

MIAMIBEACH
convention
center

CATERING MENU GUIDE
2010



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MIAMI BEACH CONVENTION CENTER

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GENERAL INFORMATION

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

As Miami Beach Convention Center's exclusive caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any Event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Centerplate's culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests. From first course to last, Centerplate is committed to providing Craveable Experiences with Raveable Results.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

EXCLUSIVITY

Centerplate maintains the exclusive right to provide all food and beverage in the Miami Beach Convention Center. All food and beverages, including water, must be purchased from Centerplate.

FOOD AND BEVERAGE PRICING

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

SERVICE CHARGES AND TAX

A 20% service charge will apply to all food and beverage.

Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges and are subject to applicable tax laws and regulations.

If the Customer is an entity claiming exemption from taxation in the State where the Facility is located, the Customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the Event in order to be relieved of its obligation to pay state and local sales taxes.

PAYMENT POLICY

A 90% deposit and signed Food and Beverage contract is due 30 days prior to your Event, or upon receipt of the preliminary invoice. The balance and any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer.

The remaining balance will be due five (5) business days prior to the start of your event.

For Social Events (non-convention related), a 25% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the Event.

The remaining balance of payment is required 72 business hours prior to the Event by either Cashier's Check or Credit Card. Any additional charges incurred during the function will be due upon completion of the Event.

GENERAL INFORMATION

CHINA SERVICE

In all carpeted Meeting Rooms and Ballrooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested.

All food and beverage events located in the Exhibit Halls and Meeting Halls with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fees will apply:

- Breakfast, Lunch, Receptions and Dinners: \$2.00++ per person, per meal period.
- Refreshment or Coffee Breaks: \$2.00++ per person, per break.

LINEN SERVICE

Centerplate provides its in house complimentary linen for all meal functions. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, Day after Thanksgiving, Christmas Eve and Christmas Day.

At the time of booking the Event(s), Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.

DELAYED OR EXTENDED SERVICE

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply.

Should your Event require extended pre or post service or stand by time, often necessitated by high functions, an additional labor charge will apply.

CONCESSION SERVICE

Appropriate operation of Concession Outlets will occur during all show hours, starting ½ hour before doors open to the Event. Centerplate reserves the right to determine which Carts/Outlets are open for business and hours of operation pending the flow of business.

For additional Concession Carts/Fixed Outlets, a minimum guarantee in sales is required per Cart/Outlet or Customer will be responsible for the difference in sales per Outlet/Cart.

GUARANTEES

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance").

There may be applicable charges for events with minimal attendance.

GENERAL INFORMATION

If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage).

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply.

Meal functions of 1,000 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these Events.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

SECURITY

At the discretion of the Miami Beach Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please consult your Event Manager for details.

BREAKFAST

CONTINENTAL BREAKFAST

Prices below are per person.

- | | | |
|-----------|---|----------------|
| B1 | CONTINENTAL BREAKFAST | \$19.50 |
| | Assorted Fruit Juices and Bottled Water, Freshly Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | |
| B2 | PREMIUM CONTINENTAL BREAKFAST | \$22.00 |
| | Assorted Fruit Juices and Bottled Water, Freshly Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Sliced Seasonal Fruit and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | |

ENHANCE YOUR CONTINENTAL BREAKFAST

Prices below are per person.

- | | | |
|-----------|--|---------------|
| B3 | BUTTERMILK BISCUIT SANDWICH | \$4.50 |
| | Scrambled Eggs, Pork Sausage and Cheddar Cheese | |
| B4 | ENGLISH MUFFIN BREAKFAST SANDWICH | \$4.50 |
| | Maple and Sage Grilled Chicken Breast with American Cheese and Hash Browns | |
| B5 | FLAKY CROISSANT SANDWICH | \$4.50 |
| | Petite Omelet, Sliced Roast Turkey and Swiss Cheese | |
| B6 | BREAKFAST BURRITO | \$4.50 |
| | Scrambled Eggs with Chorizo Pork Sausage, Potato, Cheese and Green Onion
Wrapped in a Flour Tortilla with Salsa Fresca and Sour Cream | |
| B7 | CHEESE BLINTZ | \$4.50 |
| | Warm Farmer Cheese Filled Crepes
Served with Rum Raisin Bananas, Fresh Strawberries
and Dulce de Leche on the side | |
| B8 | SOUTHERN GRITS | \$3.00 |
| | Warm Creamy Corn Porridge with Shredded Cheddar and Sweet Butter | |

For additional enhancements, please see our A La Carte section of the menu.

BREAKFAST

- B9 STANDARD BREAKFAST BUFFET** **\$28.00**
Scrambled Eggs with Cheddar Cheese
Red Bliss Potato Home Fries
Crisp Bacon Strips and Pork Sausage Links
Sliced Fruit
Selection of Muffins, Croissants, Bagels and Danish
Butter and Preserves
Chilled Fruit Juices
- B10 PREMIUM BREAKFAST** **\$30.00**
Baked Eggs on Creamed Spinach, topped with Lemon Hollandaise Sauce
Thick Sliced French Toast with Warm Maple Syrup, Berry Compote and Whipped Butter
Lyonnais Roasted Potatoes
Argentinean Pork Sausage and Chicken Apple Sausage
Sliced Seasonal Fresh Fruit and Berries
Butter and Preserves
Orange, Cranberry and Apple Juices

Breakfast Buffets have a minimum order of 50 guests.

ENHANCE YOUR BREAKFAST BUFFET

- B11 INDIVIDUAL CHEESE OMELETS*** **\$6.00**
Prepared to Order
(Egg Substitute Available Upon Request)
- B12 GOURMET BELGIAN WAFFLES*** **\$5.00**
Thick Belgian Waffles, served with Maple Syrup, Whipped Cream,
Honey Butter and Fresh Seasonal Berries
- B13 EGG AND OMELET STATION*** **\$8.00**
Prepared to Order with: White Mushrooms, Bell Peppers, Diced Onions, Ham,
Spinach, Cheddar Cheese, Feta, Roast Turkey, Whole Eggs, Egg Whites, Egg Substitute,
Butter and Olive Oil
- B14 JET SET FRITATTA** **\$7.00**
"Al Fresco" Baked Omelets:
· A La Greque: Spinach and Feta Cheese
· Primavera: Vegetable and Fontina Cheese
· Lorraine: Ham and Swiss Cheese
Served with Roasted Tomato Romesco Sauce

**Minimum of 50 guests.*

**Requires a \$165.00++ fee per uniformed chef for 2 hours.*

For additional enhancements, please see our A La Carte section of the menu.

BREAKFAST

PLATED BREAKFAST

All plated breakfasts are served with Fresh Fruit, Freshly Baked Breakfast Pastries, Butter, Preserves, Chilled Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas.

- | | |
|--|----------------|
| B15 TRADITIONAL BREAKFAST | \$24.00 |
| Scrambled Eggs topped with Cheddar Cheese
Crisp Bacon Strips and Grilled Pork Sausage Links
Classic Home Fried Potatoes | |
| B16 VEGETABLE FRITTATA | \$26.00 |
| Baked Egg Timbale with Vegetables and Mozzarella Cheese
Potato Pancakes, Basil Grilled Tomato and Grilled Chicken Sausage Links
Sour Cream and Apple Sauce served Family-Style | |
| B17 FRIED CHICKEN AND WAFFLES | \$26.00 |
| A Southern Favorite!
Crispy Chicken Breasts and Wings, Golden Toasted Waffles and Baked Cheese Grits
Served with Pecan Butter and Sweet Syrup
Complete Meal served Family-Style | |
| B18 CHALLAH FRENCH TOAST AND BLINTZ | \$24.00 |
| Traditional Egg Bread dipped in a Rich Batter of Cream, Eggs and Orange Zest
Crepes filled with Farmer's Cheese or Grilled Canadian Bacon with Pineapple
Served Family-Style with Whipped Cream, Sliced Strawberries and Syrup | |

**Minimum of (25) guests.*

*For additional enhancements, please see our A La Carte section of the menu.
Custom options available upon request. Please speak to your Catering Sales Representative.*

A LA CARTE

C1	COFFEE (gallon) Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas	\$45.00
C2	STARBUCKS COFFEE (gallon) Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Tazo Teas	\$60.00
C3	ASSORTED BOTTLED FRUIT JUICES (each)	\$4.00
C4	FRESH ORANGE JUICE (gallon)	\$50.00
C5	LEMONADE (gallon)	\$45.00
C6	FRESHLY BREWED ICED TEA (gallon)	\$45.00
C7	DASANI BOTTLED WATER (each)	\$3.50
C8	SPARKLING MINERAL WATER (each)	\$4.00
C9	ASSORTED CANNED SODAS (each)	\$3.50
C10	LEMONCIATTA (each)	\$4.00
C11	ASSORTED INDIVIDUAL CARTONS OF MILK (each)	\$3.00
C12	SLICED SEASONAL FRUIT AND BERRIES (serves 12 guests) Vanilla Yogurt Sauce	\$90.00
C13	WHOLE FRESH FRUIT (each)	\$2.50
C14	ASSORTED YOPLAIT YOGURT (each)	\$3.50
C15	ASSORTED INDIVIDUAL CEREALS AND MILK (each)	\$6.50

Custom options available upon request. Please speak to your Catering Sales Representative.

A LA CARTE

C16 MUFFINS (dozen) Blueberry, Cranberry, Bran	\$40.00
C17 BAGELS (dozen) Mostly Plain served with Cream Cheese, Butter, Jam and Marmalade	\$42.00
C18 DANISH (dozen) Cheese, Apple, Cinnamon	\$42.00
C19 BREAKFAST BREADS (loaf) Banana-Nut, Apple-Cinnamon or Chocolate Chip (24 Slices) <i>Low-Fat and Sugar-Free Available</i>	\$42.00
C20 SCONES (dozen) Old World recipe served with Jam, Marmalade, Cream Cheese and Butter	\$58.00
C21 CROISSANTS (dozen) Butter, Chocolate, Almond Served with Jam, Marmalade, Cream Cheese and Butter	\$42.00
C22 ASSORTED HEALTHY BREAKFAST PASTRIES (dozen) Low-Fat and Sugar-Free Muffins	\$42.00
C23 ASSORTED PREMIUM FRUIT AND NUT BARS (dozen) Kashi Chewy Trail Mix Bars	\$30.00
C24 FRESH BAKED COOKIES (dozen) Large Peanut Butter, Oatmeal Raisin, Chocolate Chip, White Chocolate Macadamia	\$40.00
C25 RICE KRISPY TREATS (dozen) Chocolate Striped, Toasted Coconut	\$36.00
C26 BROWNIES (dozen) Two Bite Chocolate Fudge Brownies	\$39.00
C27 HALF SHEET CAKE* (40 slices) Choice of Fruit or Cream Filling	\$150.00
C28 FULL SHEET CAKE* (80 slices) Choice of Fruit or Cream Filling	\$300.00
C29 FRUIT EMPANADAS (dozen) Baked Pineapple, Blueberry, Apple	\$45.00
C30 PALMIER'S "ELEPHANT EAR" PUFF PASTRY (dozen)	\$45.00
C31 PECAN STICKY BUNS (dozen)	\$45.00

Custom options available upon request. Please speak to your Catering Sales Representative.

**Custom Artwork available at an additional charge.*

A LA CARTE

C32 MINI KEY LIME WEDGIES (dozen)	\$45.00
C33 MINI FRENCH PASTRY (dozen)	\$45.00
C34 CHOCOLATE DIPPED STRAWBERRIES OF DELIGHT (dozen)	\$45.00
C35 INDIVIDUAL BAGS OF CHIPS AND SNACKS (each)	\$3.50
C36 TORTILLA CHIPS (per person) Served with Salsa and Guacamole	\$4.00
C37 POTATO CHIPS AND DIP (per person) Please select <u>one</u> from the following options: · Sour Cream, Boursin and Caramelized Shallot · Warm Cheesy Barbeque · Smokey Vegetarian Black Bean Salsa	\$4.00
C38 PRETZEL TWISTS (pound)	\$18.00
C39 MIXED NUTS (pound)	\$24.00
C40 SNACK MIX (pound) Traditional or Spicy	\$24.00
C41 GIANT SOFT PRETZEL (each) Served with Mustard or Nacho Cheese Sauce	\$4.00
C42 QUAKER CHEWY GRANOLA BARS (dozen)	\$30.00
C43 KELLOGG'S NUTRI GRAIN BARS (dozen)	\$30.00
C44 FULL SIZE ASSORTED CANDY BAR (each)	\$4.00
C45 ICE CREAM NOVELTIES (each)	\$3.00
C46 PREMIUM ICE CREAM NOVELTIES (each)	\$4.00
C47 FRESHLY POPPED POPCORN (per bag) 200 person minimum - includes Popcorn Machine Rental. Additional \$125.00++ fee per Attendant, per machine.	\$2.00

BREAK SERVICE

- C48 DEATH BY CHOCOLATE BREAK** **\$10.00**
Chocolate Dipped Oreo Cookies, Pretzel Rods, Strawberries and Peanuts
Double Fudge Brownies and Double Chocolate Chip Cookies
Served with Chocolate Milk
- C49 HARVEST BREAK** **\$11.00**
Grilled Local Vegetable Antipasto Display,
Herb Marinated Olives and Roasted Peppers, Toasted Specialty Flat Breads and Lavosh Crackers
Gourmet Cheese Board with Regional Favorites
Green Peppercorn Mashed Avocado
- C50 BALL PARK BREAK** **\$9.00**
Gourmet Soft Pretzels with Mustard, Mini Hot Dogs,
Individual Bags of Dry Roasted Peanuts and Popcorn
Fresh Lemonade
- C51 WE LOVE CHIPS** **\$7.00**
House Cajun Potato, Sweet Plantain and Salt and Pepper Yucca Chips
Barbeque and Honey Mustard Dip
Assorted Iced Coffees and Teas
- C52 TRIPPY DIPPY*** **\$7.00**
A Garden of Hand-Dipped Marshmallows on Loli Sticks
Bowls of Premium Mixed Nuts and Sun-Dried Fruit
- C53 EMPANADAS AND CHURROS "HOME STYLE"** **\$7.00**
Baked Chicken and Spinach Empanadas
Squiggly Crunchy Sweet Spiced Churros and Caramel Sauce
- C54 CUBAN SANDWICH REVOLUTION*** **\$7.00**
A spin on the traditional pressed sandwich on Cuban Bread!
· Roasted Pork, Swiss, Ham and Pickle
· Grilled Mushroom and Munster
· Roast Turkey, Cheddar and Pickle

Minimum of 50 guests.

**A \$165.00++ fee per Uniformed Chef required.*

Custom options available upon request. Please speak to your Catering Sales Representative.

LUNCHES

- L1 TRADITIONAL BOX LUNCH** **\$24.00**
Selection of Sandwich on a Wheat Wrap, Kaiser Roll or Focaccia Bread
· Turkey and Swiss Cheese
· Roast Beef and Cheddar Cheese
· Ham and Cheddar Cheese
· Grilled Vegetables
Served with Individual Bag of Potato Chips and Gourmet Chocolate Chip Cookie
Soda or Bottled Water
- L2 GOURMET WRAP BOX LUNCH** **\$24.00**
Selection of Gourmet Wrap Sandwich:
· Southwest Roast Beef Wrap with Grilled Peppers
· Grilled Turkey with Pesto Wrap
· Grilled Vegetable Wrap
Served with Gourmet Potato Chips, Pasta Salad and Gourmet Brownie
Soda or Bottled Water
- L3 GOURMET SALAD BOX LUNCH** **\$24.00**
· Indonesian Gado Gado: Grilled Chicken, Grilled Tofu, Green Beans,
Lo Mein Noodle, Egg, Tomato, Cauliflower, Sesame Dressing and Peanut Sauce
Served with Gourmet Potato Chips and Gourmet Brownie
Soda or Bottled Water
- L4 CARIBBEAN CHICKEN SALAD** **\$24.00**
· Curried White Meat Chicken Salad on a Sesame Knot Roll
Served with Zucchini Bread, Plantain Chips and Whole Banana

*We recommend adding Whole Fruit to your box lunch!
Custom options available upon request. Please speak to your Catering Sales Representative.*

CHILLED PLATED LUNCHES

Chilled Plated Lunch Entrées include Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

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| L5 | SOBE CHICKEN SALAD
Grilled Mango Glazed Breast of Chicken
Served on Bibb Leaf and Bulgar Wheat Salad with Tomato, Cucumber and Mint
Sliced Tropical Fruit
Plantain Chips and Mango Vinaigrette, served Family-Style | \$35.00 |
| L6 | TUNA NIÇOISE
A Composed Salad of Grilled, Fresh Tuna Slices (<i>seared, cooked medium</i>)
Served on Spring Mix Lettuce, Saffron Infused Potato Slices, Sliced Tomato,
Steamed Green Beans and Black Olives
Dijon Vinaigrette | \$36.50 |
| L7 | CARIBBEAN CHICKEN SALAD
Grilled Curried Chicken Breast with Mango Chutney
Served on Shredded Iceberg, Green Cabbage, Red Pepper and Green Onion
Rice Salad with Roasted Pineapple | \$35.00 |
| L8 | CORNED BEEF WRAP
Thin Sliced Corned Beef and Swiss Cheese in Wheat Tortilla
New York Deli-Style Potato Salad and Creamy Coleslaw
Half Dill Pickle and Cherry Pepper
Basket of Kettle Chips, served Family-Style | \$35.00 |
| L9 | BEEF AND DUCK CONFIT WRAP
Sliced Tamari Beef Tenderloin with Duck Confit and Watercress in Mushu Pancake
Cold Sesame Noodle Salad
Sonomono Cucumber and Sprout Salad
Hoisin Drizzle | \$39.00 |

DESSERT OPTIONS

Please select one from the following:

NEWYORK CHEESECAKE

Dulce De Leche and Fresh Strawberries

CHOCOLATE FLOURLESS CAKE

Raspberry Coulis and Dark Chocolate Sauce

FRENCH APPLE TORTE

Creme Anglaise

PLATED LUNCHES

Plated Lunch Entrees include choice of Salad, Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

SALAD OPTIONS

Please select one from the following:

BABY SPINACH SALAD

Tossed Baby Spinach with Grape Tomatoes, Sliced Cucumbers, Hard Boiled Eggs,
Candied Pecans and Golden Raisins
Spiced Mustard Vinaigrette

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce topped with Homestyle Croutons and Shredded Parmesan Cheese
Classic Caesar Dressing

ICEBERG WEDGE SALAD

Wedge of Iceberg Lettuce topped with Sliced Radishes, Chopped Bacon Bits,
Roma Tomatoes and Crumbled Bleu Cheese
Balsamic Vinaigrette or Bleu Cheese Dressing

SPRING MIX SALAD

Red and Yellow Pear Tomatoes, Radishes, Carrot Curls and Croutons
Sherry Vinaigrette

ENSALADA DE CAMARONES

Spinach, Bibb, Radicchio and Chilled Shrimp
Cherry Tomato and Avocado Dressing

TROPICAL FRUIT

Warm Climate Grown, Seasonal Fresh Fruit and Berries
Passion Fruit Nectar and Mint Drizzle

PLATED LUNCHES

ENTRÉES

Please select one from the following:

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|---|----------------|
| L10 JERK CHICKEN | \$34.00 |
| Grilled Tender Boneless Thighs with Smokey Jamaican Spice Rub and Jerk Sauce
Coconut Rice and Sweet Plantains | |
| L11 BASIL CHICKEN BREAST | \$37.00 |
| "A" Cut Pesto Grilled Semi-Boneless Breast with Porcini Mushroom Sauce
Cheese Ravioli, Sautéed Spinach and Grilled Peppers | |
| L12 GRILLED CHICKEN PAILLARD | \$35.00 |
| Lemon Pepper Butterflied Chicken Breast with Lemon Sauce and Tomato Caper Relish
Roasted Potatoes and Sautéed Green Beans with Mushrooms | |
| L13 LATIN POT ROAST | \$37.00 |
| Slow-Braised Beef Eye Round with Tomato, Wine, Garlic and Pan Juices
Black Beans with Rice and Seasonal Vegetable Sauté | |
| L14 PORK LOIN ESPANA | \$36.00 |
| Roasted and Sliced, topped with Chorizo Sausage and Orange Sauce
Spinach Flan and Roasted Peppers with Onions | |
| L15 SALMON A LA PLANCHA | \$37.00 |
| Seared and Roasted Filet with Cilantro, Cumin and Lime Cream
Pineapple Fried Rice and Ginger Carrots | |

DESSERT OPTIONS

Please select one from the following:

NEWYORK CHEESECAKE

Passion Fruit Sauce

CHOCOLATE FLOURLESS CAKE

Raspberry Coulis

FRENCH APPLE TORTE

Crème Anglaise

FLORIDA KEY LIME PIE

Raspberry Sauce

CARAMELIZED PINEAPPLE CAKE

Rum Sauce

LUNCH BUFFET

*Included with your Luncheon Buffet are Hearth Baked Rolls and Butter, Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

L16 CHEF SALAD AND SOUP

\$28.00

Latin-Style Chicken Noodle Soup

Vegetarian Chili with Sour Cream, Shredded Cheese and Crackers

Romaine Heart Salad with Turkey, Ham, Swiss, Cheddar, Egg, Tomato and Cucumber

Bleu Cheese, Russian and Italian Dressings, Extra Virgin Olive Oil and Balsamic Vinegar

Soft Bread Sticks with Butter

Carrot Cake and Cinnamon Twists

L17 BEACH PICNIC

\$32.00

Barbeque Potato Salad and Fruit Slaw

Beef Burgers and Lemon Pepper Chicken Breast and Smokey Brunswick Stew

Crisp Bacon and Cheddar Cheese Sauce, Kaiser Buns and Sesame Knots

Curly Leaf Lettuce, Sliced Tomatoes, Pickles, Fried Onions

Mayonnaise, Mustard, Ketchup and Pickle Relish

Potato Chips , Pretzels , Brownies and Sugar Cookies

Fresh Brewed Coffee, Decaffeinated Coffee and Iced Tea

L18 DELI

\$28.00

German Potato Salad and Chunky White Tuna Salad

Garden Greens Salad with Ranch and Vinaigrette Dressing

Smoked Turkey Breast, Roast Beef, Pastrami, Honey Ham and Genoa Salami

Swiss, American and Provolone Cheeses

Curly Leaf Lettuce, Sliced Tomatoes, Pickles, Cherry Peppers, Sweet Gherkins and Olives

Ketchup, Deli Mustard and Mayonnaise

Sesame Rolls and Grain Rolls

Fruit Salad with Yogurt Sauce

Coffee Cake and Rice Pudding

Custom options available upon request. Please speak to your Catering Sales Representative.

LUNCH BUFFET

L19 PREMIUM LUNCH BUFFET

\$38.50

The Premium Lunch Buffet offers many combinations of foods to best suit your attendees.

*Included with your Luncheon Buffet are Hearth Baked Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Teas.*

Please select two options from the following salads:

MARINATED STRING BEANS VINAIGRETTE

ASPARAGUS VINAIGRETTE

TOMATO MOZZARELLA SALAD WITH BALSAMIC VINEGAR AND BASIL OLIVE OIL

COLD SESAME NOODLES

INDONESIA GADO GADO COMPOSED SALAD WITH PEANUT SAUCE

GREEK SALAD WITH ROMAINE, FETA CHEESE AND TOMATOES

Please select two options from the following entrees::

GRILLED JERK CHICKEN THIGHS

with Green Mango

ROASTED PORK LOIN MOJO

with Onions and Pan Juices

BAKED TILAPIA

with Lemon Sauce, Tomato and Capers

WHOLE WHEAT BAKED ZITI

with Pesto Roasted Vegetables and Cheesy Cream Sauce

SLICED PEPPER STEAK

Roasted and Sliced Beef Tender Tips with Sauteed Peppers, Onions and Wine Sauce

ISLAND CURRY CHICKEN

with Coconut Sauce

LUNCH BUFFET

Please select two options from the following:

BLACK BEANS AND WHITE RICE

SWEET ROASTED “MADUROS” PLANTAINS

ROASTED POTATOES

with Garden Herbs

COUS COUS

with Sautéed Vegetables and Golden Raisins

SEASONAL GARDEN VEGETABLE SAUTE

VEGETARIAN CHILI

with Sour Cream, Cheddar and Onions

Please select two options from the following:

NEWYORK CHEESECAKE

Dulce De Leche Sauce

CHOCOLATE FLOURLESS CAKE

Raspberry Coulis

FRENCH APPLE TORTE

Vanilla Sauce

CHEESECAKE FLAN

Whipped Cream and Seasonal Berries

PATISSERIE COLLECTION

Eclairs, Napoleons and Chocolate Dipped Strawberries

SOUTHERN COLLECTION

Red Velvet Squares, Pecan Wedges and Mini Lemon Merengues

*Custom options available upon request. Please speak to your Catering Sales Representative.
Minimum of 50 guests.*

PLATED DINNERS

Plated Dinner Entrees include choice of Salad, Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

SALADS

Please select one from the following:

BABY ICEBERG WEDGE

Slivered Red Onions, Shaved Carrots, Crispy Pancetta Bacon and Herb-Speckled Oven-Dried Tomatoes
Tangy Ranch Dressing or Sweet Balsamic Vinaigrette

CAESAR WEDGE SALAD

Romaine Lettuce Wedge with Garlic Herb Croutons and Parmesan Cheese
Classic Caesar Dressing

MIDNIGHT OASIS

Spring Mix, Goat Cheese, Dolmas, Chickpeas, Grilled Peppers, Black Olives and Cherry Tomatoes
Tahini Dressing

ENSALADA SANGRIA

Bibb Leaf Salad, Wine Infused Fruit Salpicon and Shredded Manchego Cheese
Creamy Xeres Dressing

ENTRÉES

Please select one from the following:

- | | | |
|-----------|---|----------------|
| D1 | GRILLED AND ROASTED PECAN CHICKEN BREAST | \$37.00 |
| | Toasted Southern Pecans and Dijon Mustard Sauce Blanc
Sweet Potato Gateau and Asparagus | |
| D2 | SALMON PISTOU | \$39.00 |
| | Basil Seared and Walnut Crusted Salmon with Roasted Red Pepper Coulis and Lemon Zest Cream
Sautéed Fennel Bulb, Carrot and Haricot Vert | |
| D3 | FILET MIGNONETTS | \$60.00 |
| | Petite Center-Cut Beef Tenderloin Steaks seared with Tarragon, Peppercorns and Brandy Sauce
Caramelized Shallot Mashed Potatoes and Green Asparagus | |
| D4 | CHURRASCO STEAK | \$45.00 |
| | Grilled Center-Cut Entrecote Beef Strip Steak topped with Wine Sauce
Chimichurri Sauce, served on the side
Country Roasted Potatoes and Grilled Mushrooms, Peppers and Onions | |
| D5 | FILET MIGNON AND COLOSSAL SHRIMP | \$65.00 |
| | Grilled Center-Cut Beef Tenderloin Steak with Shallot Demi-Glace
and Anise Flavored Colossal Shrimp
Mushroom Farrosotto and Green Asparagus | |

PLATED DINNERS

DESSERTS

NEWYORK CHEESECAKE

Brandied Cherries

CHOCOLATE FLOURLESS CAKE

Raspberry Coulis

FRENCH APPLE TORTE

Vanilla Sauce

CAFE CON LECHE CLOUD

Mocha Sauce

MOJITO MADNESS

Mint Rum and Chocolate

FRUIT LINZER

Caramel Sauce, Banana Cream, Fresh Fruit and Berries

RECEPTION

COLD HORS D'OEUVRES

Minimum order of 100 pieces per item. Prices below are for individual pieces.

R1	ENDIVE "WALDORF" Apple Salad and Blue Cheese on Endive Leaf	\$4.00
R2	SPINACH AND CRAB Crabmeat and Sautéed Spinach on Parmesan Toast	\$5.00
R3	CHICKEN BOUCHE Puff Pastry Shell stuffed with Smoked Chicken and Honey Mustard	\$5.00
R4	CEVICHE SHOOTER Tiger Shrimp, Bay Scallop and Yellow Fin Tuna with Lime	\$6.00
R5	SALAMI CORONET Genoa Salami on Crostini Toast	\$5.00
R6	SMOKED SALMON MOUSSE ROSETTE on Pumpernickel	\$5.00
R7	TERIYAKI CHICKEN Grilled Breast on Rice Crisp with Soy Glaze	\$5.00
R8	BOURSIN AND PECAN Creamy Herb Cheese and Southern Pecan on Rye Round	\$5.00
R9	FIG GELÉE Savory Pastry Cup filled with Mission Fig, Port Wine and Toasted Almonds	\$4.00
R10	HAM PINWHEEL Smoked Ham and Swiss Cheese in a Wheat Wrap	\$5.00
R11	SESAME TUNA Seared Rare with Japanese 3-In-1 Sauce and served on a Rice Crisp	\$5.00
R12	TOMATO BRUSCHETTA Fresh Tomato, Goat Cheese and Balsamic Vinegar	\$4.00
R13	ANTIPASTO STICK Mozzarella, Sun-Dried Tomato, Black Olive and Artichoke	\$5.00
R14	CHERRY "BOMB" Cherry Tomato Filled with Flavorful Guacamole	\$5.00
R15	SHRIMP COCKTAIL Jumbo Shrimp, Cocktail Sauce	\$5.00

Custom options available upon request. Please speak to your Catering Sales Representative.

RECEPTION

HOT HORS D'OEUVRES

Minimum order of 100 pieces per item. Prices below are for individual pieces.

R16 CHURRASCO BEEF KABOB with Chimichurri Sauce	\$6.00
R17 SPANAKOPITA Spinach and Feta Cheese, rolled in Phyllo	\$5.00
R18 THAI CHICKEN SPRING ROLL with Sweet Chilli Dipping Sauce	\$5.00
R19 ASSORTED PETITE QUICHE	\$4.00
R20 MINI CHEESE BURGER OR MINI HOT DOG	\$5.00
R21 SESAME CHICKEN with Honey Mustard Sauce	\$5.00
R22 CRAB CAKE with Rémoulade	\$6.00
R23 BRIE RASPBERRY PHYLLO Brie Cheese and Raspberry Preserves, rolled in Phyllo	\$5.00
R24 ALBONDIGAS RANCHERAS Beef and Rice Meatballs in Ancho Chili Sauce	\$5.00
R25 ROASTED ZAATAR-SPICED LAMB RACK with Mint Sauce	\$6.00
R26 CUBANOSITO Mini Cuban Sandwich with Roasted Pork, Ham, Swiss Cheese and Pickle	\$5.00
R27 BAHAMA-STYLE CONCH FRITTER with Cocktail Sauce	\$5.00
R28 SMOKEY JERK SHRIMP STICK with Sweet Nutmeg Spiced Glaze	\$5.00
R29 CRAB STUFFED MUSHROOM with Sherry Wine Sauce	\$5.00
R30 HERB SHRIMP Cream Cheese and Shrimp, rolled in Phyllo	\$5.00

Custom options available upon request. Please speak to your Catering Sales Representative.

RECEPTION

RECEPTION STATIONS

Prices below are per person.

- R31 IMPORTED AND DOMESTIC CHEESE DISPLAY** **\$8.00**
Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers
- R32 DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES** **\$9.00**
Served with Cranberry Nut Bread and Vanilla Yogurt Sauce
- R33 FRESH VEGETABLE CRUDITE** **\$6.50**
Olives, Pickled Peppers, Hummus Chickpea Dip, Danish Blue Cheese Dip and Balsamic Vinaigrette
- R34 PASTA STATION** **\$10.00**
Penne and Cheese Tortellini
Selection of two sauces:
· Four Cheese · Mushroom Marsala · Tomato Basil · Chicken Piccata
Served with Soft Garlic Rolls, Shredded Parmesan and Hot Pepper Flakes
- R35 NACHO STATION** **\$8.00**
Cinnamon Sugar Wheat Tortilla with Vanilla Sauce, Whipped Cream and Strawberries
Corn Chips with Pico de Gallo, Warm Chili Beans, Cheese Sauce and Jalapeños
- R36 BAKED BRIE (Each wheel serves 30 guests)** **\$135.00**
Imported Brie topped with a choice of sweet or savory fillings, wrapped in Puff Pastry and baked until golden brown, served warm.
Select one topping from below:
· Sugar Toasted Almonds
· Orange Marmalade
· Sauteed Mushrooms Madeira
- R37 BRUSCHETTA AND FLAT BREAD STATION** **\$9.00**
Served with Extra Virgin Olive Oil and a variety of Toasted Flat Breads
Specialty toppings to include:
· Florida Smoked Fish Dip
· Baba Ganoush
· Caponata Vegetables
· Spinach and Parmesan cheese
- R38 ARROZ CON POLLO** **\$10.00**
Succulent Chicken, Sofrito, Annatto, Long Grain Rice, Green Olives, Green Peas, Cilantro and Green Onions

Custom options available upon request. Please speak to your Catering Sales Representative

RECEPTION

RECEPTION STATIONS (continued)

Prices below are per person.

- R39 PAELLA CLASSICO** **\$12.00**
- Saffron Infused Short Grain Rice
 - Shrimp and Boneless Chicken
 - Chorizo Pork Sausage, Clams and Mussels
 - Roasted Peppers and Peas
- Served in an Authentic Paella Pan
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- R40 ICED SEAFOOD BAR** **\$20.00**
- Southern Boiled Shrimp
 - Snow Crab Claws
 - Gazpacho Oysters on the Half Shell
 - Smoked Fish Dip
- Served with Crackers, Cocktail and Florida Mustard Sauces, Lemons, Limes and Hot Sauce
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- R41 MEZZE NIGHTS** **\$15.00**
- Roasted Potatoes with Sweet Garlic Aioli, Marinated Green and Black Olives
Roasted White Mushrooms with Fresh Herbs and Lemon
Pita Chips with Garbanzo Bean Puree
Marinated Tomato Salad with Green Onion and Cumin
Grilled Zucchini and Eggplant Spanish Manchego Cheese, Grapes,
Flat Bread, Fig Purée and Crusty Bread
Cherry Peppers, Pepperoncinis, Baby Corn and Artichoke Heart
Prosciutto Ham with Fig Compote
Baklava
Chocolate Dipped Strawberries

**Requires a minimum 50 guests.*

**A \$165.00++ fee per Uniformed Chef required.*

RECEPTION

DESSERT STATIONS

Prices below are per person.

- R42 ICE CREAM SOCIAL** **\$8.00**
Premium Vanilla Ice Cream, Assorted Parlor Toppings, Nuts, Cherries, Whipped Cream, Shredded Toasted Coconut, Chopped Assorted Candy Bars and Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Teas
- R43 STRAWBERRY SHORTCAKE STATION** **\$9.00**
Build Your Own Strawberry Shortcake Station to include:
Fresh Strawberries and Mixed Berry Compote
Shortcake Biscuits, Pound Cake, Chocolate Sauce and Whipped Cream
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Teas
- R44 DEATH BY CHOCOLATE STATION** **\$9.00**
Chocolate Dipped Oreo Cookies, Pretzel Rods, Strawberries and Peanuts
Double Fudge Brownies and Double Chocolate Chip Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Teas

CARVED TO ORDER STATIONS

- R45 CHORIZO SPICED TURKEY* (Serves 15-30 guests)** **\$125.00**
Breast of Turkey cured with Spanish Paprika, Garlic, Cider Vinegar and Cumin
Served with Green Peppercorn Mashed Avocado, Valencia Orange Drizzle and Olive Oil Toast
- R46 STEAMSHIP ROUND OF BEEF* (Serves 150 guests)** **\$785.00**
American Bone-In Leg Roast Gaucho-Style, Scored and Brined in Sea Salt Water
Seasoned with Garlic, Cilantro and Onion
Served with Chimichurri Sauce, Horseradish Cream and Artisan Rolls
- R47 ESPRESSO CRUSTED SEARED TENDERLOIN OF BEEF* (Serves 20-30 guests)** **\$250.00**
American Boneless Tenderloin, Pan Seared and Slow Roasted
Served with Red Pepper Emulsion, Crispy Onions and Corn Bread
- R48 ROASTED PORK LOMO* (Serves 20-30 guests)** **\$185.00**
American Boneless Loin, marinated in Grain Mustard, Caraway, Garlic and White Vinegar
Served with Sautéed Onions, Lemon Zest and Rosemary Emulsion
- R49 PRIME RIB ROAST "BARON"* (Serves 30-70 guests)** **\$450.00**
American, "Frenched" Roasted on the rack, flare-cut,
Rubbed with Tarragon, Shallots, Rosemary, Cracked Peppercorns and Brown Sugar
Served with Pan Jus Lie, Horseradish Sauce and Focaccia Bread

**A \$165.00++ fee per Uniformed Chef required.*

RECEPTION

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|--|-----------------|
| R50 ROASTED SALMON* (Serves 20-40 guests) | \$180.00 |
| Grilled Fresh Fillet, crusted with Toasted Walnuts and Basil Pesto
Topped with Lemon Cream and Tomato Coulis | |
| R51 SESAME SEARED TUNA* (Serves 20-40 guests) | \$520.00 |
| Chilled Fresh Blue Fin Tuna Loin, Block Cut
Served on Black and White Sesame Seed Soba Noodle Salad
Selection of Wasabi Sauce, Pickled Ginger and Soy Sauce
Served with Sweet Onion-Merlot Preserves and Soft Rolls | |
| R52 ROASTED MEDITERRANEAN BONE-IN LEG OF LAMB* (Serves 30-40 guests) | \$200.00 |
| Basted with Lemon, Sumac, Oregano, Mint, Onion and Basil Oregano
Served with Eggplant Spread, Grilled Pita and Feta Cheese | |

**A \$165.00++ fee per Uniformed Chef required.*

Custom options available upon request. Please speak to your Catering Sales Representative.

BEVERAGES

HOST BAR

PREMIUM LIQUORS

Ketel One Vodka, Tanqueray Gin, Bacardi Superior Rum, Dewar's White Label, Jack Daniels Bourbon Whiskey, Captain Morgan Rum, Sauza Hornitos Tequila, Martini Rossi Vermouth, Dekuyper Triple Sec and Flavors Cordials

- Featured Liquors • \$8.50 per drink
- Copper Ridge Wine by the Glass • \$8.00 per drink
Chardonnay, Merlot, Cabernet Sauvignon
- Imported Beer • \$7.00 per bottle
Corona Extra, Heineken, Amstel Light, Sam Adams Boston Lager
- Domestic Beer • \$6.00 per bottle
Budweiser, Bud Light, Miller Lite
- Soft Drinks • \$3.50 per cup
Coke, Diet Coke, Sprite
- Bottled Water • \$3.50 per bottle
- Perrier Sparkling Water • \$4.00 per bottle
- Juices • \$4.00 per bottle

Host Bar is based on per person, per portion. Host Bar prices do not include Service Charges and Sales Taxes.

A Centerplate Bartender is required for all alcoholic beverage/s services.

Bartender fee of \$165.00+ per bar will be applicable.

If ending sales does not match \$500.00++.

Client will be responsible for the difference between actual sales and \$500.00++ guaranteed sales.

BEVERAGES

CASH BAR

PREMIUM LIQUORS

Ketel One Vodka, Tanqueray Gin, Bacardi Superior Rum, Dewar's White Label, Jack Daniel's Tennessee Whiskey, Captain Morgan Original Spiced Rum, Sauza Hornitos Tequila, Martini Rossi Vermont, DeKuyper Triple Sec and Flavors Cordials

- Featured Liquors • \$9.00 per drink
- Copper Ridge Wine by the Glass • \$8.00 per drink
Chardonnay, Merlot, Cabernet Sauvignon
- Imported Beer • \$8.00 per bottle
Corona Extra, Heineken, Amstel Light, Sam Adams Boston Lager
- Domestic Beer • \$7.00 per bottle
Budweiser, Bud Light, Miller Lite
- Soft Drinks • \$4.00 per cup
Coke, Diet Coke, Sprite
- Bottled Water • \$4.00 per bottle
- Perrier Sparkling Water • \$5.00 per bottle
- Juices • \$5.00 per bottle

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BEVERAGES

CHARDONNAY

McWilliams, Australia	\$30.00
Beringer, Napa Valley	\$34.00
Beauileu Vineyards, Napa Valley	\$40.00
Bonterra, California	\$47.00
Mirassou, California	\$49.00
Gallo of Sonoma, Sonoma	\$53.00
Rodney Strong, Chalk Hill	\$64.00
Clos du Bois	\$49.00

CABERNET

Santa Rita "I20 Series", Chile	\$30.00
McWilliams, Australia	\$40.00
Louis M Martini Sonoma, California	\$45.00
Mirassou, California	\$49.00
Chateau Ste. Michelle, Washington State	\$53.00
Gallo of Sonoma, Sonoma	\$53.00
Beauileu Vineyards, Napa Valley	\$76.00
Sterling, Napa Valley	\$100.00

MERLOT

Blackstone, California	\$42.00
Mirassou, California	\$49.00
Gallo of Sonoma, Sonoma	\$53.00
Beauileu Vineyards, Napa Valley	\$76.00
Sterling, Napa Valley	\$88.00

VARIETAL WHITE WINES

Ivan Tamas, Pinot Grigio	\$38.00
Chateau Ste. Michelle, Riesling, Washington	\$45.00
Maso Canlali, Pinot Grigio	\$50.00
WhiteHaven, New Zealand, Sauvignon Blanc	\$50.00
Markham, Sauvignon Blanc, Napa Valley	\$53.00
Sterling, Sauvignon Blanc, Napa Valley	\$60.00

VARIETAL RED WINES

McWilliams, Australia, Shiraz	\$40.00
Andean, Argentina, Malbec	\$42.00
Mirassou, California, Pinot Noir	\$45.00
MacMurray Ranch, California, Pinot Noir	\$60.00

BLUSH

Beringer	\$23.00
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SPARKLING WINE • CHAMPAGNE

Domaine Ste. Michelle Brut	\$39.00
Korbel Natural	\$50.00
Mumm Napa Blanc de Noir	\$60.00
Domaine Chandon Brut	\$74.00
Moët & Chandon White Star Extra Dry	\$172.00
Dom Perignon	\$701.00
Perrier Jouet	Order
Cristal	Order

Wines are subject to change based upon availability.