egg rolls and Spring Rolls
with Plum Sauce
Steamed Assorted Dim Sum
with Sweet Chili Dipping Sauce
Assorted Sushi and Sashimi*

with Pickled Ginger, Wasabi and Soy Sauce

*Carving: Peking Duck with
Moo Shu Pancakes and Hoisin*

\$24.00

Chef to Carve at \$75.00 per chef

Med

*Traditional Greek Salad
Hummus, Baba Ghanoush,
and Tabbouleh,
Warm Pita Triangles with Tahini*

*Carving: Greek Style Leg of
Spring Lamb*

\$19.00

Chef to Carve at \$75.00 per chef

(One Chef required for every 100 persons)

Receptions

All Receptions are based on one hour of service and a minimum of 25 guests

Italian

(Your choice of two pastas and two sauces)

*Penne, Rigatoni, Bow Tie Pasta or
Tri-Color Cheese Tortellini*

*Sauces: Pesto, Tomato Basil, Tomato Vodka or
Alfredo Sauce*

Served with:

*Shaved Parmesan, Red Pepper Flakes and Olive Oil
Basket of Garlic Bread*

*Platters of Selected Antipasto to include:
Fried Polenta and Roasted Peppers*

\$13.50 per person

Paella Valenciana

*Saffron Infused Rice with Calamari, Mussels,
Chorizo, Chicken and Shrimp
Presented from Traditional Paella Pans
Accompanied by Garlic Bread*

\$ 16.00 per person

Andalusian

Marinated Spanish Olives

Assorted Spanish Cured Meats (Serrano Ham etc.)

Orange Cod Salad

Marinated Artichokes

Gambas with Herbs, Garlic and Olives

Chilled Gazpacho

Eggplant Dip

Anchovies in Vinegar

Goat Cheese with Roasted Peppers

\$19.50 per person

Scandinavian

Swedish Meatballs with Mustard Sauce

Pickled Herring

Whole Smoked Salmon

Aquavit Marinated Gravlox with Dill Mustard Sauce

Smoked Pork Loin with Apples and Prunes

Assorted Smoked Fish

\$26.00 per person

Receptions

All Receptions are based on one hour of service and a minimum of 25 guests

Neptune Bar

*A Lavish Display of Seafood Selected from the Atlantic Sold per piece
Contact your Sales Manager for Ice Carving display options*

Oysters on the Half Shell
\$3.50 each

Clams on The Half Shell
\$3.50 each

New Zealand Green Lip Mussels
\$3.50 each

Half Chilled Lobster Tail
\$18.00

Cocktail Crab Claws
\$4.00 each

Crab Legs
\$4.00 each

Jumbo Gulf Shrimp
\$4.00 each

Stone Crabs
Market Price

Sushi Bar

A wide variety of the highest quality Japanese Sushi & Sashimi sold per piece

Sushi

Ahi Tuna
Japanese Yellowtail
Shrimp
Salmon
Eel

\$5.50 per piece

Rolled Sushi

California Roll
Kim Chee
Spicy Tuna
Bagel Roll
Vegetable Roll

\$4.00 per piece

Warm or Chilled Sake Available @ \$22.00 per bottle

Farmers Market

(Your choice of two)

Tropical Fruit Display

Or

Basket of Seasonal Crudités

Served with Choice of Dips

Or

Display of Grilled Vegetables

Served with Fried Polenta and Herb Compote

Or

Selection of Imported and Domestic Cheeses

Served with Freshly Baked Sliced French Bread and Assorted Crackers

Garnished with Arugula, Grapes and Walnuts

Or

Baked Brie in Flaky Pastry Crust

Served with Mesclun Salad

\$14.00

Carving Stations

Minimum of 50 Guests or 20% Surcharge per Station

*Vegetable Stuffed Chicken Roulade
Boneless Chicken Filled with Celery, Carrots
and Roasted Vegetable Farce
with Herb Gravy and Olive Focaccia Bread*

\$85.00 / 12 people

*Bone in Ham with Honey and Cloves,
Spiced Apple Confit and
Jalapeño Corn Bread*

\$350.00 / 50 people

*Young Tom Turkey,
Sage and Pecan Stuffing,
Creamy Mushroom Sauce and Parker House Rolls*

\$75.00 / 25 people

*Steamship Round of Certified Angus Beef,
Whole Grain Mustard, Horseradish Sauce,
Natural Jus and Parker House Rolls*

\$650.00 / 150 people

*Greek Style Bone in Leg of Spring Lamb,
Grilled Pita Bread and
Tzaziki Sauce*

\$180.00 / 15 people

*Salmon Coulibiac with
Nantais Butter Sauce*

\$275.00 / 20 people

*Whole Peking Duck,
Moo Shu Pancakes, Hoisin Sauce and
Traditional Garnishes*

\$55.00 / 10 people

*Whole Suckling Pig "Lechon"
Marinated with Mojito, Served with
Toasted Cuban Bread and Plantains*

\$90.00 / 25 people

*Whole Herb Crusted Prime Rib of Certified Angus Beef,
Herbed Mayonnaise, Whole Grain Mustard,
Natural Au Jus and Silver Dollar Rolls*

\$275.00 / 50 people

*Herb Crusted Tenderloin of Beef On Brioche
Complimented with Pepper Herb Butter, Mustard, Sauce Béarnaise & Sauce Aioli*

\$280.00 / 20 people

***** Above Prices depict number of guests each station will serve *****

Chef to Carve at \$75.00 / per Chef. One Chef required for every 100 persons based on a 2-hour maximum duration

Beverages

Hosted Bar

*Unlimited Service of Liquors, Imported and Domestic Beers
House Selection of Wines, Soft Drinks, Mineral Waters and Juices per hour*

Premium Brands

*Fris Vodka
Cutty Sark
Beefeater
Bacardi Light
Sauza Gold Tequila
Maker's Mark Bourbon
Canadian Club Whiskey*

*\$15.00 per person
\$7.00 per additional hour*

Prestige Brands

*Absolut Vodka
Johnnie Walker Black Label
Bombay Sapphire Gin
Bacardi 8
Sauza Commemorativo
Jack Daniel's
Crown Royal Whiskey*

*\$18.00 per person
\$8.00 per additional hour*

Hosted Bar by the Drink

Tax and gratuity excluded

<i>Premium Brands</i>	<i>\$7.00</i>
<i>Prestige Brands</i>	<i>\$8.00</i>
<i>Assorted Cordials</i>	<i>\$8.50 & Up</i>
<i>House Wines</i>	<i>\$6.00</i>
<i>Imported Beers</i>	<i>\$5.00</i>
<i>Domestic Beers</i>	<i>\$4.50</i>
<i>Soft Drinks</i>	<i>\$3.00</i>
<i>Mineral Waters</i>	<i>\$3.25</i>

Cash Bar by the Drink

Tax and gratuity included

<i>Premium Brands</i>	<i>\$8.00</i>
<i>Prestige Brands</i>	<i>\$9.00</i>
<i>Assorted Cordials</i>	<i>\$9.50 & Up</i>
<i>House Wines</i>	<i>\$7.00</i>
<i>Imported Beers</i>	<i>\$5.75</i>
<i>Domestic Beers</i>	<i>\$5.25</i>
<i>Soft Drinks</i>	<i>\$3.50</i>
<i>Mineral Waters</i>	<i>\$3.75</i>

A \$100.00 bartender fee will be incurred if beverage sales do not exceed \$400.00 per bar, up to four hours.

A \$75.00 fee will be charged per cashier for cash bars, up to four hours.

A \$25.00 fee will be charged per cashier or bartender for each additional hour.

For our wine selection, please refer to the Wine List.

Ask your Conference Services/Catering Sales Manager for assistance in selecting a wine best suited for your meal selections.

Charges based on the number of opened bottles of selected wines.

Wine List

Champagnes & Sparkling Wine

<i>Domaine Ste. Michelle Brut</i>	<i>Washington</i>	<i>\$36.00</i>
<i>Pommery Brut</i>	<i>France</i>	<i>\$60.00</i>
<i>Veuve Clicquot Yellow Label</i>	<i>France</i>	<i>\$85.00</i>
<i>Moët & Chandon Brut Imperial</i>	<i>France</i>	<i>\$78.00</i>

White Wines

<i>Round Hill Chardonnay</i>	<i>California</i>	<i>\$28.00</i>
<i>Villa Maria Sauvignon Blanc</i>	<i>New Zealand</i>	<i>\$38.00</i>
<i>Indigo Hills Chardonnay</i>	<i>California</i>	<i>\$29.00</i>
<i>Sterling Vineyards Chardonnay</i>	<i>California</i>	<i>\$46.00</i>
<i>Pinot Grigio Ca'Vit</i>	<i>Italy</i>	<i>\$31.00</i>
<i>Mouton Cadet Blanc</i>	<i>France</i>	<i>\$35.00</i>
<i>Kendall Jackson V.R. Chardonnay</i>	<i>California</i>	<i>\$45.00</i>

Red Wines

<i>Round Hill Merlot</i>	<i>California</i>	<i>\$28.00</i>
<i>Indigo Hills Merlot</i>	<i>California</i>	<i>\$31.00</i>
<i>Indigo Hills Cabernet Sauvignon</i>	<i>California</i>	<i>\$31.00</i>
<i>Indigo Hills Pinot Noir</i>	<i>California</i>	<i>\$31.00</i>
<i>Chianti Classico Rocca delle Macie</i>	<i>Italy</i>	<i>\$50.00</i>
<i>Rosemount Estate Shiraz</i>	<i>Australia</i>	<i>\$37.00</i>
<i>Navarro Correas "Coleccion Privada" Malbec</i>	<i>Argentina</i>	<i>\$32.00</i>
<i>Baron Phillipe de Rothschild Merlot</i>	<i>France</i>	<i>\$35.00</i>

Blush/Rose Wines

<i>Sutter Home White Zinfandel</i>	<i>California</i>	<i>\$28.00</i>
<i>Beringer White Zinfandel</i>	<i>California</i>	<i>\$32.00</i>

*Master Wine List and Kosher Wines are available upon request.
For additional information ask your Conference Services/Catering Sales Manager*