

OPEN BAR PACKAGES

BEER AND WINE | \$20.00PP

Corona | Stella | Chardonnay | Sauvignon Blanc | Cabernet | Pinot Noir

WELL BRAND | \$26.00PP

Vodka | Gin | Rum | Scotch | Tequila | Beer | White Wine | Red Wine

CALL BRAND | \$35.00PP

Stoli | Bombay Sapphire | Bacardi | Red Label | Don Julio | Beer | White Wine | Red Wine

PREMIUM BRAND | \$45.00PP

Grey Goose | Hendricks | Zacapa | Black Label | Patron Silver | Beer | White Wine | Red Wine

****all package prices are per person / per hour and do not include 7% tax and 18% gratuity****

BUTLER PASSED HORS D'OEUVRES

PICK 5 | 3 PER PERSON | \$35.00PP

PICK 7 | 3 PER PERSON | \$45.00PP

PICK 10 | 3 PER PERSON | \$75.00PP

Seared Tuna Wonton Crisp Cups

Seared Tuna Wonton Crisp Cups, Wakame salad & Wasabi Cream

Octopus, Plancha with Cilantro, Aioli with Zucchini & Cherry Tomatoes

Fresh White Tuna Tiradito served with Truffle Mayo & Seaweed Air

Jumbo Crab Cake Mustard Sauce with Avocado Ice Cream & Balsamic Caviar

Gulf Shrimp served with Kale & Quinoa, Truffle Foam & Siracha Aioli

Lollipop Chicken served with Fig Marmalade

Tuscan Flatbread served with Smoked Salmon, Zucchini Yogurt & Passion Fruit Caviar

Lollipop Lamb served with Mint Aioli & Shredded Fried Potatoes

Bacala Bunelos with Honey Garlic Sauce

Foie Gras Croquettes served with Fig Compote

Arancini Crispy Risotto with Melted Mozzarella & Short Rib

Vine Ripened Plum Tomatoes with Fresh Basil & Mozzarella

Shrimp Cocktail served with Avocado Truffle Mouse & Cocktail Sauce Caviar

Braised Pork Belly with Apple Guava Sauce & Artichoke Mouse

Mini Spanish Omelet served with Cilantro Aioli & Micro Fennel

Novelle Pizza with Black Truffle and Pear with Gorgonzola Cheese

Margarita Pizza

Pear Ravioli with Black Truffle

Salmon Crudo served with Fennel and Saffron Aioli

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PRIX FIXE OPTION 1

PICK 1 PER CATEGORY | \$75.00PP

APPETIZERS

Carpaccio

Herb Crusted Thin Raw Beef with Arugula Parmesan Cheese

Fried Calamari with Lemon & Aioli

Pizza Margarita

Baby Spinach Salad

Burgundy Glaze Pear with Candy Walnuts Gorgonzola Cheese Pomegranate Vinaigrette

MAIN COURSE

Pappardelle with Braised Short Rib & Black Truffle

Risotto with Shrimp & Porcini Mushrooms

Wood Fired Chicken, Tender on the Bone with Lemon Confit Kalamata with Cubanelles

Peppers with Italian Sausage

Curbina Casserole Cooked with Cherry Tomatoes White Wine with Fresh Asparagus

in our Magic Brick Oven

13 oz Rib Eye Steak with Roasted Potatoes & Arugula Salad

DESSERT

Warm Apple Tart with Vanilla Ice Cream

Chocolate Cake "Flour Less"

****all package prices do not include applicable tax and 18% gratuity****

PRIX FIXE OPTION 2

PICK 1 PER CATEGORY | \$120.00PP

APPETIZERS

Octopus Plancha served with Zucchini, Cherry Tomatoes, Lemon and Evoo

Zucchini Croquette served with Arugula Salad, Cilantro and Siracha Aioli

Seared Escolar with Siracha Aioli, Asian Pears, Watercress, Lychee Emulsion
with Soy Ginger Dressing

MAIN COURSE

Whole Branzinio Deboned and Grilled served with Zucchini Plancha and Roasted Potatoes

Shrimp Kebab served with Black Ink Risotto

Colorado Rack of Lamb served with Moroccan Couscous

DESSERT

Semifredo Di Turrón

Napoleon Nutella

Fruit Platters

****all package prices do not include applicable tax and 18% gratuity****

PRIX FIXE OPTION 3

PICK 1 PER CATEGORY | \$180.00PP

APPETIZERS

Raw Bar with Shrimp, Oysters, Florida Lobster, and Little Neck Clams

Crab Cakes served with Salad and a Mustard Cream Sauce

Tower of Tartar with Tuna, Salmon, Scallops on a Bed of Organic Watercress
with a Quenelle of Avocado

Prosciutto Di Parma Aged 24 months served with Burrata and Organic Grilled Peaches

PASTA

Lobster Ravioli

Risotto with Black Truffle

3RD COURSE

Fresh Dover Sole Grilled served with Broccolini and Rosemary Roast Potatoes

Filet Mignon topped with Foie Gras and Black Truffle served with Jumbos Grilled Asparagus

Seafood Casserole with mixed, Florida Lobster, Squid, Shrimp, Mussels, Clams, Grouper, & Scallops
in a Saffron Tomato Sauce

DESSERT

Mixed Berries with a Warm Sabayon

Chocolate Soufflé

Petit Fours

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