Private Dining

Diez y Seis
by SBE

SHORE CLUB
SOUTH BEACH

(305) 695-3226 I shoreclub.com
1901 Collins Ave, Miami Beach, FL 33139
## Continental Buffet

**$40 PER PERSON**  
Includes choice of coffee, tea, or juice

- Seasonal Fruit
- Assorted Pastries & Bread
- Marmalade Selection
- Greek Yogurt
- House Made Granola
- Charcuterie Platter

## Executive Breakfast

**$50 PER PERSON**  
Includes choice of coffee, tea, or juice

- Seasonal Fruit
- Assorted Pastries & Bread
- Marmalade Selection
- Greek Yogurt
- House Made Granola
- Charcuterie Platter
- Scrambled Eggs
- Nueske Bacon
- Crispy Potatoes

**Supplement +$4 Per Item**

- Mexican French Toast
- Pancakes
- Empanadas Suizas
- Individual Yogurt Parfait
- Individual Oatmeal Parfait
- Breakfast Burrito
- Salmon Bagel

## Antojos

**Per Piece**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna Tartare</td>
<td>$6</td>
</tr>
<tr>
<td>Avocado Tostada</td>
<td>$4.5</td>
</tr>
<tr>
<td>Tuna Tostada</td>
<td>$6</td>
</tr>
<tr>
<td>Octopus Tostada</td>
<td>$6</td>
</tr>
<tr>
<td>Lobster Ceviche</td>
<td>$7</td>
</tr>
<tr>
<td>Esquites</td>
<td>$4</td>
</tr>
<tr>
<td>Corn Empanadas</td>
<td>$4</td>
</tr>
<tr>
<td>Tortilla Soup</td>
<td>$4</td>
</tr>
<tr>
<td>Short Rib Empanadas</td>
<td>$5</td>
</tr>
<tr>
<td>Wagyu Sliders</td>
<td>$7</td>
</tr>
</tbody>
</table>

**1 Hour Package $20PP**

Pick 4

- Tuna Tartare
- Avocado Tostada
- Tuna Tostada
- Octopus Tostada
- Lobster Ceviche
- Esquites
- Corn Empanadas
- Tortilla Soup
- Short Rib Empanadas
- Wagyu Sliders

Chef Jose Icardi
Breakfast

Start the day right; coffee, juice, eggs and something sweet!

## Break**fast Enhancements**

Per person, unless otherwise noted.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CROISSANTS, MUFFINS AND ASSORTED DANISHES (per dozen)</td>
<td>49</td>
</tr>
<tr>
<td>ASSORTED BREAKFAST CEREAL</td>
<td>5</td>
</tr>
<tr>
<td>BREAKFAST BURRITO</td>
<td>10</td>
</tr>
<tr>
<td>Egg Whites + $1.00</td>
<td></td>
</tr>
<tr>
<td>BREAKFAST QUICHE</td>
<td>8</td>
</tr>
<tr>
<td>BUTTERMILK PANCAKES, MAPLE SYRUP AND FRESH BERRIES</td>
<td>9</td>
</tr>
<tr>
<td>CHALLAH FRENCH TOAST WITH BANANAS AND STRAWBERRIES</td>
<td>7</td>
</tr>
<tr>
<td>SMOKED SALMON WITH TRADITIONAL GARNISH</td>
<td>10</td>
</tr>
<tr>
<td>INDIVIDUAL FRUIT YOGURT PARFAIT</td>
<td>6</td>
</tr>
<tr>
<td>GREEK YOGURT - MANDARIN ORANGE</td>
<td></td>
</tr>
<tr>
<td>OATMEAL - PLAIN</td>
<td>5</td>
</tr>
<tr>
<td>With BROWN SUGAR OR HONEY AND ALMOND</td>
<td>6</td>
</tr>
<tr>
<td>With BERRIES OR FRUITS</td>
<td>6</td>
</tr>
<tr>
<td>SCRAMBLED EGGS WITH FINE HERBS</td>
<td>7</td>
</tr>
<tr>
<td>SLICED FRESH FRUITS AND SEASONAL BERRIES</td>
<td>7.50</td>
</tr>
<tr>
<td>WHOLE FRESH FRUIT PLATTER (12 Pieces)</td>
<td>25</td>
</tr>
</tbody>
</table>

* Chef required per 50 guests at $250 per chef.
Lunch
All Served Family Style

### Appetizers

#### Pick 1
- **CAESAR**
  - Corn tortilla, croutons, parmesan
- **EMPANADA SUIZAS**
  - Chihuahua cheese, roasted poblano, sweet corn
- **AVOCADO TOSTADAS**
  - Red radish, pickled red onion, cotija cheese
- **CHOPPED SALAD**
  - Black bean purée, fresh herbs
- **SOPES**
  - Chipotle braised chicken, queso fresco

#### Pick 2
- **CAESAR**
  - Corn tortilla, croutons, parmesan
- **QUESO FUNIDO DE HONGOS**
  - Micro chives, shaved black truffle
- **QUESADILLA CON MEXICAN CHORIZO**
  - Queso chihuahua, smoked chorizo
- **EMPANADA SUIZAS**
  - Chihuahua cheese, roasted poblano, sweet corn
- **TUNA TOSTADAS**
  - Chipotle aioli, red onion, cilantro
- **SOPES**
  - Chipotle braised chicken, queso fresco

### Main

#### Pick 2
- **ENCHILADAS SUIZAS**
  - Braised pork, fresh cilantro
- **MILANESA TORTA**
  - Breaded chicken, chipotle aioli
- **ENCHILADAS SUIZAS**
  - Braised pork, fresh cilantro
- **NOPAL SALAD**
  - Chimichurri, salsa asada

#### Pick 2
- **ENCHILADAS SUIZAS**
  - Braised pork, fresh cilantro
- **MILANESA TORTA**
  - Breaded chicken, chipotle aioli
- **BRANZINO**
  - Guajillo & cilantro sauces, smoked pineapple salsa
- **BRAISED CHICKEN TAMALES**
  - Salsa roja, queso fresco
- **SKIRT STEAK “EL GUERO”**
  - Charred carrots, salsa verde

### Sides

#### Pick 1
- **CRISPY POTATOES**
- **SMOKED CALABAZA**

#### Pick 2
- **ESQUITES**
- **TRUFFLE POTATOES**
- **SMOKED CALABAZA**
- **CARROTS**

### Desserts

- **CHEF’S SELECTION**

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Chef Jose Icardi
### Tasting Menu 1

**$60 PER PERSON**

**To Start** Pick 1
- **GUACAMOLE**
  - Mashed avocado, tomatoes, cilantro
- **CLASSIC SALSA**
  - Charred tomato, onions, cilantro

**Appetizers** Pick 2
- **CAESAR**
  - Corn tortilla, croutons, parmesan
- **TUNA TOSTADAS**
  - Chipotle aioli, red onion, cilantro
- **EMPANADA SUITAS**
  - Chihuahua cheese, roasted poblano, sweet corn
- **AVOCADO TOSTADAS**
  - Red radish, pickled red onion, cotija cheese
- **SOPES**
  - Chipotle braised chicken, queso fresco

**Main** Pick 2
- **BRAISED CHICKEN TAMALES**
  - Salsa roja, queso fresco
- **SHORT RIBS**
  - Mole, poached baby potatoes
- **CUBAN TACO**
  - Mojo roasted pork, crispy French fries
- **BRANZINO**
  - Guajillo & cilantro sauces, smoked pineapple salsa
- **ENCHILADAS SUITAS**
  - Braised pork, fresh cilantro

**Sides** Pick 1
- **CRISPY POTATOES**
- **SMOKED CALABAZA**

**Desserts**
- **CHEF’S SELECTION**

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### Tasting Menu 2

**$75 PER PERSON**

**To Start** Pick 2
- **GUACAMOLE**
  - Mashed avocado, tomatoes, cilantro
- **CLASSIC SALSA**
  - Charred tomato, onions, cilantro
- **SALSA VERDE**
  - Tomatillo, jalapeno, lime
- **SMOKE GUACAMOLE**
  - Sweet corn, serrano pepper

**Appetizers** Pick 3
- **CAESAR**
  - Corn tortilla, croutons, parmesan
- **TUNA TARTARE**
  - Lime aioli, crispy tortilla
- **QUESO FUNDIDO DE HONGOS**
  - Micro chives, shaved black truffle
- **QUESADILLA CON MEXICAN CHORIZO**
  - Queso chihuahua, smoked chorizo
- **EMPANADA SUITAS**
  - Chihuahua cheese, roasted poblano, sweet corn
- **TUNA TOSTADAS**
  - Chipotle aioli, red onion, cilantro
- **SOPES**
  - Chipotle braised chicken, queso fresco

**Main** Pick 3
- **ENCHILADAS SUITAS**
  - Braised pork, fresh cilantro
- **MUSHROOM TACO**
  - Truffle crema, black bean purée, micro chives
- **CUBAN TACO**
  - Mojo roasted pork, crispy French fries
- **SHORT RIBS**
  - Mole, poached baby potatoes
- **ENCHILADAS SUITAS**
  - Braised pork, fresh cilantro

**Sides** Pick 2
- **POTATO FRIES**
- **SMOKED CALABAZA**
- **BRUSSEL SPROUTS**

**Desserts**
- **CHEF’S SELECTION**

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### Tasting Menu 3

**$85 PER PERSON**

**To Start** Pick 2
- **GUACAMOLE**
  - Mashed avocado, tomatoes, cilantro
- **EL CHOMPIRAS GUACAMOLE**
  - Poached Maine lobster, key lime, micro cilantro
- **CLASSIC SALSA**
  - Charred tomato, onions, cilantro
- **SALSA DE CHILES**
  - Chile arbor, chile guajillo, grilled tomato, white onion, cilantro, salt, lime juice

**Appetizers** Pick 3
- **CHOPPED SALAD**
  - Black bean purée, fresh herbs
- **LOBSTER CEVICHE**
  - Ginger aguachile, pickled coconut
- **TUNA TARTARE**
  - Lime aioli, crispy tortilla
- **EMPANADA SUITAS**
  - Chihuahua cheese, roasted poblano, sweet corn
- **OCTOPUS**
  - Roasted guajillo sauce, crispy potatoes
- **QUESO FUNDIDO DE HONGOS**
  - Micro chives, shaved black truffle
- **AVOCADO TOSTADAS**
  - Red radish, pickled red onion, cotija cheese
- **BRUSSEL SPROUTS**
  - Tomatillo sauce, bacon, scallions

**Main** Pick 3
- **SMOKED CHICKEN**
  - Achiote adobo, chile madre
- **BRANZINO**
  - Guajillo & cilantro sauces, smoked pineapple salsa
- **SHORT RIBS**
  - Mole, poached baby potatoes
- **CUBAN TACO**
  - Mojo roasted pork, crispy French fries
- **ENCHILADAS SUITAS**
  - Braised pork, fresh cilantro
- **RIBEYE “EL BOTIJAS”**

**Sides** Pick 2
- **ESQUITES**
- **TRUFFLE POTATOES**
- **SMOKED CALABAZA**
- **CARROTS**
- **BRUSSEL SPROUTS**

**Desserts**
- **CHEF’S SELECTION**

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*Chef Jose Icardi*
To Start
SALSA & GUACAMOLE FOR THE TABLE

Appetizers Pick 1
CAESAR
Corn tortilla, croutons, parmesan
NOPAL SALAD
Chimichurri, salsa verde
SHRIMP AGUACHILE
Chipotle bloody mary, micro cilantro
SOPES
Chipotle braised chicken, queso fresco

Main Pick 1
BRAISED CHICKEN TAMALES
Salsa roja, queso fresco
SHORT RIBS
Mole, poached baby potatoes
CUBAN TACO
Mojo roasted pork, crispy French fries
BRANZINO
Guajillo & cilantro sauces, smoked pineapple salsa
ENCHILADAS SUIZAS
Duck confit, pickled apples

Sides For the table pick 1
CRISPY POTATOES
SMOKED CALABAZA

Desserts
CHEF’S SELECTION

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To Start
SALSA & GUACAMOLE FOR THE TABLE

Appetizers Pick 1
TUNA TARTARE
Lime aioli, crispy tortilla
OCTOPUS
Roasted guajillo sauce, crispy potatoes
SOPES
Chipotle braised chicken, queso fresco

Main Pick 1
ENCHILADAS SUIZAS
Braised pork, fresh cilantro
BRAISED CHICKEN TAMALES
Salsa roja, queso fresco
SKIRT STEAK “EL GUERO”
Charred carrots, salsa verde
SHORT RIBS
Mole, poached baby potatoes
BRANZINO
Guajillo & cilantro sauces, smoked pineapple salsa
NY STRIP
Charred carrots, salsa verde

Sides For the table pick 2
CRISPY POTATOES
SMOKED CALABAZA
BRUSSEL SPROUTS

Desserts
CHEF’S SELECTION

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To Start
SALSA & GUACAMOLE FOR THE TABLE

Appetizers Pick 1
CAESAR
Corn tortilla, croutons, parmesan
TUNA TARTARE
Lime aioli, crispy tortilla
OCTOPUS
Roasted guajillo sauce, crispy potatoes
SOPES
Chipotle braised chicken, queso fresco

Main Pick 1
ENCHILADAS SUIZAS
Braised pork, fresh cilantro
BRAISED CHICKEN TAMALES
Salsa roja, queso fresco
SKIRT STEAK “EL GUERO”
Charred carrots, salsa verde
SHORT RIBS
Mole, poached baby potatoes
BRANZINO
Guajillo & cilantro sauces, smoked pineapple salsa
NY STRIP
Charred carrots, salsa verde
RIBEYE “EL BOTIJAS”
Charred carrots, salsa verde

Sides For the table pick 3
ESQUITES
TRUFFLE POTATOES
SMOKED CALABAZA
CARROTS

Desserts
CHEF’S SELECTION

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Chef Jose Icardi
<table>
<thead>
<tr>
<th>Break</th>
<th>Fitness Break</th>
<th>Cookie Jar Break</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$22 PER PERSON</strong></td>
<td>ASSORTED GRANOLA AND POWER BARS</td>
<td>HOMEMADE OATMEAL RAISIN AND CHUNKY CHOCOLATE CHIP COOKIES</td>
</tr>
<tr>
<td></td>
<td>LEMONADE AND ICED GREEN TEA</td>
<td>WHOLE MILK, SKIM MILK AND CHOCOLATE MILK</td>
</tr>
<tr>
<td></td>
<td>ASSORTED DRIED FRUITS</td>
<td>FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE</td>
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<tr>
<td></td>
<td>DISPLAY / NUTS</td>
<td>SELECTION OF HOT TEAS</td>
</tr>
<tr>
<td><strong>$21 PER PERSON</strong></td>
<td>FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE</td>
<td>STARBUCKS MOCHA AND VANILLA FRAPPUCCINO</td>
</tr>
<tr>
<td></td>
<td>SELECTION OF HOT TEAS</td>
<td>WHOLE FRUIT</td>
</tr>
<tr>
<td></td>
<td>STARBUCKS Mocha and VANILLA FRAPPUCCINO</td>
<td>SEASONAL BREAKFAST BREADS</td>
</tr>
<tr>
<td><strong>$15 PER PERSON</strong></td>
<td>FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE</td>
<td>PITCHERS OF FRUIT SMOOTHIES</td>
</tr>
<tr>
<td></td>
<td>SELECTION OF HOT TEAS</td>
<td>(two flavors of the day)</td>
</tr>
<tr>
<td></td>
<td>STARBUCKS MOCHA AND VANILLA FRAPPUCCINO</td>
<td>BOWL OF WHOLE FRESH FRUIT</td>
</tr>
<tr>
<td></td>
<td>WHOLE FRUIT</td>
<td>ASSORTED POWER BARS</td>
</tr>
<tr>
<td></td>
<td>SEASONAL BREAKFAST BREADS</td>
<td></td>
</tr>
<tr>
<td><strong>$25 PER PERSON</strong></td>
<td>HOMEMADE OATMEAL RAISIN AND CHUNKY CHOCOLATE CHIP COOKIES</td>
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<tr>
<td></td>
<td>WHOLE MILK, SKIM MILK AND CHOCOLATE MILK</td>
<td></td>
</tr>
<tr>
<td></td>
<td>FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE</td>
<td></td>
</tr>
<tr>
<td></td>
<td>SELECTION OF HOT TEAS</td>
<td></td>
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</table>

**Break Enhancements**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED BROWNIES AND BLONDIES (per dozen)</td>
<td>48</td>
</tr>
<tr>
<td>FRESHLY BAKED COOKIES (PER DOZEN)</td>
<td>48</td>
</tr>
<tr>
<td>ASSORTED MINI DOUGHNUTS (PER DOZEN)</td>
<td>38</td>
</tr>
<tr>
<td>ASSORTED POWER BARS AND FLAVORED GRANOLA BARS (EACH)</td>
<td>4.50</td>
</tr>
<tr>
<td>ASSORTED INDIVIDUAL BAGS OF CHIPS</td>
<td>4</td>
</tr>
<tr>
<td>VEGETABLE CRUDITÉS PLATTER (per person)</td>
<td>10</td>
</tr>
<tr>
<td>ASSORTED CHEESE PLATTER (per person)</td>
<td>15</td>
</tr>
<tr>
<td>ASSORTED MINI SANDWICHES (12 person minimum / per person)</td>
<td>10</td>
</tr>
<tr>
<td>HAM, TURKEY, TUNA</td>
<td>10</td>
</tr>
<tr>
<td>FANCY MIXED NUTS (PER BOWL)</td>
<td>19</td>
</tr>
<tr>
<td>FRIED PLANTAIN CHIPS WITH TROPICAL SALSAS (per bowl)</td>
<td>18</td>
</tr>
<tr>
<td>HOMEMADE CUBAN PASTRIES (dozen)</td>
<td>46</td>
</tr>
<tr>
<td>POPCORN, PRETZELS AND TERRA CHIPS (per bowl)</td>
<td>16</td>
</tr>
</tbody>
</table>

* Root Beer and Vanilla Coke available upon request - $5.00 (Charged as consumed)
**Beverages**

ASSORTED SOFT DRINKS (each) 5
BOTTLED WATERS, STILL AND SPARKLING (each) 7
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, OR HOT CHOCOLATE (gallon) 54
FRESHLY BREWED ICED TEA OF THE DAY OR HERBAL HOT TEA (gallon) 48
FRESH ORANGE AND GRAPEFRUIT JUICES (gallon) 48
ENERGY DRINKS - RED BULL, REGULAR AND SUGAR-FREE (each) 8
ICED COFFEE REGULAR (gallon) 54
LEMONADE (gallon) 48
SMOOTHIES 10

**Postres**

EL MOUSSE DE LA ABUELITA 7
Milk chocolate mousse, tequila poached peach, yogurt ice cream

FIESTA MEXICANA 6
Lemon crème napoleon, fresh raspberry, assorted fruit sauce

LA CHILINDRINA 6
Citrus panna cotta, hibiscus foam, almond crumble

CHURROS A LA ROJA 6
Red velvet dough, cream cheese filling, candied pecan

EL MULATO 6
Spiced candied Mexican chili, dark chocolate ice cream

SEASONAL ICE CREAM 6
SEASONAL SORBET 6