

ONE

*Bal Harbour*

RESORT & SPA

**BANQUET MENUS**



## **CONTINENTAL BREAKFAST MENUS**

*(All prices are quoted per guest)*

### **Continental Breakfast Buffet**

Freshly Squeezed Floridian Orange and Grapefruit Juice  
Sliced Seasonal Fresh Fruits and Berries  
Assorted Breakfast Bread and Bagels with Plain and Flavored Cream Cheeses  
Selection of Oven Fresh Bakery Specialties, Danish, Muffins and Croissants  
Fruit Preserves, Honey and Sweet Butter  
Fresh Brewed Illy® Gourmet Coffee, Decaffeinated, Selection of International Gourmet Teas  
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### **Bal Harbour Continental**

Freshly Squeezed Floridian Orange and Grapefruit Juice  
Sliced Seasonal Fresh Fruits and Berries  
Assorted Cereals and Homemade Granola with Whole and Skim Milk  
Individual Natural and Organic Yogurts  
Selection of Oven Fresh Bakery Specialties, Danish, Muffins and Croissants  
Fruit Preserves, Honey and Sweet Butter  
Fresh Brewed Illy® Gourmet Coffee, Decaffeinated, Selection of International Gourmet Teas  
30

### **Collins Avenue Continental**

Freshly Squeezed Floridian Orange and Grapefruit Juice  
Organic Sliced Mangos and Strawberries  
Individual Tropical Smoothies  
Assorted NY Bagels with Regular and Flavored Cream Cheeses  
Selection of Oven Fresh Bakery Specialties, Danish, Muffins and Croissants  
Fruit Preserves, Honey and Sweet Butter  
Fresh Brewed Illy® Gourmet Coffee, Decaffeinated, Selection of International Gourmet Teas  
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### **European Continental**

Freshly Squeezed Floridian Orange and Grapefruit Juice  
Sliced Seasonal Fresh Fruits and Berries  
Display of Charcuterie and Artisanal Cheeses  
Bircher Muesli with Tropical Dried Fruits  
Homemade Selection of Breakfast Pastries, Fruit Preserves, French Style Butter  
Individual Natural and Organic Yogurts  
Fresh Brewed Illy® Gourmet Coffee, Decaffeinated, Selection of International Gourmet Teas  
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## **BREAKFAST BUFFET MENUS**

*(Minimum of 25 guests)*

*Buffet surcharge of \$250.00 applicable if there are less than 25 people*

### **American Breakfast Buffet**

Freshly Squeezed Floridian Orange and Grapefruit Juice  
Sliced Seasonal Fresh Fruits and Berries  
Assorted Breakfast Bread and Bagels with Plain and Flavored Cream Cheeses  
Selection of Oven Fresh Bakery Specialties, Danish, Muffins and Croissants  
Fruit Preserves, Honey and Sweet Butter  
Scrambled Eggs with Scallions  
Applewood Smoked Bacon and Country Link Sausage  
Fingerling Breakfast Potatoes  
Fresh Brewed Illy® Gourmet Coffee, Decaffeinated, Selection of International Gourmet Teas  
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### **Haulover Breakfast Buffet**

Seasonal Berries, Soy & Banana Smoothie  
Sliced Fresh Farmers Market Fruits  
Cottage Cheese with Wild Flower Honey  
Dried Fruits, Berries, Grains and Nuts  
Cereals with Fresh Blueberries served with Soy Milk, Low Fat and Skim Milk  
Cured Salmon, Natural Vine Ripened Homestead Tomato, Shaved Onion, Cream Cheese & Capers  
Grand Marnier French Toast, Orange-Berry Butter served with Vermont Maple Syrup  
Three Egg Frittata with Manchego Cheese and Chorizo  
Selection of Water Bagels and Multi-Grain Breads  
Butter and Preserves  
Fresh Brewed Illy® Gourmet Coffee, Decaffeinated, Selection of International Gourmet Teas  
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### **Southern Breakfast Buffet**

Freshly Squeezed Floridian Orange Juice  
Basket of Whole Fresh Fruit  
Greek Yogurt with Fresh Berries  
Serrano Ham, Chorizo Sausage, Lomo and Salami  
Manchego, Fresh Chevre, Gorgonzola, Dried Fruits, Pear and Apple  
Focaccia with Black Olives and Onions  
Crespelle - Savory Crepes Filled with Ricotta, Spinach, and Sun-Dried Tomato in a Brandy Cream Sauce  
Selection of Fresh Bakery Specialties  
Ciabatta Bread, French Baguettes, Multi Grain Rolls, Pain au Chocolate and Croissants  
Fruit Preserves, Honey and Butter  
Fresh Brewed Illy® Gourmet Coffee, Decaffeinated, Selection of International Gourmet Teas  
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**Chef's "Signature Brunch" Buffet**

Freshly Squeezed Floridian Orange and Grapefruit Juice

Selection of Fresh Bakery Specialties

Fruit Preserves, Honey, and Sweet Butter

Cured Salmon, Natural Vine Ripened Homestead Tomato, Shaved Onion, Cream Cheese & Capers

Assorted Bagels with Homemade Plain and Flavored Cream Cheese

Gulf Shrimp "Cocktail"

Mediterranean Caesar Salad

Chicken Souvlaki with Tzatziki Sauce

Charcuterie - Serrano, Chorizo, Lomo, Salami

Assorted Field Greens with Berries, Feta Cheese and Toasted Almonds

Omelette Station with Choice of Fillings – Attendant Required

Seasoned Potatoes - Applewood Smoked Bacon

Roasted Organic Chicken with Natural Jus and Oven Roasted Potatoes

Local Snapper "Françoise" with Spinach

Veal Agnolotti - Pasta Pillows Stuffed with Braised Veal, White Truffle Oil

Chef John Luciano Dessert Collection

Fresh Brewed Illy® Gourmet Coffee, Decaffeinated, Selection of International Gourmet Teas

75

**Breakfast Buffet Enhancements**

Add your favorite enhancement to your selection

Organic Nonfat, Natural or Fruit Yogurt - 5

Assorted Cereals with Whole, Low-Fat and Skim Milk - 4

Granola with Organic Yogurt and Fresh Berries - 7

Freshly Baked Scones, Lemon Curd and Devonshire Cream - 5

Cured Salmon, Ripened Homestead Tomato, Shaved Onion, Cream Cheese & Capers - 15

Assorted European Cold Cuts, Sliced Cheeses and Assorted Pickles – 16

**Hot Selections**

McCann's Irish Whole Grain Oatmeal with Brown Sugar, Maple Syrup and Raisins - 4

Pancakes with Apple Compote and Cinnamon Sugar – 7

French Toast with Orange Rum Sauce and Chantilly Cream - 8

Baked Blintzes with Strawberry Jam - Thin Pancake with Cottage Cheese, Orange and Lemon Peel - 9

Baby Spinach and Camembert Quiche - 9

Tortilla Española - Spanish Omelet with Potatoes, Eggs and Onions – 10

Black Forest Ham & Cheddar Cheese Croissant with Scrambled Eggs - 11

Eggs Benedict Station – Attendant Required

Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce, Black Truffle Jus - 12

Assorted Breakfast Meats - Applewood Smoked Bacon, Black Forest Ham, Country Link Sausage – 7

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## **BREAKFAST STATIONS**

*All stations require an attendant, one for every 50 guests - 150 per attendant*

### **Fresh Waffle Station**

*(Minimum of 15 guests)*

Seasonal Berries, Chantilly Cream, Toasted Almonds, Hot Chocolate, Cinnamon Sugar,  
Sweet Cream Butter, Maple Syrup and Fruit Compote

12

### **Gourmet Omelet Station**

*(Minimum of 15 guests)*

Design your own omelet with market fresh ingredients

Mushrooms, Asparagus, Spinach, Onions, Tomatoes, Peppers, Potato, Peas, Goat Cheese, Cheddar  
Swiss and Provolone Cheeses, Applewood Smoked Bacon, Country Ham, Smoked Salmon, Shrimp, Crabmeat

Egg White and Egg Beaters Available

18

With Filet of Beef

30

### **Bagel Bar**

Cream Cheese with Chives, Salmon and Capers, Plain, Maple-Raisin and Walnut

Vine Ripened Homestead Tomato, Thinly Sliced Red Onion, Cucumber

Country Ham, Avocado Spread, Olives and Pimento

Peanut Butter and Wild Flower Honey

15

### **Breakfast Panini**

Caramelized Onion Frittata on Ciabatta Bread with Sun-Dried Tomato Jelly

Prosciutto, Petite Arugula on French Bread with Triple Crème Brie Cheese

14

### **Southwest Burrito**

Shirred Eggs, Avocado, Chorizo, Onion, Shredded Jack Cheese,

Rolled Soft Flour Tortillas with Sauce Ranchero or Jalapeño Sour Cream

14

### **Crêpes Station**

Soft Lemon Crêpes filled with Seasonal Sweet Cooked Fruits or Blueberry Mascarpone,

Macerated Berry Compote with Whipped Cinnamon Cream

13

### **Charcuterie and Fromage**

Displayed Cured and Smoked Meats, Artisanal Cheese Display

Homemade French Style Rolls, Sliced Breads, Crackers

16

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## **PLATED BREAKFAST MENUS**

### **Red, White and Blue**

Basket of Fresh Bakery Specialties  
Fruit Preserves, Honey, and Sweet Butter

#### **First Course**

Seasonal Organic Fruits with Berries

#### **Main Course**

Scrambled Eggs with Applewood Smoked Bacon,  
Chicken Sausage, Grilled Tomato and Breakfast Potatoes

#### **Served Tableside**

Freshly Squeezed Orange Juice or Grapefruit Juice  
Freshly Brewed Illy® Coffee, Decaffeinated  
Selection of Gourmet Teas

30

### **The Shops**

Basket of Fresh Bakery Specialties  
Fruit Preserves, Honey, and Sweet Butter

#### **First Course**

Honey and Yogurt Parfait in Red Berry Soup

#### **Main Course**

ONE Bal Harbour Benedict  
Poached Eggs, Canadian Bacon, French Brioche  
with Flavored Hollandaise Sauce and Black Truffle Emulsion

#### **Served Tableside**

Freshly Squeezed Orange Juice or Grapefruit Juice  
Freshly Brewed Illy® Coffee, Decaffeinated  
Selection of Gourmet Teas

35

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## **SPECIALTY BREAKS**

(Minimum of 10 guests per break)

All breaks served with Freshly Brewed Illy® Gourmet Coffee, Decaffeinated Coffee and a Selection of International Gourmet Teas

### **Morning Coffee Break**

Fresh Fruit Skewers

Assortment of Fresh Baked Breakfast Pastries

Selection of Miniature Pastelitos, Muffins and Nut Breads, Sweet Butter & Fruit Preserves

19

### **Afternoon “Sweet Tooth” Coffee Break**

Petit Fours and Chocolate Truffles

Chocolate Chip, Macadamia Nut and Peanut Butter Cookies

Assortment of Brownies and Blondies

Hot Chocolate with Whipping Cream and Chocolate Sprinkles

20

### **Fruit Break**

Sliced Banana Bread

Assorted Seasonal Fruits and Vanilla Yogurt

Dried Fruits and Nuts

Strawberry, Orange and Banana Smoothies

18

### **Healthy Break**

Fruit Skewers

Assorted Granola and Power Bars

Banana, Zucchini and Carrot Fruit Breads

Vegetable Crudités with Hummus

Selection of Vitamin Waters

21

### **Chocolate Break**

Chocolate Dipped Strawberries

Flourless Chocolate Cake

White Chocolate-Passion Shots

Assorted Chocolate Nougats

Chocolate Truffles

Chocolate-Chocolate Mousse Domes

Chocolate Crème Brûlée Spoons

Hot Chocolate with Whipping Cream and Chocolate Sprinkles

21

### **Tapas Break**

Blue Mission Figs with Prosciutto - Italian Salami on Ciabatta

Assorted International Cheeses with Grapes and Crackers

Confit of Tuna en Citronette - Chilled Gazpacho Soup with Yogurt

Scampi with Tarragona Pepper Sauce

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**Strawberry Break**

- Chocolate Dipped Strawberries
  - Strawberry Shortcake
  - Strawberry-Mint Logs
  - Strawberry-Passion Shots
  - White Chocolate-Strawberry Truffles
  - Strawberry Tarts
  - Strawberry Cheesecake
- 19

**Miami Break**

- Key Lime Tarts
  - Guava and Cheese Purses
  - Passion Fruit Triangles
  - Coconut Truffles
  - Coffee Flan
  - Arroz con Leche
  - Fruit Tarts
  - Mojito Shots
- 19

**Mediterranean Break**

- Greek Yogurt Panacotta
  - Almond-Chocolate Tort
  - Honey Crème Caramel
  - Cannoli
  - Tiramisu
  - Almond Financier
  - Lemon Tart
- 20

**Mini Guerlain Spa Experience to Enhance your Break**

Seated Massage	Guests	Price per person
1 Therapist	6	\$14
2 Therapists	12	\$14
3 Therapists	18	\$14
4 Therapists	24	\$14

  

Paraffin Hand Treatments	Guests	Price per person
1 Therapist	6	\$30
2 Therapists	12	\$30
3 Therapists	18	\$30
4 Therapists	24	\$30

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## **REFRESHMENT SUGGESTIONS**

### **Morning Snacks**

- Homemade Assorted Danishes - 49 per dozen
- Homemade Flaky Croissants - 49 per dozen
- Homemade Assorted Muffins - 50 per dozen
- Homemade Assorted Pastries - 49 per dozen
- Assorted Natural & Organic Yogurts – 5 each
- Banana Nut and Lemon Ginger Breads - 5
- ONE Bal Harbour Scones with Devonshire Cream - 48 per dozen
- Water Bagels, Regular and Flavored Cream Cheeses - 49 per dozen
- Whole Fresh Organic Fruits – 5
- Hand Selected Sliced Seasonal Fruits - 8
- Fruit Skewers with Sabayon Dip - 8

### **Afternoon Snacks**

- Assortment of ONE Bal Harbour Cookies – 49 per dozen  
(Chocolate Chip, Macadamia Nut, Peanut Butter and Oatmeal Raisin)
- Premium Mixed Nuts – 28 per bowl
- Assorted Dry Fruits and Nuts – 24 per plate
- Crunchy Granola Bars – 4 per bar
- Tortilla Chips & Mariquitas with Homemade Salsa and Guacamole - 8
- Energy and Protein Bars – 6 per bar
- Premium Individual Bags of Pretzels, Popcorn, or Potato Chips - 5 per bag
- Häagen-Dazs® Ice Cream Bars - 7 per bar
- Frozen Yogurt & Fruit Bar – 6 per bar
- Mini Cuban Sandwiches – 7
- Assorted Tea Sandwiches – 5
- Chef's John Famous Brownies & Blondies – 55 per dozen
- Chocolate Dipped Strawberries – 52 per dozen
- Chocolate Dipped Pretzels - 6

### **Beverages**

- Fresh Brewed Illy® Gourmet Regular & Decaffeinated Coffee – 65 per gallon
- Selection of International Gourmet Teas – 65 per gallon
- Hot Chocolate with Whipped Cream – 65 per gallon
- Milk, Whole, Skim and Low Fat – 65 per gallon
- Assorted Soft Drinks – 5 each
- Voss® Flat and Sparkling Water – 6 each
- Glacéau® Vitamin Waters – 7 each
- Assorted Energy Drinks – 7 each
- Assorted Fruit Smoothies – 9 each
- Freshly Squeezed Floridian Orange and Grapefruit Juice – 70 per gallon
- Cranberry, Apple, Pineapple, Tomato or V8 Juice – 60 per gallon
- Frappuccino – 7 each
- Freshly Brewed Iced Tea – 50 per gallon
- Fresh Lemonade - 60 per gallon

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## **ONE BAL HARBOUR AFTERNOON TEA SERVICE**

### **Selection of Tea Sandwiches**

Cucumber with Chive Scented Cream Cheese  
Black Currant Tea Smoked Chicken Salad  
Goat Cheese and Mascarpone Mousse with Fig and Honey  
Classic Egg Salad with Chive  
Smoked Salmon and Cream Cheese on Pumpernickel  
Vegetarian Sandwich on Focaccia, Olive Tapenade, Artichoke and Olive Oil  
Mozzarella and Pita Bread, Roasted Red Pepper, Sun Dried Tomato and Balsamic Glaze

### **Dessert Station**

Freshly Baked Scones with Lemon Curd, Devonshire Cream and Fruit Preserves  
Chocolate Eclair & Chocolate Covered Strawberry  
Raisin Brioche  
Coconut and Chocolate Macaroon  
Banana Nut Bread  
Fresh Fruit Tart  
Strawberry and Passion Fruit Parfait  
Tea-Infused English Tea Cakes

Fresh Brewed Illy® Gourmet Coffee, Decaffeinated, Selection of International Gourmet Teas  
60

### **Selection of Tea Sandwiches**

Foie Gras, Duck Confit, Apples on Sourdough  
Smoked Salmon and Cream Cheese  
Brie and Fig Spread on Brioche Bread  
Roast Beef, Brie Cheese and Watercress on Wheat Bread  
Goat Cheese and Guava Spread on Raisin Bread  
Cucumber and Alfalfa with Watercress Butter  
Classic Egg Salad with Chives and Endives

### **Dessert Station**

Freshly Baked Scones with Lemon Curd, Devonshire Cream and Fruit Preserves  
Chocolate Eclair & Chocolate Covered Strawberry  
Raisin Brioche  
Coconut and Chocolate Macaroon  
Banana Nut Bread  
Fresh Fruit Tart  
Strawberry and Passion Fruit Parfait  
Tea-Infused English Tea Cakes

Fresh Brewed Illy® Gourmet Coffee, Decaffeinated, Selection of International Gourmet Teas  
70

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## **PLATED LUNCH MENUS**

*All lunch prices are based on three courses to include one soup or salad, entrée, dessert, assorted bread, Freshly Brewed Illy® Gourmet Coffee, Decaffeinated Coffee and a Selection of International Gourmet Teas  
Each additional course is \$15 per guest*

### **Soups**

French Onion Soup with Crouton Gratinée  
Cream of Asparagus  
Chicken Consommé with Vegetables Julienne  
Chef's Soup of the Moment

~ or ~

### **Salads**

Petite Arugula, Shaved Red Onions, Sweet Corn, Crisp Pancetta with Balsamic Vinaigrette  
Organic Field Greens of Homestead Farm Selection, Mango, Grape Tomatoes, Manchego,  
Marcona Almonds with Cumin-Raisin Vinaigrette  
Caesar Salad of Romaine Hearts, Eggless Caesar Dressing, White Anchovies with Parmesan

### **Entrees**

Grilled Chicken Paillard, Parmesan Polenta with Sautéed Spinach and Wild Mushroom Sauce 38  
Brown Derby Cobb Salad with Chicken, Young Lettuces, Egg, Tomatoes, Bacon, Avocado with Crumbled Maytag Blue 42  
*With Lobster – Add 10*  
Warm Wild Salmon Salad, Sea Salt Citrus Cured, Organic Farm Greens with Balsamic Vinaigrette 45  
Seared Bells & Evans Chicken Breast with Slow Cooked White Beans braised with Escarole and Truffled Jus 40  
Spinach & Steak Salad with Roasted Corn in a Warm Bacon Vinaigrette 39  
Honey Balsamic Glazed Atlantic Salmon with Currant and Pine Nut Cous Cous and Crispy Leeks 39  
Pan Roasted Black Grouper with Potato Hash, Sweet Herb Broth and Blue Crab Remoulade 42  
Grilled Poulet Rouge Chicken Stuffed with Black Truffle, Arugula Salad, Shoestring Potatoes 41  
Rare Seared Coriander-Crusted Tuna with Soy, Yuzu and Shiso 43  
Grilled Petit Filet Mignon with Roasted Garlic, Potatoes, Asparagus with a Truffled Jus 46  
Homemade Ricotta Stuffed Raviolo with Tomato Coulis and Baby Vegetable Ragout 40

### **Desserts**

Chocolate Brownies, Guanaja Creamy, Cappuccino Sauce  
Passion Fruit Tart, Raspberry Coulis  
Peach Panna Cotta with Tropical Fruit Salsa  
Ginger Snap Cup, Tahitian Vanilla Crème and Fresh Berries  
Crema Catalana, Lemon Custard, Caramel Gelee and Sable Breton

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## **BUFFET DELI LUNCH MENUS**

### **Deli Buffet**

*(Minimum of 10 guests)*

Petite Arugula, Shaved Red Onions, Sweet Corn, Crisp Pancetta with Balsamic Vinaigrette  
Organic Field Greens of Homestead Farm Selection, Mango, Grape Tomatoes, Manchego, Marcona Almonds  
with Cumin-Raisin Vinaigrette

Tasting of Homemade Mozzarella and Heirloom Tomatoes, Fresh Basil, Extra Virgin Olive Oil  
with a Selection of Sea Salts

Smoked Turkey, Roasted Beef, Roasted Pork, Baked Ham and Tuna Salad  
Assorted Sliced International Cheeses

Lettuce, Tomato, Pickles, Shaved Red Onion, Olives, Mustards, Mayonnaise, Aioli and Pistou  
French Baguette, Ciabatta, Mixed Seeded Bread, and Multi Grain Rolls

Fresh Fruit with Mint and Yogurt

Assorted Cookies, Brownies and Blondies

Fresh Brewed Illy® Gourmet Coffee, Decaffeinated, Selection of International Gourmet Teas

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### **Sandwich Lunch Buffet**

*(Minimum of 10 guests)*

Red and Gold Beets with Asparagus, Hearts of Palm, Quail Egg and Cumin-Raisin Vinaigrette  
Organic Field Greens of Homestead Farm Selection, Mango, Grape Tomatoes, Manchego, Marcona Almonds  
with Cumin-Raisin Vinaigrette

Tasting of Homemade Mozzarella and Heirloom Tomatoes, Fresh Basil, Extra Virgin Olive Oil  
with a Selection of Sea Salts

*Sandwich Selection (choice of three)*

Italian Panini with Prosciutto, Coppa, Soppressata, Grilled Eggplant, Roasted Pepper, Pesto and Provolone

Grilled Chicken Breast Sandwich with Roasted Tomato, Capers, Red Onion and Mozzarella

Traditional Turkey Club Sandwich with Applewood Bacon, Tomato, and Lettuce on Toasted White

Maryland Crab Cake Sliders with Rémolade on Mini Brioche Buns

Tuna Salad Wrap with Tomatoes, Olives and Hard Boiled Eggs

Grilled Vegetable Panini with Roasted Peppers & Tomatoes, Grilled Eggplant and Fresh Mozzarella

Serrano Ham with Tomato, Garlic, Olive Oil and Manchego on Ciabatta

Assorted Relish Tray to include Dill Pickles, Pepperoncini, and Marinated Olives

Premium Assorted Chips

Sliced Seasonal Fresh Fruits

Assorted Cookies

Brownies and Blondies

Fresh Brewed Illy® Gourmet Coffee, Decaffeinated, Selection of International Gourmet Teas

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You May Supplement with Chef's Soup of the Day

10

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**Box Lunch**

All Box Lunches will include:

Individual Bag of Root Vegetable Chips, Tri Color Pasta Salad, Whole Seasonal Organic Fruit, Gourmet Dessert Bar

*~ please select one of the following ~*

Philly Beef Wrap, Roasted Peppers & Onions with Aged Cheddar Cheese

Chicken Salad on Artisan Bread, Avocado and Watercress

Black Forest Ham, Turkey, Salami, Oven Roasted Tomatoes with Basil Mayo

Tuna Salad Wrap with Tomatoes, Olives and Hard Broiled Eggs

Lobster Salad Roll with Micro Greens

Grilled Vegetables Panini with Roasted Peppers & Tomatoes, Grilled Eggplant and Fresh Mozzarella

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## **BUFFET LUNCH MENUS**

All lunch buffets are designed for a minimum of 20 guests; 19 or under would incur a \$350 labor charge  
Menus include Freshly Brewed Illy® Gourmet Coffee, Decaffeinated Coffee and a Selection of International Gourmet Teas

Please select 2 Appetizers, 2 Entrées and 2 Desserts

**\$56.00 per guest**

Additional appetizers - \$12.00 per guest

Additional soup - \$8.00 per guest

Additional entrées - \$18.00 per guest

Additional endings - \$10.00 per guest

### **Appetizers**

Heirloom Tomatoes, Portabella Mushroom, and Arugula Salad with  
Grenache Vinaigrette and Parmesan Reggiano

*(\$5 additional surcharge per person)*

Baby Lettuces and Poached Pear with Gorgonzola and Toffee Pecans

Caesar Salad with Eggless Caesar Dressing with Ciabatta Croutons and Parmesan

Boston Lettuces and Frisée with Goat Cheese and Hazelnut Vinaigrette

Red and Gold Beets with Asparagus, Hearts of Palm, Quail Egg and Cumin-Raisin Vinaigrette

“Millionaire Salad” of Lobster and Foie Gras Au Sec with Cherry Tomatoes and Truffle Vinaigrette

*(\$10 additional surcharge per person)*

Herb Marinated Mushrooms and Baby Artichokes and Squash with Truffle and Parmesan

~ OR ~

### **Soups**

Cream of Asparagus with Red Pepper Cream Fraîche

Coconut Conch Chowder with Corn and Calabaza

Lobster Bisque with Wild Mushrooms and Tarragon Mascarpone

*(\$5 additional surcharge per person)*

Chicken Consume with Vegetable Brunoise and Ditalini Pasta

Chilled Heirloom Tomato Soup with Truffle, Basil and Balsamic

Puree of Calabaza with 5 Spice Cream

### **Entrées**

#### **Meats**

Grilled Pork Tenderloin with Pancetta Braised Cannellini Beans, Broccoli and Poached Tomatoes

Sautéed Chicken Breast with Wild Mushrooms, Herb Rice Pilaf, Asparagus and Madeira Sauce

Thyme Roasted Beef Tenderloin with Fingerling Potatoes, Truffle Jus, Sautéed Baby Carrots and Zucchini

Medallions of Veal wrapped in Applewood Bacon, Haricots Verts and Creamy Parmesan Polenta

Pistachio Crusted Rack of Lamb with Blue Cheese Potato Gratin, Swiss Chard and Port Sauce

*(\$15 additional surcharge per person)*

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### **Seafood**

Honey Balsamic Glazed Salmon with Currant and Pine Nut Cous Cous and Crispy Leeks  
Herb Crusted Grouper with Artichoke Potato Hash and Champagne-Tomato Cream  
Sautéed Halibut with Lemon Confit, Capers, Brown Butter and Lobster Mashed Potatoes  
*(\$10 additional surcharge per person)*  
Butter Poached Maine Lobster wrapped in Cucumber with Vegetable Julienne  
*(\$15 additional surcharge per person)*

### **Vegetarian Selections**

Risotto Cakes with Slow Roasted Vegetables and Fresh Basil  
Vegetable Lasagna with Truffle Ricotta and Sundried Tomato Pesto  
Wild Mushroom Polenta with Baby Vegetables and Parmesan

### **Desserts**

Orange Ginger Brûlée  
Tropical Fruit Tartlet with Passion Fruit Curd  
Oreo Chocolate Mousse Martinis  
Angel Food Cake with Berries and Cream  
Blueberry Lemon Meringue Tartlets  
Apricot Financière with Crème Fraîche  
Drunken Cake with Lemon Passion Fruit and Champagne  
Raspberry Cheesecake  
Flourless Chocolate Cake with Espresso Sauce  
Sopapillas with Dulce De Leche Ice Cream  
Praline Chocolate Cake

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## **COCKTAIL RECEPTIONS**

### **Cold Hors D'Oeuvres**

*(Minimum of 25 pieces per item required)*

Vegetable Summer Roll, Sesame Soba Noodles, Soy Glazed Shitake Mushrooms, Pickled Ginger with Peanut Ponzu  
Curried Chicken Salad on a Papadam with Mango Ginger Chutney  
Homemade Mozzarella Skewers with Cherry Tomatoes and Basil  
Endive Spears with Blue Cheese Mousse and Candied Walnuts  
Pickled Wild Mushroom and Basil Brushetta on Toasted Ficelle  
Artichoke, Roasted Red Pepper, and Olive Tapenade on a Toasted Ficelles with Shaved Parmesan

5 per piece

Tuna Nicoise – Seared Rare Tuna, Baby Red Bliss Potato, Haricot Vert, Roasted Red Pepper,  
and Tapenade on Walnut Raisin Crostini  
Spicy Tuna Rolls Wrapped in Cucumber with Wasabi Mayo  
Smoked Almond Peekytoe Crab Salad in a Lemon Thyme Profiterole  
Scallop Ceviche with Passion Fruit, Aji Amarillo, and Toasted Coconut on a Plantain Chip  
Tuna Ceviche with Mango, Pickled Ginger, Serrano Chile, and Black Sesame  
Snapper Ceviche with Litchi, Jalapeno, Macadamia, and Cilantro  
Watermelon Gazpacho with Peekytoe Crab and Mint Oil  
Smoked Salmon, Red Onion Marmalade, and Violet Mustard Crème Fraîche on a Buckwheat Blini

6 per piece

Carpaccio of Beef Tenderloin on a Garlic Crostini with Shaved Grana and White Truffle Oil  
Jumbo Lump Crab Louis on Ruby Endive with Micro Cress

7 per piece

All food & beverage are subject to 9% Florida Sales Tax and 22% gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



### **Hot Hors D'oeuvres**

*(Minimum of 25 pieces per item required)*

Braised Picadillo of Pork on Plantain Chips  
Skewered and Grilled Portobello Mushrooms with Salsa Verde  
Crispy Thai Spring Rolls  
Grilled Chicken Taquitos with Avocado Butter  
Jerk Chicken Satay with Mango Chutney  
Twice Baked Truffled Potatoes  
Asparagus Tartlet with Goat Cheese and Preserved Lemon  
Caramelized Pear and Roquefort Tartlets with Candied Walnuts

5 per piece

Coconut Beef Satay with Roasted Peanut Sauce  
Key West Pink Shrimp "Corn Dog" with Orange Blossom Honey Mustard  
Key West Conch Fritter with Mango Ketchup  
Cornmeal Crusted Scallop, Grilled Watermelon, and Avocado Puree on a Tortilla Round with Truffle Achiote Emulsion  
Duck Confit Empanada with Mango Ginger Mojo  
Chorizo and Salt Cod Fritters with Piquillo Pepper Aioli  
Hoisin Glazed Duck Confit on a Scallion Pancake with Litchi Salsa  
Red Stripe Beer Battered Alligator with Key Lime Remoulade  
Sesame Crusted Rock Shrimp Brioche Toast with Mango Chile Sauce  
Guava Glazed Lechón Asado on a Tostone with Cilantro Chimichurri

6 per piece

Mini Caribbean Crab Cake with Sweet Chile Aioli  
Tiger Shrimp Satay with Tropical Nuoc Chom  
Shrimp Wrapped in Prosciutto and Sage with Aged Balsamic  
Crab and Avocado Feuille de Brik Roll with Sriracha Emulsion  
Yin Yang Sesame Seared Tuna on a Wonton Crisp with Wakame and Wasabi Aioli  
BBQ Basil Shrimp with Applewood Smoked Bacon and Roasted Sweet Corn Relish  
Sugarcane Skewered Grilled Shrimp with Honey Lemongrass Mojo  
Lobster, Brie, and Caramelized Onion Quesadilla with Chipotle Crème Fraîche  
Black Pepper Crusted Beef Tenderloin on a Parmesan Polenta Cake with Tarragon Horseradish Cream

7 per piece

### **Premium Hors D'Oeuvres**

*(Minimum of 25 pieces per item required)*

Smoked Lobster Ceviche with Watermelon, Habanero, and Avocado  
Tamarind Glazed Spiny Lobster Medallion with Pineapple Scotch Bonnet Salsa on Toasted Baguette  
Foie Gras on Brioche Toast with Gingered Rhubarb Chutney  
Pistachio Crusted Baby Lamb Chop with Jalapeno Mint Jam  
Malpeque Oyster with Champagne Mignonette, Avocado Puree, and Osetra Caviar  
Kataifi Wrapped Kumamoto Oyster with Black Truffle Aioli  
Sweet Potato Pancake with Chive Crème Fraîche and Osetra Caviar

9 per piece

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## **RECEPTION DISPLAYS**

*All reception specialties and stations are priced per guest based on a one hour reception*

### **Vegetable Display**

Medley of Fresh Raw Garden Vegetables and Assorted Olives  
Choice of Two Dips: Aioli, Crème Fraîche, Bleu Cheese, or Hummus  
12

### **Deluxe Artisanal Cheese & Antipasto Presentation**

Domestic and Imported Italian Artisanal Cheeses  
Selection of Italian Cured Meats, Marinated Sicilian Tomatoes and Roasted Peppers  
Selection of Italian Olives, Assorted Dried and Fresh Fruit, Compotes  
Rustic Breads and Crackers with Mediterranean Bread Display  
25

### **Assorted Displays**

Carpaccio of Peppercorn Crusted Beef with Eggplant Capponata and Pesto Drizzle  
15

Warm Goat Brie in Puff Pastry with Fruit Preserve  
12

“Vietello Tonnato” with Lemon, Caper Berries and Aioli  
18

Coriander Crusted Yellow Fin Tuna with Snow Peas, Cucumber, Carrot, Yuzu, Soy and Shiso  
18

### **Seafood Station**

*Based on seasonal availability, price per item, minimum 3 dozen per item with ice sculpture (cost depending on design)*

Chilled Mediterranean Mussels and Little Neck Clams - 4  
Seasonal Oysters on the Half Shell - 4  
Snow Crab Claws - 6  
Colossal Gulf Shrimp - 6  
Florida Stone Crab Claws - Market Price  
Cracked Maine or Florida Lobster - \$ Market Price  
*Served with Mignonette, Horseradish Cocktail Sauce and Lemon-Garlic Aioli*

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## **RECEPTION STATIONS**

*All stations require an attendant, one for every 50 guests at 150*

### **Seafood Paella Station**

Valencia Rice with Saffron, Tomato, Fresh Fish, Lobster, Clams, Mussels, and Scallops  
34

### **Flatbread Station**

Wild Mushroom, Fontina, and White Truffle Oil  
Lacquered Five Spiced Duck, Goat Cheese, and Dried Apricot  
Prosciutto, Fig Jam, and Gorgonzola  
Smoked Chicken, Guava BBQ, and Gouda  
Sun Dried Tomato, Roasted Red Pepper, Kalamata Olive, and Goat Cheese  
Selection of two at 22

### **Risotto Station**

Asparagus, Parmesan and Truffle Oil  
Wild Mushroom and Fresh Herbs  
Gulf Shrimp, Tomato, Basil and Arugula  
Shaved Truffle and Crispy Pancetta  
Selection of two at 22

### **Pasta Station**

Veal Agnolotti with Natural Jus and Parmesan  
Rigatoni with Cèpes, Garlic, Tomato and Fontina  
Linguini a la Carbonara with Peas and Bacon  
Penne with Salmon, Basil, Sambuca and Tomato  
Selection of two at 16

### **Caviar “Russian Style” Station**

Osetra  
Sevruga  
Farm Raised Options Available  
Roasted Sea Salt Fingerling Potatoes  
Egg, Toast Points, Red Onion, Capers  
Market Price

### **Sushi Station**

*One Japanese Attendant required per 50 guests at 300 per attendant for two hour minimum, Minimum of 30 guests*  
Maki Rolls with blend of Prepared and Live Presentation of California, Vegetable, Spicy Tuna, Tuna, Rainbow  
Nigiri Sushi Made to Order of Tuna, Salmon, White Tuna Crab, Shrimp, Unagi, Hamachi  
Sashimi Made to Order of Tuna, Salmon, White Tuna, Hamachi  
Includes Pickled Ginger, Wasabi, Soy sauce and Chopsticks  
40 – based on five pieces per guest  
with Sake Pairing, pricing to be advised depending on selection

### **Panini Station**

Prosciutto, Soppressata, Aged Provolone with First Pressed Olive Oil and Vinegar  
Grilled Eggplant, Arugula, Peppers with Lemon Aioli  
“Cuban Pressed” Thinly Sliced Pork, Cured Ham, Pickles with Mustard  
15

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### **CARVING STATIONS**

*All carving stations are served with miniature specialty rolls  
Each station require an attendant, one for every 50 guests at 150 per attendant  
Prices based on one hour*

Whole Roasted Turkey with Citrus & Rosemary Salt  
Cranberry Relish with Mango  
16

Roasted Beef Ribeye with Horseradish Crème Fraîche and Garlic Jus  
20

Honey Glazed Smoked Ham with Traditional Condiments  
16

Salmon in Brick Dough with Spinach and Remoulade  
18

Roasted Pork Loin with Southern Comfort Apple Jus and Apple Compote  
18

Rosemary Wrapped and Roasted Rack of Veal, Mixed Mushroom served with Madeira Sauce  
20

Colorado Rack of Lamb with Minted Garlic Jam  
32

Strip Loin of Beef with Rosemary and Thyme with Truffle Jus  
22

Roasted Leg of Lamb with Garlic and Thyme served with Natural Jus and Mint  
22

Roasted Beef Tenderloin "Chateaubriand" with Peppercorn Crust and Brandy Sauce  
24

Ginger Stuffed Whole Roasted Snapper with Spicy Julienne Pepper Sauce  
19

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## **SWEET AND IRRESISTIBLE STATIONS**

*All stations require an attendant, one for every 50 guests at 150*

### **Chef John Dessert Experience**

*(Minimum of 25 guests)*

Raspberry Charlotte

Millefeuilles - Crispy Golden Puff Pastry with Crème Pâtissière

Fresh Raspberry Cheesecake with Crème Fraîche Chantilly

Mango Mascarpone Cheese Cake

Apple Squares

Flourless Chocolate Torte

Cheese Crème Caramel

Créme Catalana Spoons

Coffee Flan

Fruit Tarts, Lemon Crème

Peach Verrine, Mascarpone Cream, Oatmeal Crumble

Opéra Chocolate Cakes

Devil Tres Leches

Berry Tiramisu

Pina Colada Flan

Greek Yogourt Panacotta Shot

White Chocolate-Passion fruit Parfait

Tropical Truffle

Passion Fruit Meringue Tarts

Chocolate Domes

Arroz Con Leche

*Petit – 18 (selection of six)*

*Grande 38*

### **Ice Cream Station**

*(Minimum of 10 guests)*

Selection of

Selection of Three Häagen-Dazs® Ice Creams

Condiments - Roasted Coconut, Raisin, Chocolate Chips, Toasted Almonds, Gummy Bears, M&M's

Fresh Seasonal Diced Fruits and Berries

Mango & Strawberry Coulis, Chocolate Fudge & Caramel Sauce

Waffle Cones

14

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## **PLATED DINNER MENUS**

*All dinner prices are based on four courses to include one appetizer, soup or salad, entrée, dessert, assorted bread, Freshly Brewed Illy® gourmet coffee, decaffeinated coffee and a selection of International gourmet teas – Entrees include appropriate starch and Chef's fresh vegetables  
Each additional course \$ Fifteen per guest*

### **Appetizers**

Seared Rare Yellow Fin Tuna, Ginger, Sesame Oil with Marinated Daikon in Lime Juice  
Avocado Relish, Blue Crab Salad with Spiced Tomato Coulis  
Wild Mushroom Risotto with Parmesan and Crisp Pancetta  
Seafood Ceviche of the Moment, Fermented Lemon with Tarragon Emulsion  
Yellowfin Tuna Tartar, Cucumber Noodles, Avocado, Soy-Ginger with Gaufrette Potato  
Goat Cheese & Basil Stuffed Rabbit Roulade, Applewood Bacon, White Corn Polenta Taleggio with Tomato-Olive Sauce  
Shrimp Saganaki, Olives, Tomato, Capers, Feta Cheese with Roasted Garlic Crostini  
Prosciutto di Parma, Manchego Cheese with Agrumato Tangerine Oil  
Vegetable Vietnamese Rolls with peanut Thai sauce  
Blue Cheese Ravioli, Endive, Granny Smith Apple, Celery Root with Warm Hazelnut Vinaigrette  
Diver Scallops, Jamaican Braised Oxtail, Wild Mushroom with Boniato Mash  
Littleneck Clams, Chorizo, Roasted Pepper, Garlic, Cilantro with White Wine

### **Soups**

Chicken Consommé with Vegetable Brunoise and Ditalini Pasta  
Puree of Butternut Squash and Calabaza Soup, Chestnut Stuffed Lady Apple and Spiced Cream  
Roasted Tomato and Fennel Soup with Tapenade Toast  
Cream of Wild Mushroom  
Seafood Bisque

~ OR ~

### **Salads**

Petite Arugula, Shaved Red Onions, Sweet Corn, Crisp Pancetta with Balsamic Vinaigrette  
Organic Field Greens of Homestead Farm Selection, Mango, Grape Tomatoes, Manchego, Marcona Almonds with Cumin-Raisin Vinaigrette  
Roasted Red and Gold Beet Salad with Asparagus, Hearts of Palm, Quail Eggs with Cumin-Raisin Vinaigrette  
Tasting of Homemade Mozzarella and Heirloom Tomatoes, Fresh Basil, Extra Virgin Olive Oil with a Selection of Sea Salts  
Caesar Salad of Romaine Hearts, Eggless Caesar Dressing, White Anchovies with Parmesan  
Baby Lettuces and Poached Pear with Gorgonzola and Toffee Pecans  
Wilted Spinach Salad, Grilled Red Onions, Toasted Granola with Warm Yogurt Vinaigrette

### **Entrée Selection**

Grilled Poulet Rouge Chicken Stuffed with Black Truffle, Roasted Beet Salad with Puree of Fingerling Potatoes 80  
Honey Balsamic Glazed Atlantic Salmon with Currant and Pine Nut Cous Cous and Crispy Leeks 82  
Crab Crusted Grouper with Horseradish Beurre Blanc, Red Bliss Potatoes, Zucchini and Squash 85  
Crispy Skin Yellowtail Snapper, Clams, Mussels, Chorizo, Artichokes, Olives, Fingerling Potatoes in a Saffron Broth 79  
Berkshire Pork Tenderloin, Apple Compote, Twice Baked Potatoes, Baby Vegetables with Southern Comfort Jus 83  
Grilled Beef Tenderloin, Caramelized Sweet Onion, Polenta Cake, Root Vegetables, Roasted Garlic with Gorgonzola 95  
Prosciutto Wrapped Veal Medallion, Wild Mushroom Polenta, Sage, Roasted Shallots with Porcini Oil 89  
Seared Bells & Evans Chicken Breast with Slow Cooked White Beans braised with Escarole and Truffled Jus 85  
Seared Beef Tenderloin, Jumbo Shrimp, Truffled Risotto Cake & Broccolini Rabe with Cabernet Demi & Scampi Sauce 105  
Prosciutto-Wrapped Veal Medallion & Pan Roasted Chicken Breast with Wild Mushroom Polenta, Sage, Roasted Shallots with Porcini Oil 100  
Petite Beef Tenderloin, Sautéed Spinach and Rosti Potato with Truffle Hollandaise and Butter Poached Maine Lobster Wrapped in Cucumber over Vegetable Julienne 115

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**Dessert**

Ginger Snap Cup, Tahitian Vanilla Crème and Fresh Berries  
Crema Catalana, Lemon Custard, Caramel Gelee and Sable Breton  
Passion Fruit and Coconut Bake less Alaska, Raspberry Couli  
Total Darkness, Guanaja Mousse, Araguani Crème, Crunchy Sacher, Chocolate Sauce  
Milk Chocolate Dome, Dulce de Leche Surprise, Caramel Bourbon Sauce  
Cream Cheese and Guava Sphere, Strawberry Sauce  
Chocolate Bavaroise, Praline Inside, Coffee Caramel Sauce  
Soft Chocolate Raspberry Cake  
Milk Chocolate Banana Bread Pudding with Candied Spice Pecans



## **BUFFET DINNER MENUS**

All dinner buffets are designed for a minimum of 20 guests; 19 or under would incur a \$350 labor charge  
Menus include Freshly Brewed Illy® Gourmet Coffee, decaffeinated coffee and a selection of International gourmet teas

Please select 3 Appetizers, 1 Soup, 3 Entrées and 3 Desserts

**\$110.00 per guest**

Additional appetizers - \$12.00 per guest

Additional soup - \$8.00 per guest

Additional entrées - \$18.00 per guest

Additional endings - \$10.00 per guest

### **Appetizers**

Heirloom Tomatoes, Portabella Mushroom, and Arugula Salad with  
Grenache Vinaigrette and Parmesan Reggiano

*(\$5 additional surcharge per person)*

Baby Lettuces and Poached Pear with Gorgonzola and Toffee Pecans

Caesar Salad with Eggless Caesar Dressing with Ciabatta Croutons and Parmesan

Boston lettuces and Frisée with Goat Cheese and Hazelnut Vinaigrette

Red and Gold Beets with Asparagus, Hearts of Palm, Quail Egg and Cumin-Raisin Vinaigrette

"Millionaire Salad" of Lobster and Foie Gras Au Sec with Cherry Tomatoes and Truffle Vinaigrette

*(\$10 additional surcharge per person)*

Herb Marinated Mushrooms and Baby Artichokes and Squash with Truffle and Parmesan

### **Soups (select one)**

Cream of Asparagus with Red Pepper Cream Fraîche

Coconut Conch Chowder with Corn and Calabaza

Lobster Bisque with Wild Mushrooms and Tarragon Mascarpone

*(\$5 additional surcharge per person)*

Chicken Consume with Vegetable Brunoise and Ditalini Pasta

Chilled Heirloom Tomato Soup with Truffle, Basil and Balsamic

Puree of Calabaza with 5 Spice Cream

### **Entrées**

#### **Meats**

Grilled Pork Tenderloin with Pancetta Braised Cannellini Beans, Broccolini and Poached Tomatoes

Sautéed Chicken Breast with Wild Mushrooms, Herb Rice Pilaf, Asparagus and Madeira Sauce

Thyme Roasted Beef Tenderloin with Fingerling Potatoes, Truffle Jus, Sautéed Baby Carrots and Zucchini

Medallions of Veal wrapped in Applewood Bacon, Haricots Verts and Creamy Parmesan Polenta

Pistachio Crusted Rack of Lamb with Blue Cheese Potato Gratin, Swiss Chard and Port Sauce

*(\$15 additional surcharge per person)*

#### **Seafood**

Honey Balsamic Glazed Salmon with Currant and Pine Nut Cous Cous and Crispy Leeks

Herb Crusted Grouper with Artichoke Potato Hash and Champagne-Tomato Cream

Sautéed Halibut with Lemon Confit, Capers, Brown Butter and Lobster Mashed Potatoes

*(\$10 additional surcharge per person)*

Butter Poached Maine Lobster wrapped in Cucumber with Vegetable Julienne

*(\$15 additional surcharge per person)*

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### **Vegetarian Selections**

Risotto Cakes with Slow Roasted Vegetables and Fresh Basil  
Vegetable Lasagna with Truffle Ricotta and Sundried Tomato Pesto  
Wild Mushroom Polenta with Baby Vegetables and Parmesan  
Butternut Squash Ravioli with Brown Butter, Sage and Aged Parmesan

### **Desserts**

Orange Ginger Brûlée  
Tropical Fruit Tartlet with Passion Fruit Curd  
Oreo Chocolate Mousse Martinis  
Angel Food Cake with Berries and Cream  
Blueberry Lemon Meringue Tartlets  
Apricot Financière with Crème Fraîche  
Drunken Cake with Lemon Passion Fruit and Champagne  
Raspberry Cheesecake  
Flourless Chocolate Cake with Espresso Sauce  
Sopapillas with Dulce De Leche Ice Cream  
Praline Chocolate Cake

### **Mediterranean Theme Dinner Buffet**

*(Minimum of 35 guests)*

*Buffet surcharge of \$250.00 applicable if there are less than 35 people*

Olive Bread & Ciabatta with Virgin Olive Oil & Balsamic Vinegar of Modena

### **Soup**

White Bean Soup Mediterranean Style with Tomatoes, Cabbage and Prosciutto

### **Salads**

Greek Salad – Lettuce Leaves, Calamata Olives, Red Onions, Peppers, Tomatoes and Feta Cheese  
Caesar Salad with Garlic Croutons and Shaved Aged Reggiano Cheese  
Mediterranean Chicken Salad with Artichokes, Red Peppers, Beans and Black Olives  
Orzo Pasta Salad with Roasted Vegetables and Sun Dried Tomato  
Fennel Salad with Clementine

### **Hot Entrees (choice of three)**

Organic Lemon Chicken with Pine Nuts and Green Olives  
Braised Lamb Shank with Dried Apricots  
Grilled Mahi Mahi marinated in Lavender with Mussels Provençal  
Greek Style Vegetable Kebabs with Couscous and Feta Cheese, Tzatziki Dip  
Carving Station (Chef Needed) - Mustard and Herb Marinated Roast Rib Eye Loin, Sauce Marchand de Vin

### **Desserts**

Illy Coffee Flan  
Greek Yogurt Panna Cotta with Wild Berry Consommé  
Fig & Goat Cheese Mousse  
Lemon Tart  
Cannoli  
Tiramisu  
Ricotta Cheesecake

95

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## **POOL~OUTDOOR MENUS**

*Menus Are Designed with a Minimum of 25 Guests*

*All Menus Are Served With Freshly Brewed Illy Coffee, Decaffeinated Coffee, Gourmet Selection of Tea*

### **American Flag**

#### **Salads**

Organic Field Greens of Homestead Farm Selection, Mango, Grape Tomatoes, Manchego, Marcona Almonds with Cumin-Raisin Vinaigrette

#### **Grill**

*All stations require an attendant, one for every 50 guests at 150*

Barbeque Chicken Grilled Two Ways with Mango Barbeque Sauce Or Citrus Ginger

Grilled To Order Brisket Burgers, House-Made Spicy Chips

Hebrew National All Beef Hot Dog with Horseradish Mustard and Granny Smith Sauerkraut

Chef's Choice of Grilled Fish, Chile Rubbed with Papaya Salsa

#### **Accompaniments**

Chef's Choice of Pasta Salad

Sweet Potato Salad

Traditional French Fries and Sweet Potato Fries

Celery Root Apple and Endive Slaw

#### **Desserts**

Pineapple Upside Down Torte

Bourbon Pecan Tart

Apple Cobbler

Chef's Choice of Cookies

65

### **Riviera Cruise**

#### **Salads**

Baby Lettuces and Poached Pear with Gorgonzola and Toffee Pecans

Petite Arugula, Shaved Red Onions, Sweet Corn, Crisp Pancetta with Balsamic Vinaigrette

#### **Grill**

*All stations require an attendant, one for every 50 guests at 150*

Slow Grilled Baby Back Ribs Glazed in Southern Comfort Barbeque Sauce

Grilled Atlantic Salmon with Honey Mustard and Dill

Grilled Chicken Breast brushed with Basil Pesto

Grilled Skirt Steak with Chimichurri

#### **Accompaniments**

Green Papaya and Octopus with Spicy Ginger Soy

Skillet Roasted Potatoes, Prosciutto Bacon with Fermented Lemon Essence

#### **Desserts**

Pineapple Upside Down Torte

Raspberry Crumbs Logs

Pina Colada Flan

Passion Fruit Tarts

Chef's Choice of Cookies

Blondies & Brownies

90

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## **Bal Harbour Coast**

### **Salads**

Caesar Salad with Eggless Caesar Dressing with Ciabatta Croutons and Parmesan  
Boston Lettuces and Frisée with Goat Cheese and Hazelnut Vinaigrette  
Red and Gold Beets with Asparagus, Hearts of Palm, Quail Egg and Cumin-Raisin Vinaigrette

### **Station**

*All stations require an attendant, one for every 50 guests at 150*  
Pepper Crusted Loin of Yellow Fin Tuna with Wasabi Crème Fraîche

### **Grill**

*All stations require an attendant, one for every 50 guests at 150*  
Ginger and Cilantro Grilled Maine Lobster with Beurre Fondue  
Grilled Chicken Breast with Wild Mushrooms and Madeira Sauce  
Thyme Roasted Beef Tenderloin with Truffle Jus  
Zahtar Spiced, Lime Skewered Prawns with Coconut Milk Sriracha

### **Attractions**

Herb Rice Pilaf  
Fingerling Potatoes  
Chef's Choice of Sautéed Baby Vegetables

### **Chef John's Desserts**

Raspberry Crumbs Logs  
Apple Squares  
Flourless Chocolate Torte  
Mocha Flan  
Guava & Cheese Flan  
Pineapple Upside Down Torte  
Passion Fruit Tarts  
Chef's Choice of Cookies  
Blondies & Brownies

140

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**BANQUET HOSTED BAR PRICES - 2010**

Hosted Beverage Service – per drink - on consumption

- Premium Liquors – 12
- Ultra Premium Liquors – 15
- Imported Beers – 8
- Domestic Beers – 7
- Selection of Varietal Red and White Wines – 12
- Sodas – 6
- Bottled Waters (Flat and Sparkling) – 6
- Champagne Cocktails – 18

**HOSTED BAR – PER HOUR PER PERSON**

Top Shelf Liquors, Imported and Domestic Beers, Varietal Red and White Wines, Sodas and Bottled Waters

- One Hour: 30
- Two Hours: 40
- Three Hours: 50
- Four Hours: 60
- Five Hours: 70

- One Hour: 40
- Two Hours: 50
- Three Hours: 60
- Four Hours: 70
- Five Hours: 80

**Premium Brands**

- Grey Goose Vodka, Ketel One Vodka
- Tanqueray Gin, Bombay Sapphire Gin
- Johnny Walker Black Scotch
- Chivas Regal Scotch
- Herradura Resposado, Patron Silver
- Bacardi Silver, Bacardi 8
- Crown Royal
- Jack Daniels
- Markers Mark Bourbon

**Ultra Premium Brands**

- Imperia Vodka, Ultimat Vodka
- 10 by Tanqueray, Hendricks
- Johnny Walker Green Label
- Pyrat XO, Montecristo
- Don Julio Resposado, Patron Anejo
- Rum
- Crown Royal Reserve
- Oban, Macallan 15 Year
- Woodford Reserve Bourbon

**Cognac Station**

- Remy Martin XO | 29
- Remy Martin VSOP | 19
- Remy Martin Louis XIII | 295    ½ oz |95    1oz |195
- Germaine Robin XO | 26
- Henessey VS | 14
- Henessey XO | 40
- Courvoiser VS | 12
- Courvoiser VSOP | 16
- Henessey Paradis | 59
- Henessey Richard | 195
- Hine, Rare & Delicate | 18
- Martell VS | 12
- Martell Cordon Bleu | 22

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## **BANQUET FOOD & BEVERAGE POLICIES AND PROCEDURES**

It is with great pleasure that the ONE Bal Harbour Resort & Spa presents our culinary delights to you and your guests. We hope that our carefully prepared menus and beverage selections are helpful to you for your upcoming program. As always, we stand ready to customize to your individual needs if so desired.

Your Catering Director will work with you personally to ensure all your needs are met.

### **AGREEMENT**

After your group sleeping room contract has been signed and the initial deposit received, you will be contacted by our Catering Department to confirm event space, dates and meeting specs. Eventually Banquet Event Orders for food, beverage, audio-visual, etc. will be generated by your Catering Director.

This Director will be working directly with you throughout the planning.

### **PAYMENT SCHEDULE**

The schedule of payments will be outlined on your event contract for the 25% initial deposit, 50% deposit, 75% deposit and final payment to fully prepayment your entire anticipated master account charges before the event. Deposits will be determined by the hotel and a credit card is necessary to have on file for any unpaid balances left at the conclusion of the event. Direct Billing can be provided with credit approval -

Social events (i.e. weddings and fundraisers) are not included.

### **BILLING**

If you are applying for direct billing status with the hotel, you will need to fill out our direct billing application and forward to your Catering Director no later than 30 days prior to your program. This document will then be forwarded to our Accounting Department for approval. When approved, you will be informed accordingly by your Catering Director.

### **CANCELLATION POLICY**

Your group contract contains all of the applicable cancellation policies as well as attrition for sleeping rooms and Food and Beverage.

### **EVENT GUARANTEES**

The guaranteed number of attendees must be communicated to your Catering Director— in writing – no less than three (3) business days prior to your event. The hotel will setup and prepare for 5% above the guaranteed number UPON request. If no guaranteed number is provided, the client will be responsible for (1) the number of guests for which the event was originally booked, or (2) the actual number of guests in attendance but no less than the original number on the contract. Once the guaranteed number is given, it is not subject to reduction.

### **PRICING, SERVICE CHARGE AND APPLICABLE TAXES**

Menu pricing in place at this time is 2010. All menu prices are subject to change unless indicated in your contract. All food and beverage are subject to 9% Florida Sales Tax and 22% gratuity. All miscellaneous charges are subject to 7% sales tax as well. Gratuity and sales tax are subject to change.

### **TAX EXEMPTION**

In the event your organization is tax exempt in the State of Florida, we are required to have a current copy of your tax exempt form in our office with the signed contract. Any tax exempt functions must be paid by an organization check or credit card.

All food & beverage are subject to 9% Florida Sales Tax and 22% gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



### **FOOD AND BEVERAGE**

ONE Bal Harbour Resort & Spa is the sole supplier of food and beverage. The Hotel is licensed by the State of Florida to be the only supplier of alcoholic beverages on its premises. No food or beverage products can be brought into the Hotel from off property and into public space. The Client acknowledges that the sale, service and consumption of alcoholic beverages are regulated by the State of Florida.

### **MISCELLANEOUS CHARGES AND FEES**

A list of miscellaneous charges and fees has been provided in the banquet menu packet. They may or may not apply to your program. The Catering Director will inform you accordingly if they are required.

### **GUEST ROOM DELIVERIES**

There is a \$5.00 guest room delivery fee should you wish to have items delivered to your guests. All deliveries must be performed by hotel staff. If you wish to be present for each delivery, they will accompany you.

### **DISPLAY AND DECORATIONS**

No signs, posters or décor of any kind will be allowed to be pinned, taped, nailed or affixed in any way to doors, walls, windows, ceilings or furniture. All displays and décor proposed by the Client are subject to prior approval by the Hotel. Any items left unattended in the meeting rooms prior to or following the function, will be at the sole risk of the Client. The Hotel will not be liable for any loss or damage to said property. NOTE: Poolside functions – per the Florida State code chapter 64E-9 no glassware of any kind is permitted in the proximately of the pool and/or pool deck.

### **INCLEMENT WEATHER POLICY**

If you have scheduled an outdoor function, your contract will have an indoor backup location unless otherwise stated (example: tenting). Every consideration will be taken into account to accommodate having the event outdoors. However, if the weather is questionable on the day of the event, the hotel will require that the final location decision be made NO LATER than 4 hours prior to the program start time. The decision will be mutually discussed with the client, client's planner, Catering Director and Banquet Manager. If you opt to continue to utilize the outdoor location and it does rain, your function will be closed. You will also be asked to sign a waiver that you understand these parameters and made the decision "at your own risk" and against the Hotel's recommendation. No reset will be allowed indoors due the safety aspects involved for your guests and hotel employees. There will be no relocating of the event to indoor which involves moving tables, chairs, food, beverage, entertainment, etc.

### **MUSIC AND ENTERTAINMENT**

Music and entertainment, whether indoors or outdoors must be pre-approved by the Hotel and handled in such a way as to not infringe in the quiet enjoyment of other hotel guests and neighboring facilities. All outdoor functions are subject to noise ordinances of the Village of Bal Harbour, stating that music must off by 11PM.

All food & beverage are subject to 9% Florida Sales Tax and 22% gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.