

Palm House

RECEPTIONS



General Information

CEREMONY

Includes white chairs, table for officiant, arch, set up and break down, fruit infused water station, complimentary rehearsal, processing of Miami Beach Ceremony Permit (does not include the permit fee, payable to the City of Miami Beach) . Starting at \$1500.

PARKING

Discounted parking offered for wedding guests and Valet available upon request, \$25

DEPOSIT

A 25% deposit is required to secure date and space

FEES & TAXES

All prices are subject to 22% Service Charge; 9% Sales Tax

SPECIAL MEALS

Children meals \$30.00 - Inquire for vegan options - Vendor meals \$45

ACCOMODATIONs

Complimentary bridal suite for the bride & groom on their wedding night,
available for groups of 50 adults or more

MENU PRINTING, GRAPHIC DESIGN SERVICES, INVITATIONS, VIDEO & IT SERVICES

Available upon request

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SLEEPING ROOMS

Special group rates are available for your guests when reserving five or more rooms.



Rehearsal Dinner

FROM \$80 PER PERSON

Available Sunday-Friday, our Rehearsal Dinner Package includes:

- Signature welcome drink or Champagne Toast
- 2 hour Wine and Beer open bar
- 3 course dinner with wine service tableside service
- Dinner without open bar is \$55 per person

THREE-COURSE PLATED dinner

HORS D'OEUVRES AVAILABLE UPON REQUEST

SALADS SELECT 1

- Apple and Pecan Salad Baby Greens, Roasted Apples, Spicy Candied Pecan, Crumbled Blue Cheese
- Traditional Caesar Salad Hearts of Romaine, Shaved Parmesan Cheese, Herbs Croutons
- Avocado Salad Lettuce, Tomato, Avocado, Hearts of Palm

MAINS SELECT 1

- Grilled Mahi-Mahi served with Avocado Salsa and Ginger Lime Dressing
- Crusted Pistachio Salmon Baked & Served with Citrus Mustard Glace
- Seacoast Signature Chicken Picatta Pan Seared Boneless Breast of Chicken with a Lemon Caper Sauce
- Chicken Supreme Roulade Boneless Breast of Chicken rolled with Spinach, Chives, Carrots and Mushrooms served with Marchand de Vin
- Slow Roasted Beef Bordelaise
- Roasted Pork with Garlic Sauce



VEGETARIAN MAINS SELECT 1

- Eggplant Parmesan breaded Eggplant Steaks served with Pomodoro Dipping Sauce, Kale & Basil Pesto, Fresh Tomatoes and melted Burrata
- Pasta Primavera Fettuccini Tossed with Sautéed Onions, Garlic Zucchini, Mushrooms, Cauliflower, Carrots, Peas, Fresh Basil, Grated Parmesan Cheese and Light Cream Sauce Topped with Fresh Herb and Asiago Cheese

SIDES SELECT 1

- Mediterranean Grilled Vegetables or Sauteed with Cajun Seasoning
- Roasted Potatoes
- Millan Wild Rice
- Souffle Potatoes or Roasted Pan Braised Potatoes
- Pimento Rice Salad Dijonaise

DESSERTS SELECT 1

Selection of mini desserts



BEVERAGES

TWO HOUR WINE AND BEER OPEN BAR

Red and White Wines, Domestic and Imported Beers and Soft Drinks.

BEVERAGE ENHANCEMENT OPTIONS UPON REQUEST

Upgrade to standard brand liquor \$13 per person per hour

Upgrade to premium brand liquor \$16 per person per hour

STANDARD BRANDS:

Vodka: Vincent Van Gogh, Absolut.

Gin: Crystal Palace.

Tequila: Torada.

Rum: Bacardi, Captain Morgan.

Whiskey: Dewar's White Label Scotch, Jim Bean Bourbon

Domestic and Imported Beers

House Selection of White and Red Wine

PREMIUM BRANDS:

Vodka: Ketel One, Titos.

Gin: Citadelle, Bombay Sapphire, Tanqueray London Dry.

Tequila & Mezcal: Sacrvm Mezcal, Patron Tequila, Don Julio Silver Tequila.

Rum: Bacardi, Captain Morgan.

Whiskey: Jim Beam Bourbon, Old Grand-Dad Whiskey, Canadian Club Whiskey, Buchanan's 12 Scotch, Cutty Sark Scotch, J&B Scotch, Lauder's Scotch, Dimple Pinch Scotch, Chivas Regal Scotch, Bulleit Bourbon.

Cognac: Hennessy.

Domestic and Imported Beers

House Selection of White and Red Wine



Silver Dinner

FROM \$120 PER PERSON

\$130 Family Style - \$140 Plated

CEREMONY

-Complimentary Champagne Toast

COCKTAIL HOUR

-1 Hour Cocktail Reception and a selection of 3 Passed Hors D' Oeuvres

-3 hour Standard Open Bar

DINNER

-Guests will be able to select one First, Side Main, and Dessert

PASSED HORS D'OEUVRES SELECT 3

FROM THE SEA

- Shrimp Tempura with Sweet and Sour Sauce
- Crab Cake

FROM THE FIELD & FARM

- Chicken Empanadas with Black Bean Sauce
- Sesame Chicken with Mango Chutney
- Mini Beef Empanadas with Black Bean Sauce

FROM THE GARDEN

- Marinated Mushrooms served with Sweet Basil
- Assorted Vegetarian Bruschetta's with Tomato, Basil and Fresh Mozzarella
- Spinach and Spiced Feta in Phyllo Pastry
- Spring Rolls with Plum Sauce

MORE HORS D'OEUVRES OPTIONS AVAILABLE UPON REQUEST



SALADS & SORTS

- Traditional Caesar Salad Hearts of Romaine, Shaved Parmesan Cheese, Herbs Croutons
- Caprese Salad Mozzarella and Tomatoes with Balsamic Glace
- Mixed Greens with Hearts of Palm, Mandarin Oranges and Raspberry Vinaigrette
- Apple and Pecan Salad Baby Greens, Roasted Apples, Spicy Candied Pecan, Blue Cheese

MAINS

- Crusted Pistachio Salmon Baked & Served with Citrus Mustard Glace
- Roasted Strip Loin Sliced Marinated Strip Loin with Dijonaise
- Chicken Florentine Boneless Breast of Chicken Stuffed with Spinach and Feta Cheese served with Pommery Mustard Sauce
- Chicken Teriyaki Grilled Chicken Breast Glaced with a Teriyaki Sauce and Pineapple relish
- Seacoast Signature Chicken Picatta Sautéed and Served with Herbed Lemon Caper Sauce

SIDES

- Mediterranean Grilled Vegetables or Sauteed with Cajun Seasoning
- Roasted Potatoes
- Millan Wild Rice
- Souffle Potatoes or Roasted Pan Braised Potatoes
- Pimento Rice Salad Dijonaise



VEGETARIAN MAINS

- Eggplant Parmesan breaded Eggplant Steaks served with Pomodoro Dipping Sauce, Kale & Basil Pesto, Fresh Tomatoes and melted Burrata
- Pasta Primavera Fettuccini Tossed with Sautéed Onions, Garlic Zucchini, Mushrooms, Cauliflower, Carrots, Peas, Fresh Basil, Grated Parmesan Cheese and Light Cream Sauce Topped with Fresh Herb and Asiago Cheese
- Angel Hair Pasta with Shitake Mushroom

DESSERTS SELECT 1

Spanish Caramel Flan
Double Chocolate Torte
Key Lime Pie
Chocolate Brownie
New York Style Cheesecake



BEVERAGES

3 HOURS STANDARD BRAND OPEN BAR

Every additional hour \$13 per person

Vodka: Vincent Van Gogh, Absolut.

Gin: Crystal Palace.

Tequila: Torada.

Rum: Bacardi, Captain Morgan.

Whiskey: Dewar's White Label Scotch, Jim Bean Bourbon

Domestic and Imported Beers

House Selection of White and Red Wine

BEVERAGE ENHANCEMENT OPTIONS UPON REQUEST

Upgrade to premium brand liquor \$16 per person per hour

PREMIUM BRANDS:

Vodka: Ketel One, Titos.

Gin: Citadelle, Bombay Sapphire, Tanqueray London Dry.

Tequila & Mezcal: Sacrvn Mezcal, Patron Tequila, Don Julio Silver Tequila.

Rum: Bacardi, Captain Morgan.

Whiskey: Jim Beam Bourbon, Old Grand-Dad Whiskey, Canadian Club Whiskey, Buchanan's 12 Scotch, Cutty Sark Scotch, J&B Scotch, Lauder's Scotch, Dimple Pinch Scotch, Chivas Regal Scotch, Bulleit Bourbon.

Cognac: Hennessy.

Domestic and Imported Beers

House Selection of White and Red Wine



Golden Dinner

FROM \$135 PER PERSON

\$145 Family Style - \$155 Plated

CEREMONY

-Complimentary Champagne Toast

COCKTAIL HOUR

-1 Hour Cocktail Reception and a selection of 4 Passed Hors D' Oeuvres

DINNER

-Guests will be able to select one of (2) Firsts, (2) Mains, (2) sides, and Desserts

-3 hour premium open bar

PASSED HORS D'OEUVRES SELECT 4

FROM THE SEA

- Coconut Fried Shrimp Tropical Marmalade
- Crab Cake
- Scallops wrapped with Bacon

FROM THE FIELD & FARM

- Chicken Empanadas with Black Bean Sauce
- Sesame Chicken with Mango Chutney
- Mini Beef Wellington Tender Beef Tenderloin Wrapped in Puff Pastry with Bordelaise Sauce
- Mini Beef Empanadas with Black Bean Sauce

FROM THE GARDEN

- Marinated Mushrooms served with Sweet Basil
- Assorted Vegetarian Bruschetta's with Tomato, Basil and Fresh Mozzarella
- Spinach and Spiced Feta in Phyllo Pastry
- Spring Rolls with Plum Sauce



THREE COURSE MENU

SALADS

- Apple and Pecan Salad Baby Greens, Roasted Apples, Spicy Candied Pecan, Crumbled Blue Cheese
- The Traditional Caesar Hearts of Romaine, Shaved Parmesan, Herbs Croutons, Toasted Pepitas, Traditional Caesar Vinaigrette
- Avocado Salad Lettuce, Tomatoes, Avocado, Hearts of Palm
- Heirloom Tomato Mozzarella Salad with Fresh Basil
- Mixed Greens Radicchio, Blue Cheese, Walnuts, Apples.

MAINS

- Chicken Wellington Breast of Chicken with a Mushroom Sauce encased in a puffy Pastry served with Madeira Sauce
- Seacoast Signature Chicken Picatta Sautéed and Served with Herbed Lemon Caper Sauce
- Grilled Mahi-Mahi with Avocado Salsa and Ginger Lime Dressing
- Crusted Pistachio Salmon Baked & Served with Citrus Mustard Glaze
- Roasted Strip Loin Sliced and Marinated Strip with Dijonaise

SIDES

- Mediterranean Grilled Vegetables or Sauteed with Cajun Seasoning Roasted Potatoes
- Millan Wild Rice
- Souffle Potatoes or Roasted Pan Braised Potatoes
- Pimento Rice Salad Dijonaise



VEGETARIAN MAINS

- Eggplant Parmesan breaded Eggplant Steaks served with Pomodoro Dipping Sauce, Kale & Basil Pesto, Fresh Tomatoes and melted Burrata
- Pasta Primavera Fettuccini Tossed with Sautéed Onions, Garlic Zucchini, Mushrooms, Cauliflower, Carrots, Peas, Fresh Basil, Grated Parmesan Cheese and Light Cream Sauce Topped with Fresh Herb and Asiago Cheese
- Vegetarian Tofu with Mushrooms, Yellow Squash and Demi Glace Sauce

DESSERTS

- Mini Caramel Flan
- Mini Double Chocolate Torte
- Mini Key Lime
- Mini Chocolate Brownie
- Mini NY Style Cheesecake



BEVERAGES

THREE HOUR PREMIUM OPEN BAR

Every additional hour \$16 per person

PREMIUM BRANDS:

Vodka: Ketel One, Titos.

Gin: Citadelle, Bombay Sapphire, Tanqueray London Dry.

Tequila & Mezcal: Sacrum Mezcal, Patron Tequila, Don Julio Silver Tequila.

Rum: Bacardi, Zacapata 23.

Whiskey: Jim Beam Bourbon, Old Grand-Dad Whiskey, Canadian Club Whiskey, Buchanan's 12 Scotch, Cutty Sark Scotch, J&B Scotch, Lauder's Scotch, Dimple Pinch Scotch, Chivas Regal Scotch, Bulleit Bourbon.

Cognac: Hennessy.

Domestic and Imported Beers

House Selection of White and Red Wine



Platinum Plated Dinner

FROM \$165 PER PERSON

\$175 Family Style - \$180 Plated

CEREMONY

-Complimentary Champagne Toast

COCKTAIL HOUR

-Complimentary signature welcome cocktail:

- Mojito (rum, mint, lime juice)
- Margarita (tequila, lime juice, triple sec)
- Greyhound (vodka or gin, grapefruit juice)

-1 hour cocktail reception and a selection of 4 passed hors d'oeuvres

DINNER

-Guests will be able to select one of (3) Firsts, (3) Mains, select (2) Sides and (1) Desserts or Wedding Cake

-4 hour premium open bar

PASSED HORS D'OEUVRES SELECT 4

FROM THE SEA

- Coconut Fried Shrimp Tropical Marmalade
- Smoked Salmon Wrap
- Floridian Crab Cakes Ginger Lemon Mayonnaise
- Salmon en Croute Fresh Baked Fillet of Salmon Rolled in Crushed Pecans served with a Mustard Dill Sauce
- Scallops wrapped with Bacon

FROM THE FIELD & FARM

- Chicken Empanadas with Black Bean Sauce
- Sesame Chicken with Mango Chutney
- Mini Beef Wellington Tender Beef Tenderloin Wrapped in Puff Pastry with Bordelaise Sauce



- Mini Beef Empanadas with Black Bean Sauce
- Pepper-Crusted Tenderloin on Sliced Baguettes
- Ham Croquettes

FROM THE GARDEN

- Marinated Mushrooms served with Sweet Basil
- Assorted Vegetarian Bruschetta's with Tomato, Basil and Fresh Mozzarella
- Brie Tartelettes with Brown Sugar
- Spinach and Spiced Feta in Phyllo Pastry
- Spring Rolls with Plum Sauce
- Crostini with Sundried Tomato & Grilled Vegetables
- Red Bliss Potato with Herbed Cream Cheese & Caviar

DINNER RECEPTION

BASED ON 3 HOURS

SALADS & SORTS

- Apple and Pecan Salad Baby Greens, Roasted Apples, Spicy Candied Pecan, Crumbled Blue Cheese
- The Traditional Caesar Hearts of Romaine, Shaved Parmesan, Herbs Croutons, Toasted Pepitas, Traditional Caesar Vinaigrette
- Avocado Salad Lettuce, Tomatoes, Avocado, Hearts of Palm
- Heirloom Tomato Mozzarella Salad with Fresh Basil
- Tomato & Mozzarella Caprese Basil Oil and Balsamic Vinegar, Fresh Herbs
- Mixed Greens with Hearts of Palm, Mandarin Oranges and Raspberry Vinaigrette



MAINS

- Stuffed Chicken Breast with Spinach and Sundried Tomatoes
- Baked Salmon with Cucumber Dill Sauce
- New York Steak Strip Loin Broiled and served with Shitake Mushrooms and Merlot Demi-Glace
- Chicken Wellington Breast of Chicken with a Mushroom Sauce encased in a puffy Pastry served with Madeira Sauce
- Seacoast Signature Chicken Picatta Sautéed and Served with Herbed Lemon Caper Sauce
- Grilled Mahi-Mahi with Avocado Salsa and Ginger Lime Dressing
- Crusted Pistachio Salmon Baked & Served with Citrus Mustard Glaze
- Chicken Pesto Boneless Breast of Chicken encrusted in Herbs, Pan Seared and Topped with Pesto Cream Sauce
- Roasted Pork Loin Sliced with Garlic Sauce

VEGETARIAN MAINS

- Eggplant Parmesan breaded Eggplant Steaks served with Pomodoro Dipping Sauce, Kale & Basil Pesto, Fresh Tomatoes and melted Burrata
- Pasta Primavera Fettuccini Tossed with Sautéed Onions, Garlic Zucchini, Mushrooms, Cauliflower, Carrots, Peas, Fresh Basil, Grated Parmesan Cheese and Light Cream Sauce Topped with Fresh Herb and Asiago Cheese
- Vegetarian Tofu with Mushrooms, Yellow Squash and Demi Glace Sauce
- Pesto Pasta Penne Pasta, Mushrooms, Sun-Dried Tomatoes and Artichoke Hearts in a Pesto Cream Sauce, Garnished with toasted Pine Nuts and Feta Cheese

REQUEST ACTION STATIONS AROUND THE WORLD FOR FULL OPTIONS



SIDES

- Mediterranean Grilled Vegetables or Sauteed with Cajun Seasoning
- Roasted Potatoes
- Truffle Mascarpone
- Millan Wild Rice
- Souffle Potatoes or Roasted Pan Braised Potatoes
- Pimento Rice Salad Dijonaise

DESSERTS

- Mini Caramel Flan
- Mini Double Chocolate Torte
- Mini Key Lime
- Mini Chocolate Brownie
- Mini NY Style Cheesecake
- Mini Tres Leches

OR

Wedding Cake



BEVERAGES

FOUR HOUR PREMIUM OPEN BAR

Every additional hour \$16 per person

PREMIUM BRANDS:

Vodka: Ketel One, Titos.

Gin: Citadelle, Bombay Sapphire, Tanqueray London Dry.

Tequila & Mezcal: Sacrum Mezcal, Patron Tequila, Don Julio Silver Tequila.

Rum: Bacardi, Zacapata 23.

Whiskey: Jim Beam Bourbon, Old Grand-Dad Whiskey, Canadian Club Whiskey, Buchanans 12 Scotch, Cutty Sark Scotch, J&B Scotch, Lauder's Scotch, Dimple Pinch Scotch, Chivas Regal Scotch, Bulleit Bourbon.

Cognac: Hennessy.

Domestic and Imported Beers

House Selection of White and Red Wine



Palm House

CATERING MENU

✉ melissameruelo@gmail.com



☎ +1 (917) 767-0143

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PLATED BREAKFAST

Our Plated Breakfast Menu is served with Orange Juice, Mélange of diced fresh fruits marinated with Mango Juice & Mint, and Roasted Garlic Red Bliss Potatoes

Croissant filled with Smoked Ham & Finland Swiss Cheese, Roasted Red Bliss Potatoes, Tricolor Pepper and Fruit Garnish

\$17.00 per person

Scrambled Eggs, Sautéed Spinach & Swiss Cheese served in Brioche & Canadian bacon

\$17.00 per person

Caribbean Lobster Benedict served in English muffin firmly Poached Egg & Creamy Hollandaise Sauce

\$20.00 per person

Spinach, Onion & Bacon Quiche served with Scalloped Potatoes & Fruit Garnish

\$14.00 per person

Triple Deck Pancakes filled with Strawberry Compote, Bananas & Maple Syrup

\$14.00 per person

Caribbean French Toast filled with Banana & Strawberry Compote Crusted with Corn Flakes and served with Maple Syrup

\$15.00 per person

Smoked Salmon Rosette with Onion Bagel, Cream Cheese & Papaya

\$18.00 per person

Giant Croissant filled with Black Forest Ham, Gouda Cheese & Egg

\$15.00 per person

Citrus Oatmeal Brulée topped with Wild Berries & Raisins

\$13.00 per person



BREAKFAST STATIONS

of Station Fee will depend on the attendance

\$125.00 STATION FEE

Burrito Station

(Served in chafing dishes)

- Scrambled Eggs, American Cheese & Refrito
- Scrambled Eggs, Roasted Peppers, Tomatoes & Jalapeño Cheese
- White Eggs, Roasted Vegetables & Swiss Cheese
- Eggs beaten with sautéed Spinach & Asiago Cheese
- Served with Nacho Chips, Chunky Salsa & Pico de Gallo

\$24.00 per person

Omelet Station

Make the order of Eggs with a Selection of Toppings such as Peppers, Onions, Mushrooms, Tomatoes, Shredded Cheese, Ham & Bacon Bits

Display of Sliced Bread

\$10.00 per person

Honey Smoked Ham Carved Station

MINIMUM 60 PEOPLE

Dinner Rolls, Oven Baked Ham Leg Seasoned with Honey Pineapple Cloves & all Spices

\$17.00 per person

Waffle or Pancakes Station

Made to order served with Fresh Tropical Seasonal Fruits, Nuts, Chocolate Chips, Berries, Cinnamon, Brown & Powdered Sugar, Whipped Cream, Butter & Warm Maple Syrup

\$10.00 per person



COFFEE BREAKS

Give a Break \$5 per person
Premium Cuban Coffee, Decaf & Tea

Cookie Cookie \$12 per person
Assorted Homemade Cookies & Brownies
Cold Chocolate Milk, Premium Cuban Coffee,
Assorted Soft Drinks & Bottled Water

Pastries \$12 per person
Favorite Baked Pastries and Muffins
Premium Cuban Coffee
Orange Juice

Veggie Break \$11.00 per person
Asparagus, Carrots, Broccoli, Celery, Cherry
Tomatoes, Mushrooms, Zucchini & Yellow Squash

Dressings: Oyster Onion Dip & Ranch

Polar Bars \$12.00 per person
Assorted Ice Cream Bars
Frozen Fruit Bars, Ice Cream Sandwiches
Premium Cuban Coffee,
Tea & Assorted Soft Drinks

Petit Deli \$17 per person
Selection of Mini Sandwiches of Chicken Salad, Tuna
Salad, Smoked Ham & Cheese, Roasted Turkey & Swiss
on Sliced Bread. Display of Seasonal Sliced Fruits.
Premium Cuban Coffee, Tea & Assorted Soft Drinks

Viva Italia \$19.00 per person
Selection of Pizza Squares of Pepperoni, Sausages,
Vegetarian, Hawaiian & Napolitano. Tomato Basil
Bruschetta, Olive Tapenade, Pastato served with Herb
Crostini. Premium Cuban Coffee, Tea & Assorted S
oft Drinks

Afternoon Fitness Break \$14.00 pp
MINIMUM 100 PEOPLE

Seasonal Fruits & Berries, Roasted Peanut & Mix,
Granola Bars & Energy Bars
Lemonade & Display of Ice Tea

COCKTAIL RECEPTION STATIONS

Basket of Crisp Crudités \$9.00 pp
Selection of the freshest Vegetables served with
Hummus, Pesto & Creamy Onion Dip

Cheeses of the World \$20.00 pp
International Cheeses including Brie, Port Salut, Swiss,
Emmental, Goude, Manchego, Boursin, Stilton Blue
Garnished with Fresh Fruits, Basket of Baguette &
Specialty Crackers

Romano Antipasto \$19.00 pp
Marinated Vegetables, Stuffed Olives, Roasted Peppers,
Asparafys & Artichokes served with Fontana Cheese,
Provolone, Buffalo Mozzarella, Prosciutto, Genoa
Salami, Mortadella with fresh Focaccia Bread & Baguette



HORS D'OEUVRES

Served Butler Style - (Price per Piece)

Cold \$7.00

- Roasted Chicken Salad with Boursin on Crostini
 - Vegetable & Manchego Cheese on Crouton
 - Salmon with Crea Capers on Bouche
 - Tuna Tartare with Vidalia Onion & Capers on Silver Spoons
 - Sesame seared Ahi Tuna w/Wasabi Seaweed served on Spoons
 - Asparagus Wrapped with Prosciutto' di Parme on Melba toast
-

Hot \$7.00

- Grilled Shrimps wrapped in Crispy Bacon & Basil
- Portobello Croquettes with St. Louis Sauce
- Tomato Basil Mini Quiche Lorraine
- Chicken Satay with Peanut Curry Sauce
- Beef Empanadas with Pineapple Salsa

Gourmet \$8.00

- Foie Grass Mousse on Melba toast with Mango & Papaya Relish
- Smoked Duck with Port Wine Cherry on Baguette Toast
- Churrasco Satay on Tamarind Glaze
- Tamarind Crusted Lamb Chop with Rosemary
- Baby Crab Cakes with Red Pepper Beurre Blanc
- Teriyaki Scallop Brochettes



APPETIZERS \$14.00

Soups

Loaded baked potato soup
Black bean soup
Tomato Bisque

Salads

-Traditional Caesar Salad Hearts of Romaine, Shaved Parmesan Cheese, Herbs Croutons.
-Caprese Salad Mozzarella and Tomatoes with Balsamic Glace
-Mixed Greens with Hearts of Palm, Mandarin Oranges and Raspberry Vinaigrette.
-Apple and Pecan Salad Baby Greens, Roasted Apples, Spicy Candied Pecan, Blue Cheese

Vegetarian \$12.00

Crostini with Sundried Tomato & Grilled Vegetables
Marinated Mushrooms served with Sweet Basil
Assorted Vegeration Bruschettas with Tomato, Basil and Fresh Mozzarella
Red Bliss Potato with Herbed Cream Cheese & Caviar
Brie Tartelettes with Brown Sugar
Spinach and Spiced Feta in Phyllo Pastry Spring Rool with Plum Sauce

Intermezzo – \$7.00 ea

Mango Ginger & Basil sorbet
Lemon Sorbet with Citrus Zest
Champagne Sorbet with Fresh Raspberries
Wine Sorbet with Grapes & Mints



PLATED OPTIONS

Our Plated service includes Fresh Baked Rolls & Butter, Puerto Rican Premium Coffee and Decaf, Tea and Spring Water

Chicken Picatta

Chicken Picatta served with Demi lemon & Caper Sauce

\$33.00 pp

Salmon

Salmon filled with Dill and Asiago En Croute with Pesto Cream & Balsamic Essences

\$35.00 pp

Seared Codfish

Seared Codfish Fillet Wrap in Prosciutto with Citrus Juice

\$37.00 pp

Pork Chops

French Pork Chop served with Balsamic & Figs Sauce

\$38.00 pp

Cornish Game Hens

Cornish Game Hens filled with Congrí Rice & Creole Sauce

\$38.00 pp

All Food & Beverage prices are subject to change without prior notification. 22% Facility Fee and 1.5% Sales Tax will be added. 10% Late Charge Fee if guarantee increases during 72 working hours prior to the event. | All Food & Beverage must be paid before the event day. The consumption of raw foods is not recommended for your health.

PLATED OPTIONS

Our Plated service includes Fresh Baked Rolls & Butter, Puerto Rican Premium Coffee and Decaf, Tea and Spring Water

Jumbo Shrimps

Trio Jumbo Shrimp Caramelized with Sugar Cane & Garlic with Red Pepper & Leek Confit with Aioli Sauce

\$38.00 pp

Chicken Wellington

Chicken Wellington filled with Wild Mushrooms Duxelle & Creamy Velouté

\$40.00 pp

Veal Scallopine

Veal Scaloppine with Porcini & Shiitake Mushrooms & lemon Caper Beurre Blanc

\$40.00 pp

10 oz Prime Diane Steak

Prime Diane Steak served with Porcini Dijon Creamy Sauce

\$46.00 pp

Pork Tenderloin

Rosemary Pork Tenderloin served with Apples & Calvados Wine Sauce

\$42.00 pp



PLATED OPTIONS

Our Plated service includes Fresh Baked Rolls & Butter, Puerto Rican Premium Coffee and Decaf, Tea and Spring Water

Angus Tenderloin of Beef

Angus Tenderloin of Beef served with Cognac Green Peppercorn Sauce

\$50.00 pp

Beef Wellington

Beef Wellington filled with Wild Mushroom Duxelle & Lentil Cream Sauce

\$45.00 pp

Seared Veal Chop

Seared Veal Chop with Sage & Caramelized Onions with Pomegranate & Mustard Demi

\$44.00 pp

Veal Scallopine

Veal Scaloppine with Porcini & Shiitake Mushrooms & lemon Caper Beurre Blanc

\$40.00 pp

12 oz Baked Lobster Tail

12oz Baked Lobster Tail Crusted with Tarragon & creamy Butter Sauce

\$49.00 pp



PLATED COMBINATIONS

Mixed Combination Plates, any two items

Filet Mignon covered with Maitre D’ Butter with:

Chicken Breast

Served with mushrooms, lemon & capers, Beurre Blanc

\$64.00 pp

Duo Tiger Prawns

Served in Aioli Creamy Sauce

\$63.00 pp

Salmon Fillet Au Gratin

Served with Asiago Cheese & Creamy Sauce

\$64.00 pp

Lobster Tail

Served with Lemon Sauce

\$71.00 pp



MAIN MENU COMPLEMENTS

Plated Options & Combinations

STARCH

(Select 1 Choice)

Onion & Pancetta Pudding
Double Baked Potato
Stilton Blue Cheese Potato Duchess
Malanga Root Mash with Cilantro & Olive Oil Essences
Herb Pilaf Rice
Wild Mushroom Risotto
Sun Dried Tomato Risotto

VEGETABLES

(Select 1 Choice)

Buttered Asparagus, Carrot & Cherry Tomatoes
Roasted Herb Vegetables Marinated with Garlic Basil &
Oregano
Sautéed Julienne Vegetables
Baby Vegetables of carrots, Sunburst & Green Squash



VEGETARIAN MAIN COURSES

Roasted Herb Veggie Kebabs

Roasted Herb Veggie Kebabs with Sweet Potato & Zucchini
Timbale, Onion Velouté and Cilantro Essences

\$29.00 per person

Stuffed Bell Pepper

Stuffed Bell Pepper filled with Ratatouille Creole Cilantro
Polenta & Pesto Sauce

\$33.00 per person

Napoleon of Portobello Steak

Napoleon of Portobello Steak filled with Julienne Vegetables, Roma
Tomatoes & Roasted Garlic Mashed Potatoes with Pesto Oil

\$33.00 per person

**** Special Plates Available upon Request (Gluten Free, Vegan, Kosher, etc) ****

KID'S MENU – \$11.00pp (each)

Chicken Tenders with Roasted Garlic Potato
Mash & Caterman BBQ Sauce

Cheese Tortellini Tricolor with Alfredo Sauce & Garlic Bread



BUFFET MENU

\$65.00 per person

Salad

- Mixed Greens with a variety of Toppings; Passion Fruit Vinaigrette & Balsamic Dressing
- OR
- Traditional Potato Salad
- OR
- Fusilli Pasta Salad

Main Courses your choice of

- Roasted Pork with Onion & Cilantro Mojito
- All Ajillo Chicken Breast
- Baked Grouper Fillet with Creole Sauce Rice

SIDES (Choose Two)

- Mashed or Roasted potatoes
- Cilantro Rice
- Crispy Yuca Fritters with Cilantro Mojito

75.00 per person

Salad

- Rainforest Salad with Pineapple, Orange, Watermelon & Wild Berries; Toasted Coconut Almonds; Acerola Vinaigrette & Herb Dressing
- OR
- Waldorf Salad - Gorgonzola, arugula, toasted almonds, honey dijon vinaigrette
- OR
- Caesar Salad

Main Courses your choice of

- Petit Fillet Mignon with Mushroom & Capers Demi Sauce
- Roasted Turkey Breast with Barrilito Rum Creamy Sauce
- Mahi Mahi with Onion Balsamic Confit

SIDES (Choose Two)

- Cilantro Rice
- Yautía Mash
- Crispy Yuca Fritters with Cilantro Mojito



DESSERTS

\$10.00 PP (EACH)

Vanilla Flan with Berries Compote
Tropical Fruit Tartlette with Bavarian Cream & Raspberry Sauce
Tres Leches served with Wild Berries
Chocolate cake
Cheesecake with strawberries
Carrot Cake

MIDNIGHT STOP

Angus Sliders - \$9.00ea
Angus Mini Sliders in Brioche with: Cheddar Cheese, St. Louis Sauce,
Lettuce & Tomato, Swiss Cheese w/Oriental Slaw & Vegetarian Patty
w/Caramelized Balsamic Onion
Mini Cubano Sandwich - \$9.00



CARVED TO ORDER

Required 1 Chef per Station - 75ppl / Station Fee \$125.00

Crispy Roasted Pork

Crispy Roasted Pork served with Sugarcane Dijon, Assorted Dinner Rolls

(Serves 30-60 guests)

\$32.00 per person

Home Style Glazed Ham

Home Style Glazed Ham with Splash of Bourbon served with Whole Grain Mustard & Pretzel Rolls

(Serves 30-40 guests)

\$17.00 per person

Roasted Prime Rib

Aged Richly Angus Prime Rib with Green Peppercorn Cognac Cream & Baguette Rolls

\$26.00 per person

Roasted Turkey

Roasted Buttered Turkey with Cranberry Remoulade & Baguette Rolls

\$17.00 per person

Asiago Salmon

Asiago Salmon Fillet Au Gratin with Cognac Cream Sauce

\$22.00 per person

Mahi Mahi

Herb Corn Crusted Mahi Mahi with Papaya , Aioli Salsa

\$18.00 per person



ACTION STATIONS

Required 1 Chef per Station - 75ppl / Station Fee \$125.00

Salad Station

Baby Greens served with Parmesan Cheese, Blue Cheese Crumble, Stuffed Olives, Red Onions, Julianne Carrots, Julianne Beets, Herb Croutons and Bacon Bits. Aged Balsamic Vinaigrette, Creamy Caesar Dressing , Buffalo Mozzarella & Vine-Ripened Tomatoes with Fresh Basil and Pesto with Balsamic Reduction, Chicken Salad

\$20.00 per person

Spanish Station

Longaniza Sausages, Chorizo, Chicken, Seafood, Roasted Peppers with Yellow Rice, Sweet Peas, Manchego & Serrano Ham Display, Chorizo al Vino

\$37.00 per person

Gourmet Pasta Station

Penne Rigate, Fussili & Tri Color Tortellini Pasta served with Alfredo Sauce & Marinara Sauce
Toppings: Chicken, Shrimps, Ham, Bacon, Parmesan, Tomato, Onions, Peppers & Garlic served with Garlic Bread Crostinis with Pestato & Basil Bruschetta, Calamata Tapanades, Buffalo Mozzarella Kebbabs & Homestyle Angus Meatballs

\$30.00 per person



ACTION STATIONS

Required 1 Chef per Station - 75ppl / Station Fee \$125.00

Risotto Station

Pesto Risotto, Mushroom Risotto & Saffron Risotto served with Chicken Saltimbocca, Beef Tender Tips with Demi and Frutti Di Mare Stew

\$30.00 per person

Stir Fry & Chow Mein Station

Soy Thai Beef & Chicken Strips cooked with Oriental Vinaigrette, Peppers, Onions, Carrots, Water Chestnuts & Candied Walnuts served with Steamed rice & Soba Noodles

MINIMUM 50 PEOPLE

\$35.00 per person

Mexican Station

Your choice of three meat tacos (ground beef, shredded chicken, pork carnitas, shrimp, or Cuban rubbed white fish); comes with fresh guacamole, fresh salsa, diced red onions, diced tomatoes, fresh cilantro, yellow mexican rice, refried beans, sour cream, shredded cheese, shredded lettuce, soft and hard taco shells, warm tortilla chips

MINIMUM 50 PEOPLE

\$35.00 per person



ACTION STATIONS

Required 1 Chef per Station - 75ppl / Station Fee \$125.00

Meat Lover's Station

Skirt steak with chimichurri sauce; Grilled chicken breast with lime wedges and garlic cilantro sauce; Pulled pork, served Cuban style

MINIMUM 50 PEOPLE

\$65.00 per person

Southern BBQ

Santa Maria BBQ with Piquito Beans, Fresh salsa, Tossed green salad, and Grilled French bread, dipped in melted butter.

MINIMUM 50 PEOPLE

\$35.00 per person

West Coast Farm To Sea Fresh

Grilled Mahi-Mahi with Avocado Salsa and Ginger Lime Dressing
Crusted Pistachio Salmon Baked & Served with Citrus Mustard Glaze
served with Avocado Salad Lettuce, Tomatoes, Avocado, Hearts of Palm

MINIMUM 50 PEOPLE

\$35.00 per person



ACTION STATIONS

Required 1 Chef per Station - 75ppl / Station Fee \$125.00

Mid West Love

Roasted Pork Loin Sliced with Garlic Sauce , Served with Apple and Pecan Salad Baby Greens, Roasted Apples, Spicy Candied Pecan, Crumbled Blue Cheese

MINIMUM 50 PEOPLE

\$35.00 per person

Grill Station

Marinated & Grilled Tenderloin Skewers with Chimichurri Puree, Coconut Curry Chicken Kebabs, Roasted Brussels Sprouts Slaw

MINIMUM 50 PEOPLE

\$35.00 per person



SPECIALTY DESSERT STATION

of Station Fee will depend on the attendance - \$125.00 Station Fee

Petit Four

SERVES 30-60

Elegant collection of miniature desserts: Key Lime Pie, Chocolate covered Strawberries, Mini Cheesecake, Flan, Chocolate Cake, Truffles

\$13.00 per person

Petit French Connection

MINIMUM 50 PEOPLE

Chocolate Truffles, Assorted Macaroons, Chocolate Strawberries, Fruit Tarts, Mini Éclair and Mini Rum Bavarois

\$20.00 per person

International

MINIMUM 50 PEOPLE

Selection of Petit Sweet Creations: Coconut Brulée tarts, Raspberry & Chocolate Mint Panna Cotta, NY Cheesecake, Chocolate Decadence Cake, Aged Vanilla Flan

\$20.00 per person

Candy! Candy!

MINIMUM 50 PEOPLE+ STATION FEE

Combination of Chef mini Creations & Live Flambè Station served with Ice Cream, NY Cheesecake, Chocolate Decadence, Vanilla Flan, Selection of Tropical Fruits Compotes Flambé with Puerto Rican Rum & Spices served with Ice Cream

\$23.00 per person



BAR MENU

Host Sponsored Bar	Per Drink
Cocktails	\$10
Premium Cocktails	\$12
Blended Tropical Drinks, Cordials & Liqueurs	\$13
Wine by the Glass	\$9
Local Beer	\$5
Other Domestic & Imported Beers	\$7
Soft Drinks / Spring Water	\$3

Drinks by Gallon	
Red Sangría	\$75.00
White Sangría	\$75.00
Mimosa	\$70.00
Passionate	\$70.00
Margarita	\$80.00
Rum Punch	\$60.00
Mojito	\$75.00
Bellini	\$75.00

Juices by the Gallon	
Orange Juice	\$40.00
Fruit Punch	\$45.00
Cranberry Juice	\$45.00
Apple Juice	\$60.00
Lemonade	\$45.00

Frozen Drinks by the Gallon	
Virgin Piña Colada	\$50.00
Piña Colada	\$60.00
Virgin Strawberry Daiquiri	\$50.00
Strawberry Daiquiri	\$60.00
Mango Madness	\$60.00
Passionate Daiquiri	\$60.00

Charges are based on a per drink basis reflecting the actual number of drinks consumed. Our Bartender utilizes a 1 ¼ oz. jigger for standard drinks. One bartender will be provided for every 75 guests at \$150.00 for the first three hours and \$25.00 for each additional hour.

HOSTED BY THE HOUR

House Brands	Per Person
One Hour	\$40.00
Two Hours	\$45.00
Three Hours	\$52.00
Four Hours	\$62.00

Premium Brands	
One Hour	\$45.00
Two Hours	\$50.00
Three Hours	\$57.00
Four Hours	\$67.00

Beer & Wine Only	
One Hour	\$30.00
Two Hours	\$35.00
Three Hours	\$42.00
Four Hours	\$48.00

Non-Alcoholic	
One Hour	\$13.00
Two Hours	\$20.00
Three Hours	\$25.00
Four Hours	\$29.00

***House Brands:** Vincent Van Gogh Vodka, Absolut Vodka, Crystal Palace Gin, Torada Tequila, Bacardi Rum, Captain Morgan, Deward’s White Label Scotch, Jim Bean Bourbon, Domestic and Imported Beers, House Selection of White and Red Wine

***Premium Brands:** Ketel One Vodka, Titos Vodka, Citadelle Gin, Bombay Sapphire, Tanqueray London Dry, Patron Tequila, Don Julio Tequila, Bacardi Rum, Captain Morgan, Jim Beam Bourbon, Old Grand-Dad Whiskey, Canadian Club Whiskey, Buchanans 12 Scotch, Cutty Sark Scotch, J&B Scotch, Lauder’s Scotch, Dimple Pinch Scotch, Chivas Regal Scotch, Bulleit Bourbon, Hennessy, Domestic and Imported Beers, House Selection of White and Red Wine

***Beers & Wine:** Beers, Selection of House Red & White Wines
***Non-Alcoholic:** Assorted Sodas, Bottled Water, Juices and Virgin Frozen Drinks
***Brands may vary upon availability.**

Other Fees

CLEAN UP FEE

\$3 per person - for the use of confetti or other difficult to clean decorations

BUFFET ATTENDANT FEE

\$100 per attendant, to serve guests at buffet

LABOR FEE

\$100 per laborer to move furniture

LOADING DOCK FEE

\$50 per outside vendor to use loading dock and service alley

CAKE CUTTING FEE

\$2.50 per person



Guests	Rental fee	F&B Minimum	Décor fee	Ceremony fee
0-35	\$3,000	\$4,500	\$2,500	\$1,500
36-55	\$4,500	\$6,000	\$3,000	\$1,500
56-75	\$6,000	\$7,500	\$3,250	\$1,500
76-100	\$7,500	\$120 pp	\$3,500	\$2,000
101-125	\$9,000	\$120 pp	\$4,000	\$2,000
126-155	\$10,500	\$120 pp	\$4,250	\$2,000
156-185	\$12,000	\$120 pp	\$4,500	\$2,500
190-229	\$12,500	\$120 pp	\$5,000	\$2,500
230-269	\$13,000	\$120 pp	\$5,500	\$2,500
270-300	\$13,500	\$120 pp	\$5,750	\$2,500
300+	Inquire	Inquire	Inquire	Inquire