

EPIC
HOTEL
A KIMPTON HOTEL



**2010
Private Event
Menus**

Menu pricing subject to change.

All food and beverage charges shall be subject to an 13% gratuity and a 9% administrative fee.

All charges shall be subject to applicable taxes.

For breakfast and lunch events of less than (30) guests, an additional labor fee of \$75.00 will apply.

We will set and prepare for 5% over your final guarantee.

3/8/2010

Continental and Buffet Breakfasts

Continental One

Assorted Fresh Seasonal Sliced Fruit Display
 Croissants, Muffins, Danishes
 Creamy Butter and Assorted Preserves
 Freshly Brewed Gourmet Coffee, Decaf and
 Selection of Mighty Leaf Teas
 Orange, Grapefruit and Apple Juices

\$22.00 per person

Buffet Breakfast Two

Seasonal Fresh Sliced and Whole Fruit Display
 House Made Granola
 Individual Fruit and Plain Yogurts
 Croissants, Muffins, Danishes
 Creamy Butter and Assorted Preserves
 Assorted Dry Breakfast Cereals Served with Whole, Low-fat,
 Skim and Soy Milks
 Farm Fresh Scrambled Eggs
 Applewood Smoked Bacon
 Freshly Brewed Gourmet Coffee, Decaf and Selection of
 Mighty Leaf Teas
 Fresh Squeezed Orange and Grapefruit Juices, Apple Juice

\$33.00 per person

Buffet Breakfast One

Seasonal Fresh Sliced and Whole Fruit Display
 House Made Granola
 Individual Fruit and Plain Yogurts
 Croissants, Muffins, Danishes
 Bagels and Cream Cheese
 Creamy Butter and Assorted Preserves
 Freshly Brewed Gourmet Coffee, Decaf and
 Selection of Mighty Leaf Teas
 Freshly Squeezed Orange and Grapefruit Juice, Apple Juice

\$27.00 per person

Buffet Breakfast Three

Seasonal Fresh Sliced and Whole Fruit Display
 House Made Granola
 Individual Fruit and Plain Yogurts
 Croissants, Muffins, Danishes
 Creamy Butter and Assorted Preserves
 Traditional Eggs Benedict
 Applewood Smoked Bacon
 Roasted Potatoes
 Bagels, Smoked Salmon, Capers and Cream Cheese
 Freshly Brewed Gourmet Coffee, Decaf and
 Selection of Mighty Leaf Teas
 Freshly Squeezed Orange and Grapefruit Juices, Apple Juice

\$38.00 per person

Breakfast Enhancements:

Egg, Potato and Cheese Breakfast Burritos, Served with Fresh Tomato Salsa	\$5.00 per person
Croissants with Scrambled Eggs, Cheddar Cheese and Smoked Bacon	\$6.00 per person
Hot Oatmeal, Brown Sugar, Berries and Maple Syrup	\$4.00 per person
Oak Wood Smoked Atlantic Salmon, Cream Cheese with Classic Garnish	\$9.00 per person
Assorted Yogurt Parfaits with Toasted Granola and Strawberries	\$6.00 per person
Assorted Dry Breakfast Cereals Served with Whole, Low-fat, Skim and Soy Milks	\$3.50 per person
A Selection of Fine Cheeses, Freshly Baked Baguette Cream Cheese	\$8.00 per person
Display of Roasted Onion, Vegetable and Cinnamon Raisin	\$4.00 per person
Breakfast Quiches - <i>(Please Select Two)</i>	
Smoked Salmon and Cream Cheese	
Smoked Ham and Gruyere Cheese	
Wild Mushroom and Brie	
Sundried Tomato and Roasted Vegetable	\$6.00 per person

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Plated Breakfasts

Plated Breakfast One

Basket of Bakery Goods Served Tableside to Include:
Croissants, Muffins, Danishes
Creamy Butter and Assorted Preserves

Spinach, Mushroom and Gruyere Cheese Quiche

Buttered Asparagus

Fresh Sliced Seasonal Fruit

Freshly Brewed Gourmet Coffee, Decaf and
Selection of Mighty Leaf Teas

Freshly Squeezed Orange
or Grapefruit Juices, Apple Juice

\$30.00 per person

Plated Breakfast Two

Basket of Bakery Goods Served Tableside to Include:
Croissants, Muffins, Danishes
Creamy Butter and Assorted Preserves

Farm Fresh Egg Frittata with Smoked Ham and Cheese

Roasted Breakfast Potatoes

Tropical Fruit Martini, Mango Cream

Freshly Brewed Gourmet Coffee, Decaf and
Selection of Mighty Leaf Teas

Freshly Squeezed Orange
or Grapefruit Juices, Apple Juice

\$32.00 per person

Specialty Breakfast Stations

Omelet and Egg Station

Swiss and Cheddar Cheeses, Mushrooms, Bell Peppers
Ham, Smoked Salmon and Crisp Apple Wood Smoked Bacon
Onions, Tomatoes, Scallions, Eggs or Egg Whites Prepared to Order

\$12.00 per person

Belgian Waffle Station

Chocolate, Blueberry and Traditional Waffles
Fresh Whipped Cream, Maple Syrup, Whipped Butter and Berry Compote

\$10.00 per person

Smoked Salmon

Smoked Salmon, Chopped Egg, Capers, Pickled Onions and Sliced Tomato
Assorted Bagels and Regular and Chive Cream Cheese

\$10.00 per person

*All Specialty Breakfast Stations Require a Chef Attendant (1 Attendant per 40 guests) at \$100.00 each

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Brunch Buffet

(Minimum of 30 Guests)

Display of Sliced and Whole Seasonal Fresh Fruit, Melon and Berries

Croissants, Muffins, Danishes
Creamy Butter and Assorted Preserves

Oak Smoked Atlantic Salmon with Horseradish Cream
Pickled Red Onions, Sliced Tomatoes, Cream Cheese and Tiny Capers

Domestic and Imported Cheese Display

Selection of Fish and Shrimp Ceviche
Crispy Tostones

Traditional Eggs Benedict

Wild Mushroom, Brie Quiche and Prosciutto and Leek Quiche

Cold Herb Crusted Tenderloin, Tarragon Mustard Ailoi

Buffalo Mozzarella, Vine Ripe Tomato, Basil Vinaigrette

Seared Free Range Chicken, Saffron Vegetable Couscous, Port Wine Sauce

Fluffy Scrambled Eggs

Roasted Rosemary Breakfast Potatoes

Chicken Apple Sausage and Applewood Smoked Bacon

Pastry Chef's Selection of Gourmet Desserts and Petit Fours

Freshly Squeezed Juices
Orange, Tomato and Grapefruit

Freshly Brewed Gourmet Regular and Decaffeinated Coffee
Mighty Leaf Teas

\$ 75.00 per person

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Breaks a la carte

BEVERAGES

Freshly Brewed Gourmet Regular and Decaffeinated Coffee	
With Mighty Leaf Teas	\$55.00 per gallon
Sweet Tea and Passion Fruit Lemonade	\$45.00 per gallon
Fresh Squeezed Orange and Grapefruit Juices	\$15.00 per quart
Assorted Soft Drinks (Pepsi)	\$5.00 each
Saratoga Bottled Water (Sparkling and Flat)	\$5.00 each
SoBe Life Waters	\$5.00 each
Propel Flavored Waters	\$5.00 each
Gatorade®, G2	\$5.00 each
Bottled Juices	\$5.00 each
Starbucks Double Shots®	\$5.00 each
Starbucks Frappuccino®	\$5.00 each
Regular and Sugar Free Red Bull	\$5.00 each
Espresso Station (self serve)	\$6.00 each
Juice Bar:	
Cranberry-Apple, Tomato-Celery, Pineapple-Coconut, Mango-Papaya and Carrot-Apple (Attendant required at \$100.00)	\$8.00 per person

FOOD ITEMS

Sliced Fresh Fruit and Berries	\$7.00 per person
Julienne Vegetables and Hummus	\$6.00 per person
Assorted Mini Quiches	\$48.00 per dozen
Whole Seasonal Fresh Fruit	\$3.00 per piece
Assorted Yogurts	\$4.50 each
Morning Pastries	\$48.00 per dozen
Apple Strudel Bars	\$48.00 per dozen
Mini Key Lime Tarts	\$48.00 per dozen
Gourmet Cookies and Fudge Brownies	\$48.00 per dozen
Assorted Croquettes	\$20.00 per dozen
Mini Cheese, Beef or Chicken Empanadas	\$48.00 per dozen
Fruit Skewers with Citrus Yogurt Dip	\$48.00 per dozen
Chocolate Dipped Strawberries	\$48.00 per dozen
Assorted Chocolate Truffles	\$48.00 per dozen
Assorted Tea Sandwiches	\$48.00 per dozen
Individual Bags of Gourmet Potato Chips	\$4.00 per bag
Individual Bags of Assorted Popcorn	\$4.00 per bag
Granola Bars	\$4.00 each
Protein Bars	\$5.00 each
Assorted Individually Wrapped Candy Bars	\$4.00 each
Gourmet Mixed Nuts	\$6.00 per person
Dried Fruit	\$6.00 per person
Smoothie Station*	
Strawberry- Banana, Mango, Blueberry and Vanilla/Honey	\$8.00 per person
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Specialty Breaks

Cookies & Cream

Chocolate Chocolate Chip, Macadamia Nut
Peanut Butter and Double Chocolate Peppermint
and Oatmeal Raisin Cookies
Assorted Ice Cream Bars and Fudgesicles
Assorted Soft Drinks
Freshly Brewed Gourmet Coffee
Decaffeinated Coffee and Assorted Teas

\$19.00 per person

Health Nut

Fresh Seasonal Fruit Skewers
Julienne Vegetables with Organic Herb Dip
Individual Organic Yogurts
Granola Bars and Dried Fruit
Flavored Iced Teas
Freshly Brewed Gourmet Coffee
Decaffeinated Coffee

\$19.00 per person

Latin Break

Guava and Cheese Pastelitos
Ham Croquettes
Sliced Fresh Mango, Papaya and Pineapple
Beef & Chicken Mini-Empanadas
Tropical Fruit Nectars
Cuban Coffee
Decaffeinated Coffee and Assorted Teas

\$18.00 per person

First Quarter

Cracker Jacks® and M&Ms®
Flavored Popcorn
Warm Pretzels and Grain Mustard
Assorted Soft Drinks
Freshly Brewed Gourmet Coffee
Decaffeinated Coffee and
Assorted Teas

\$15.00 per person

Pick me UP!

Seasonal Fruit Smoothies with Protein
Regular and Sugar Free Red Bull
Protein Bars and NutriGrain Bars
Fresh Sliced Fruit and Berries
Assorted Nuts
Freshly Brewed Gourmet Coffee
Decaffeinated Coffee and Assorted Teas

\$15.00 per person

Epicurean

Gourmet Cheese Display
Assorted Breads and Water Crackers
Accompanied by Grapes and Dried Fruit
Chef's Selection of Individual Petit Fours
Chocolate Truffles from our Pastry Shop
Freshly Brewed Gourmet Coffee
Decaffeinated Coffee and Assorted Teas

\$14.00 per person

Baby Cakes

Vanilla, Chocolate and
Red Velvet Cupcakes
Jars of Mini Individually
Wrapped Candies
Assorted Soft Drinks
Individual Milk Containers
Freshly Brewed Gourmet Coffee
Decaffeinated Coffee

\$ 18.00 per person

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Three Course Plated Lunches

All Plated Lunches Include Pre Set Iced Tea and Warm Rolls and Sweet Butter

Plated Lunch One

Caesar Salad, House Made Croutons, Shaved Parmesan

Grilled Salmon, Ginger-Orange Glaze
Vegetable Basmati Rice and Baby Bok Choy and Carrots

Passion Fruit Mousse Tartlet, Tropical Fruit
Freshly Brewed Gourmet Coffee and Selection of Teas \$42.00 per person

Plated Lunch Two

Mesclun Field Salad with Cherry Tomatoes and Buttermilk Blue Cheese

Seared Chicken Stuffed with Spinach, Mushroom and Boursin Cheese
Thyme Whipped Potatoes and Haricot Vert

Chocolate Truffle Cake, Vanilla Bean Crème Fraiche
Freshly Brewed Gourmet Coffee and Selection of Teas \$42.00 per person

Plated Lunch Three

Baby Spinach Salad with Goat Cheese, Tart Cherries and Balsamic Vinaigrette

Seared Beef Tenderloin
Herb Roasted Potatoes and Baby Vegetables

Coconut Flan, Fresh Citrus
Freshly Brewed Gourmet Coffee and Selection of Teas \$53.00 per person

Plated Lunch Four

Salad of Arugula, Candied Walnuts, Sliced Pear and Red Wine Vinaigrette

Grilled Mahi Mahi
Musseline Potatoes, Artichoke and Mushroom Ragout

Key Lime Pie, Cardamom Chantilly Cream, Fresh Berries
Freshly Brewed Gourmet Coffee and Selection of Teas \$44.00 per person

Plated Lunch Five

Organic Baby Lettuces, Shaved Fennel, Cherry Tomatoes, Champagne Vinaigrette

Seared Center Cut Petit Filet Mignon
Fingering Potatoes and Parma Asparagus

Vanilla Cheesecake, Mango Pineapple Passion Gelee
Freshly Brewed Gourmet Coffee and Selection of Teas \$58.00 per person

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Luncheon Buffets

Deli Lane Buffet

Chef's Selection of Soup

Organic Greens, Sweet Tomatoes, Shaved Fennel
House Made Croutons with Honey Balsamic Vinaigrette

Chef's Pasta Salad
Red Bliss Potato Salad, Stone Ground Mustard

Deli Sliced Smoked Turkey, Black Forest Ham, Sliced Chicken Breast, Roast Beef
Assorted Cheeses, Sliced Tomato, Lettuce and Red Onion
Pretzel Bread and Rolls, Gourmet Mustards, Traditional Mayonnaise

Freshly Baked Cookies and Brownies
Iced Tea, Freshly Brewed Gourmet Coffee and Water

\$35.00 per person

Mediterranean Buffet

Traditional Minestrone Soup

Classic Caesar Salad, House Made Croutons, White Anchovies, Shaved Parmesano

Vine Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil, Olive Oil Drizzle

Marinated Antipasto

Pan Seared Snapper, Port Shallot Sauce, Yukon Potatoes and Asparagus

Stuffed Chicken with Spinach and Sun-dried Tomato

Baked Rigatoni

Roasted Baby Vegetables

Tiramisu and Chocolate Cannoli
Iced Tea, Freshly Brewed Gourmet Coffee and Water

\$45.00 per person

Asian Buffet

Hot and Sour Soup
Mixed Asian Greens with Miso Vinaigrette
Cucumber Salad with Cilantro and Sweet & Sour Thai Chili Dressing

Honey Garlic Chicken, Snow Peas, Bean Sprouts, Peppers
Stir Fried Tenderloin with Cashews
Crispy Vegetable Stir Fry
Steamed Jasmine Rice

Jasmine Rice Pudding
Fortune Cookies, Almond Cookies
Fresh Seasonal Fruit Platter

Iced Green Tea, Freshly Brewed Gourmet Coffee and Water

\$44.00 per person

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Southwestern Buffet

Crisp Romaine Lettuce with Chipotle-Caesar Dressing
Jicama, Corn and Avocado Slaw

Grilled Shrimp Skewers with Ancho Chile Pesto

Honey-Chipotle Glazed Salmon
Avocado-Tomatillo Cream

Cilantro Chicken, Mexican Rice

Marinated Skirt Steak Soft Tacos, Traditional Condiments

Spicy Chocolate Brownies

Dulce de Leche Cheesecake

Iced Tea, Freshly Brewed Gourmet Coffee and Water

\$45.00 per person

Assorted Gourmet Sandwiches and Wraps

Cobb Salad Wrap
Chicken Caesar Wrap
Grilled Portobello and Vegetables, Basil Tapenade, Roasted Peppers, Spinach Wrap
Citrus Chicken, Chipotle Corn Wrap
Smoked Turkey Club with Avocado, Roasted Pepper, Watercress and Herb Mayonnaise on Focaccia
Shaved Honey Ham, Swiss Cheese and Spicy Dijon on Pretzel Rolls
Prosciutto, Soppressata, Provolone, Arugula with Sun-dried Tomato Pesto on Tuscan Baguette
Rare Roast Beef, Horseradish Cream on Ciabatta Roll

Smoked Salmon Pastrami, Green Onion Cream Cheese on Bagel
Caper Lemon Tuna Salad, Romaine on Focaccia
Shrimp Salad, Cajun Remoulade on Brioche
Pineapple-Mango Lobster Salad, Curry Aioli on Sesame-Coconut Brioche

Salads (Select Two)

Seasonal Greens with Condiments and Dressings
Couscous Salad
Peruvian Potato Salad, Cilantro Pepper Dressing
Mélange of Fresh Fruits

Miniature Desserts From the Pastry Shop (Select Two)

Key Lime Pie
Espresso Tart
Flan
Chocolate Truffle Cake

Iced Tea, Freshly Brewed Gourmet Coffee and Water

Choice of (3) Sandwiches or Wraps

\$ 37.00 per person

Choice of (4) Sandwiches or Wraps

\$ 39.00 per person

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Receptions

Butler Style Passed Hors d' Oeuvres

<i>Cold</i>	Price Per Piece
Tuna Poke on an Asian Spoon	\$5.50
Beef Tartar on Crostini	\$5.50
Lobster and Chile Salad on Cucumber	\$4.00
Tuna-Wasabi Wonton	\$5.50
Tuna Sashimi on Crispy Lotus Root	\$5.00
Goat Cheese Canape with Sweet Peppers	\$5.25
Mini Bruschetta, Roasted Peppers and Goat Cheese	\$4.00
Citrus Marinated Shrimp Ceviche	\$4.00
Vegetable Nori Roll	\$6.00
Caramelized Onion and Blue Cheese Tartlet	\$4.00
Prosciutto and Melon Skewer	\$4.00
Crab Salad Riata on Pita	\$4.00
Corvina Ceviche	\$5.00

<i>Hot</i>	Price Per Piece
Mini Kobe Sliders	\$5.50
Seared Lamb Loin, Truffle Potato, Port Syrup	\$4.50
Mini Cuban Sandwich	\$4.50
Guava Marinated Churrasco Skewers	\$4.00
Baby Lamb Chops, Harissa Aioli	\$5.00
Baked Brie Puff, Raspberry	\$4.00
Prosciutto and Goat Cheese Pizzette	\$4.50
Shrimp Dumpling, Red Chili Dipping Sauce	\$5.00
Smoked Chicken and Corn Quesadilla	\$4.50
Beef Short Rib Empanada	\$4.00
Miniature Crab Cakes with Mango Tartar Sauce	\$4.00
Shrimp Coozie	\$4.00
Vegetable Spring Rolls, Sweet Chile Sauce	\$5.00
Risotto Fritter, Provolone, Pesto Aioli	\$4.00
Warm Mushroom Tarts with Truffle Essence	\$4.50

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Displays

Mediterranean

An Assortment of Imported Olives, Tapenades,
Hummus, Baba Ghanoush and Pita Chips and Flat Breads
\$12.00 per person

Assorted Domestic and Imported Cheeses

Dried Fruits and Grapes
Artisan Breads and Crackers
\$14.00 per person

Fruit Display

Assortment of the Season's Freshest Fruits
Berries, Melons and Yogurt Dip
\$10.00 per person

Chips and Dips

Tricolor Tortilla Chips
Guacamole, Sour Cream, Pico de Gallo
\$8.00 per person

Antipasto

A Display of Assorted Cheeses, Artichoke Hearts,
Onions, Tomatoes, Olives and Italian Meats
Artisan Breads, Focaccia and Bread Sticks
Olive Oil and Balsamic Vinegar
\$18.00 per person

Empanada Station

Beef and Chicken
Cilantro Cream Sauce
\$17.00 per person

Sushi Station

Assortment of Sashimi and California Rolls
Wasabi and Tamari
(4 pieces per person)
\$20.00 per person

Seafood Display

Display of Snow Crab Claws, Oysters, and Shrimp
Classic Garnish, Spicy Cocktail Sauce, Traditional Citrus and Oyster Crackers
\$26.00 per person

Stone Crab Station* (Seasonal)

Large Stone Crabs
Creamed Spinach, Sweet Potato Fries
Iceberg and Beefsteak Tomato Wedges,
Old Fashioned Dressing and Cold Slaw
Market Price (*Chef Attendant Required)

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Carving Stations

*All Carving and Action Stations Require a Chef Attendant (1 per 75 guests) at \$100.00 each
Carving Station require a minimum of (20) guests*

Honey Glazed Ham Dijon Mustard Sweet Cornbread \$12.00 per person	Smoked Turkey Breast Cranberry Dressing Dinner Rolls \$12.00 per person	Angus Beef Tenderloin Peppercorn Sauce Artisan Breads \$20.00 per person
Guava Glazed Pork Loin Traditional Cold Slaw Cuban Bread \$10.00 per person	Roasted Prime Rib of Beef Mushroom Fondue Horseradish Mayonnaise Gourmet Popovers \$16.00 per person	Smoked Norwegian Salmon Dill Crème Fraiche Bagel Chips, Rye Bread \$12.00 per person

Action Stations

Pasta Station

Cheese Tortellini in a Garlic Parmesan Cream Sauce
Mushrooms, Onions, Sun-dried Tomatoes and Artichokes
Penne Pasta in a Roasted Tomato-Basil Pomodoro Sauce
Freshly Grated Parmesan, Basil and Red Pepper Flakes
Freshly Baked Focaccia
\$17.00 per person

With Chicken or Shrimp add \$5.00 per person

Risotto Station

Truffle, Mushroom
Tomato and Asparagus Risotto
Freshly Baked Gourmet Breads
\$18.00 per person

With Chicken or Shrimp add \$5.00 person

Stir Fry Station

Shrimp or Chicken Stir Fry with Asian Vegetables
\$13.00 per person

Argentinean Mixed Grill

Skirt Steak, Chorizo Sausage and Chicken Breast
Chimichurri Sauce, Yuca in Mojo Sauce
\$27.00 per person

Dessert Station

Chef's Selection of Assorted Miniature Desserts and Specialty Truffles
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Mighty Leaf Teas
\$20.00 per person

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Three Course Plated Dinners

All Plated Dinners Include Warm Rolls and Sweet Butter

Plated Dinner One

Spring Green Salad
Citrus Vinaigrette

Miso Glazed Salmon Filet
Ginger Basmati Rice and Baby Bok Choy and Carrots

Yuzu Pots-de-Crème
Sesame Tuile

Gourmet Coffees and Water

\$53.00 per person

Plated Dinner Two

EPIC House Salad

Veal Chop with Rosemary Butter
Roasted Tomato Risotto

Chocolate Hazelnut Tart
Salted Caramel Whipped Cream

Gourmet Coffees and Water

\$65.00 per person

Plated Dinner Four

Boston Lettuce and Walnut Salad
Balsamic Vinaigrette

Crisp Snapper Filet, Lemon Butter
Saffron Orzo, Artichoke Ragout

Chocolate Dulce de Leche Torte
Coconut Cream

Gourmet Coffees and Water

\$57.00 per person

Plated Dinner Three

Greek Salad with Feta, Tomatoes, Pita Croutons

Herb Roasted Chicken Breast
Goat Cheese Mashed Potatoes, Haricots Vert

Vanilla Bean Cheesecake Napoleon
Sour Cherry Coulis

Gourmet Coffees and Water

\$49.00 per person

Plated Dinner Five

Arugula Salad with Cherry Tomatoes, Pine Nuts
Red Wine Vinaigrette

Pan Seared Mahi Mahi, Herb Butter
Mushroom Polenta Cake
French Green Beans

Orange Panna Cotta, Espresso Gelee

Gourmet Coffees and Water

\$55.00 per person

Plated Dinner Six

BLT Wedge with Maytag Blue Cheese Dressing

Tender Grilled Filet Mignon
Truffled Potato Gratin and Baby Vegetable Bundles

Chocolate Caramel Mousse, Caribbean Rum Anglaise

Gourmet Coffees and Water

\$70.00 per person

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Dinner Buffet Selections

(Buffets with Less than 20 Guests Will be Subject to a \$100.00 Labor Fee)

Customized Dinner Buffet

Soups: (Please Select One)

Hearty Minestrone, Tomato Basil, Chicken Tortilla, Black Bean and Crème Fraiche

Salads: (Please Select Two)

Field Greens, Assorted Dressing and Condiments
Classic Caesar Salad, House Made Croutons and Shaved Parmesan Cheese
Greek Salad with Feta, Tomatoes and Pita Croutons
Homemade Cole Slaw, Mustard Grain Dressing
Baby Spinach Salad with Goat Cheese and Tart Cherries
Hearts of Palm, Avocado, Red Onions and Citrus Tomatoes
Curried Coconut Shrimp, Heirloom Tomatoes
Sliced Mozzarella, Vine Ripe Tomatoes and Basil Pesto

Main Dishes: (Please Select Three)

Herb Rotisserie Roasted Chicken, Mousseline Potatoes, Natural Herb Jus
Beef Tenderloin, Mushroom Fondue, Crispy Potatoes and Onions
Pan Seared Snapper, Sake-Wasabi Cream, Sweet Potato Fries
Teriyaki Mahi, Green Tea Beurre Blanc, Sushi Rice Cake
Cuban Marinated Pork Loin, Congri (Black Beans and Rice), Crispy Onions
Chicken Breast Stuffed with Wild Mushrooms, Port Wine Sauce, Parmesan Risotto
Seared Striped Bass, Saffron Broth, Risotto Cakes, Crispy Fennel
Beef Skirt Steak Churrasco, Yucca Fries and Chimichurri Sauce
Grilled Tofu and Roasted Vegetables

Freshly Baked Rolls with Sweet Butter

Sweet Bites: (Please Select Three)

Key Lime Mousse
Chocolate Hazelnut Tart
Yuzu Pots-de-Creme
Vanilla Cheesecake, Mango Pineapple Passion Gelee
Chocolate Truffle Cake
Warm Apple Crumble, Vanilla Bean Crème Fraiche
Chocolate Caramel Mousse
Rum Marinated Tropical Fruit

Includes assorted Breads, Rolls and Sweet Butter

Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

\$90.00 per person

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Moroccan Buffet

Hummus and Tabbouleh
Pita Chips and Pita Bread

Salad of Romaine, Feta, Tomatoes, Cucumber, Olives
Oregano-Red Wine Vinaigrette

Lamb Kabobs with Peppers and Onions, Raita

Grilled Bass, Tahini Sauce

Warm Pearled Couscous, Golden Raisins, Pine Nuts

Spinach Feta Pie

Thin Tart of Apricot and Pistachio
Rosewater Panna Cotta

Freshly Brewed Gourmet Coffee,
Decaffeinated Coffee and Mighty Leaf Teas

\$85.00 per person

* Chef Attendant required at \$100.00

Latin Buffet

Tortilla Soup

Organic Baby Green Salad
Cucumber, Avocado, Cherry Tomato,
Jicama, Red Onion
Citrus Garlic Vinaigrette

Grilled Mahi-Mahi in Guajillo,
Mango Papaya Salsa

Whole Roasted Chicken
Lime, Garlic and Cilantro

Lechón - Oven Roasted Pork
Yuca Fries, Mojo

Classic Cuban Black Beans
White Rice

Fried Plantains

Flan Cubano, Fresh Berries, Caramel Sauce
Churros

Freshly Brewed Gourmet Coffee,
Decaffeinated Coffee and Mighty Leaf Teas

\$90.00 per person

Menu pricing subject to change.

All food and beverage charges shall be subject to an 13% gratuity and a 9% administrative fee.

All charges shall be subject to applicable taxes.

For breakfast and lunch events of less than (30) guests, an additional labor fee of \$75.00 will apply.

We will set and prepare for 5% over your final guarantee.

3/8/2010

Caribbean Cuisine

Conch Chowder

Avocado Grapefruit Salad,
Cilantro Pepper Dressing

Citrus Poached Shrimp, Spicy Cocktail Sauce

Jerk Chicken Breast with Coconut,
Papaya Relish
Fresh Plantain Chips and Mojo Yucca

Marinated Churrasco,
Moro Rice, Chimichurri

Fillet of Snapper, Tomato Salsa

Florida Spiny Lobster, Yuzu Butter Sauce
(One per Guest)

Rum Bread Pudding
Banana Cream Tart
Key Lime Pie

Pomegranate Shot

Freshly Brewed Gourmet Coffee,
Decaffeinated Coffee and Mighty Leaf Teas

\$110.00 per person

New England Bake

New England Clam Chowder
Oyster Crackers

Baby Greens, Grapefruit Segments
Seasonal Dressing Selection

Heirloom Tomatoes, Basil Dressing

Yukon Gold Potato Salad
Grain Mustard Dressing

Roasted Herb and Lemon Chicken,

Grilled Baby Back Ribs, Guava BBQ Sauce

Steamed Mussels and Clams
Corn on the Cobb, potatoes

Herb Roasted Baby Vegetables

Pecan Brownie Pie
Key Lime Cheesecake
Strawberry Shortcake

Freshly Brewed Gourmet Coffee,
Decaffeinated Coffee and Mighty Leaf Teas

\$90.00 per person
*Chef Attendant Required

Menu pricing subject to change.

All food and beverage charges shall be subject to an 13% gratuity and a 9% administrative fee.

All charges shall be subject to applicable taxes.

For breakfast and lunch events of less than (30) guests, an additional labor fee of \$75.00 will apply.

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3/8/2010

Italian Chop House

Italian Chop-Chop Salad

Display of Authentic Italian Cheeses

Tomato Salad, Shaved Parmigiano, Pesto Vinaigrette

Veal Medallions Sautéed with Lemon Butter and Capers
Crispy Polenta Cakes

Chicken Breast Stuffed with Spinach and Fontina with
Sun Dried Tomato

Risotto with Wild Mushroom & Truffle Essence

Chef's Selection of Baby Vegetables

Individual Tiramisus
Chocolate Cannolis

Freshly Brewed Gourmet Coffee,
Decaffeinated Coffee and Mighty Leaf Teas

\$78.00 per person

South of the Border

Southwestern Caesar Salad
Chipotle Dressing

Tortilla Soup

Tequila Marinated Shrimp Skewers
Spicy Avocado Sauce

Grilled Boneless Chicken
Roasted Red Peppers
Spicy Cream Sauce

Chili Rubbed Flat Iron Steak
Mexican Rice

Dulce de Leche Tarts
Margarita Coconut Cake

Freshly Brewed Gourmet Coffee,
Decaffeinated Coffee and Mighty Leaf Teas

\$85.00 per person

Asian

Asian Chopped Salad with Lettuce, Napa Cabbage, Shredded Carrots, Thai Basil,
Diced Tomato, Crispy Wontons and Sesame Ginger Vinaigrette

Dim Sum Display
Skewered Scallops with Orange-Sesame Dipping Sauce
Steamed Pot Stickers
Fried Vegetarian Spring Rolls
Fried Rice with Scallions, Minced Red Bell Pepper, Carrots

Cantonese Sweet and Sour Pork,
Pineapple, Peppers, Sweet Onion
Mongolian Beef with Sweet Garlic Soy, Scallion,
Snow Peas and Black Mushrooms
Honey Garlic Chicken

Sake Poached Pear Tartlets
Mini Ginger Spice Cakes
Green Tea Cheesecake Squares

Freshly Brewed Gourmet Coffee,
Decaffeinated Coffee and Mighty Leaf Teas
\$95.00 per person

Menu pricing subject to change.

All food and beverage charges shall be subject to an 13% gratuity and a 9% administrative fee.

All charges shall be subject to applicable taxes.

For breakfast and lunch events of less than (30) guests, an additional labor fee of \$75.00 will apply.

We will set and prepare for 5% over your final guarantee.

3/8/2010

Private Event Bar Information

Hourly Hosted Bar

Bartender required (1 per 75 guests) at \$125.00 each

First Tier Bar

Grey Goose Vodka
Bombay Sapphire Gin
Don Julio Tequila
Johnny Walker Black Scotch
Knob Creek Bourbon
Crown Royal Blended Whiskey
Glenn Levitt 12 Year Single Malt Scotch
Cruzan Single Barrel Rum
Red and White House Wines
Imported Beer
Domestic Beer
Assorted Pepsi Soft Drinks

First Hour \$30.00 per person
Additional Hour \$15.00 per person

Second Tier Bar

Absolut Vodka
Tanqueray Gin
Cuervo 1800 Tequila
Johnny Walker Red Scotch
Jack Daniels Bourbon
Singleton 10 Year Single Malt Scotch
Captain Morgan Spice Rum
Canadian Club Blended Whiskey
Red and White House Wines
Imported Beer
Domestic Beer
Assorted Pepsi Soft Drinks

First Hour \$25.00 per person
Additional Hour \$12.00 per person

Third Tier Bar

Frizz Vodka
Beefeater Gin
J&B Scotch
Seagram's 7 Blended Whiskey
Captain Morgan White Rum
Jim Beam Bourbon
Jose Cuervo Tequila
Red and White House Wines
Imported Beer
Domestic Beer
Assorted Pepsi Soft Drinks

First Hour \$22.00 per person
Each Additional Hour \$10.00 per person

Menu pricing subject to change.

All food and beverage charges shall be subject to an 13% gratuity and a 9% administrative fee.

All charges shall be subject to applicable taxes.

For breakfast and lunch events of less than (30) guests, an additional labor fee of \$75.00 will apply.

We will set and prepare for 5% over your final guarantee.

Private Event Bar Information

Hosted Bar on Consumption

Bartender required (1 per 75 guests) at \$125.00 each

<i>First Tier Bar</i>	<i>Second Tier Bar</i>	<i>Third Tier Bar</i>
Grey Goose Vodka Bombay Sapphire Gin Don Julio Tequila Johnny Walker Black Scotch Knob Creek Bourbon Crown Royal Blended Whiskey Glenn Levitt 12 Year Single Malt Scotch Cruzan Single Barrel Rum \$12.00 each	Absolut Vodka Tanqueray Gin Cuervo1800 Tequila Johnny Walker Red Scotch Jack Daniels Bourbon Singleton 10 Year Single Malt Scotch Captain Morgan Spice Rum Canadian Club Blended Whiskey \$10.00 each	Frizz Vodka Beefeater Gin J&B Scotch Seagram's 7 Blended Whiskey Captain Morgan White Rum Jim Beam Bourbon Jose Cuervo Tequila \$8.00 each

Consumption Bars Also Include:

House Red and White Wines
 \$10.00 per glass

Domestic Beer
 \$6.50 each

Imported Beer
 \$7.50 each

Assorted Soft Drinks
 \$4.50 each

Bottled Water
 \$5.00 each

Menu pricing subject to change.

All food and beverage charges shall be subject to an 13% gratuity and a 9% administrative fee.

All charges shall be subject to applicable taxes.

For breakfast and lunch events of less than (30) guests, an additional labor fee of \$75.00 will apply.

We will set and prepare for 5% over your final guarantee.