BANQUET MENU

SHORE CLUB
SOUTH BEACH
the events department at shore club is delighted to present
the following catering selections. we hope that these
carefully prepared menus and beverage suggestions are
helpful to you in planning your upcoming function. as always,
however, our international team of culinary professionals is
happy to prepare a custom menu if you so desire.

we appreciate your consideration of shore club
and we look forward to providing you with a most
memorable event.
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**breakfast**  
start the day right; coffee, juice, eggs and something sweet!

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<thead>
<tr>
<th>Menu Type</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
</table>
| **Shore Club Continental**       | 24    | Fresh Orange Juice  
Croissants and Pastries  
Butter and Fruit Preserves  
Sliced Seasonal Fresh Fruits  
Freshly Brewed Regular, Decaffeinated Coffee  
Selection of Hot Herbal Teas |
| **South Beach Continental**      | 29    | Fresh Orange, Grapefruit, and Pineapple Juices  
Assorted Breads, Bagels, and Pastries  
Cream Cheese, Butter and Preserves  
Assorted Dry Cereals and Milk  
Assorted Fruit Yogurts  
Sliced Seasonal Fresh Fruits  
Freshly Brewed Regular, Decaffeinated Coffee  
Selection of Hot Herbal Teas |
| **Fitness Start Breakfast**      | 30    | Carrot, Apple, Orange and Grapefruit Juices  
Stone-Dried Fruits  
Sliced Seasonal Fresh Fruit with Berries  
Bowls of Homemade Granola  
Assorted Yogurts  
Assorted Power Bars  
Low-Fat Bran Muffins  
Banana and Dried Cranberry Walnut Breads  
Freshly Brewed Regular, Decaffeinated Coffees  
Selection of Hot Teas |
| **Shore Club Breakfast Buffet**  | 38    | Minimum of 20 Guests required. A Surcharge of $8.00 per person, for parties of less than 20 guests.  
Fresh Orange and Grapefruit Juice  
Scrambled Eggs with Fine Herbs  
Apple Wood Smoked Bacon or Breakfast Sausage  
Twice baked Fingerling Potatoes  
Assorted Fruit Yogurts  
Sliced Fresh Fruits and Berries  
Homemade Granola and Greek Yogurt Parfait  
Organic Honey  
Fresh Fruit  
Assorted Breads and Pastries with Butter and Preserves  
Freshly Brewed Regular, Decaffeinated Coffee  
Selection of Hot Teas |
| **The Farm Station**             | 19    | Any Style Eggs:  
Scrambled, Sunny Side Up, Over Easy, Classic Benedict and Condiments  
Omelets:  
Free Range whole Egg or Egg white Omelets with the following savory fillings:  
Scallions, Fine Herbs, Smoked Bacon, Diced Tomatoes, Wild Mushrooms, Diced Ham,  
Red, Green and Yellow Peppers, Cheddar Cheese  
Chef required per 50 guests at $250 per chef. |
**breakfast**
start the day right; coffee, juice, eggs and something sweet!

<table>
<thead>
<tr>
<th>Breakfast Enhancements</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>Assorted Breakfast Sandwiches</td>
<td></td>
</tr>
<tr>
<td>Croissants with Egg and Cheese</td>
<td>8</td>
</tr>
<tr>
<td>With Ham, Bacon, or Sausage</td>
<td>8</td>
</tr>
<tr>
<td>Breakfast Burrito</td>
<td>10</td>
</tr>
<tr>
<td>Breakfast Quiche</td>
<td>7</td>
</tr>
<tr>
<td>Buttermilk Pancakes, Maple Syrup and Fresh Berries</td>
<td>12</td>
</tr>
<tr>
<td>Buttermilk Pancakes Station*</td>
<td>19</td>
</tr>
<tr>
<td>Challah French Toast with Caramelized Bananas</td>
<td>7</td>
</tr>
<tr>
<td>Cured Salmon with Traditional Garnish</td>
<td>9</td>
</tr>
<tr>
<td>Individual Fruit Yogurt</td>
<td>4</td>
</tr>
<tr>
<td>Oatmeal - Plain</td>
<td>5</td>
</tr>
<tr>
<td>With Brown Sugar or Honey and Almond</td>
<td></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.

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Prices are subject to change without notice, and subject to 22% service charge and 9% sales tax; Service charge is taxed at 7%.
breaks
based on 45 minutes service

Spa Break  19
Assorted Granola and Power Bars
Lemonade and Iced Green Tea
Assorted Dried Fruits Display

Morning Break  21
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas
Starbucks Mocha and Vanilla Frappuccinos
Whole Fruit
Seasonal Breakfast Breads

Candy Break  20
Select four of the following:
Snickers, M&M’s, Twix Bars, KitKat, Gummy Bears, Sour Patch, Twizzlers
Rice Crispy Treats or Chocolate Covered Raisins
Cracker Jacks and Mini Candy Apples
* Root Beer and Vanilla Coke available upon request - $5.00 (Charged as consumed)

Fitness Break  22
Pitchers of Fruit Smoothies (two flavors of the day)
Bowl of Whole Fresh Fruit
Assorted Power Bars

Cookie Jar Break  25
Homemade Oatmeal Raisin and Chunky Chocolate Chip Cookies
White Chocolate Biscotti and Brownies
Whole Milk, Skim Milk and Chocolate Milk
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

Mediterranean Break  25
Platters of Hummus, Feta-roasted Pepper Dip, Babagannouj
Assorted Olives
Pita Crisp and Flat Breads

Afternoon Tea Break  28
English Finger Sandwiches
Prosciutto, Asparagus and Boursin Cheese, Cucumber Cream Cheese and Mint, Smoked Salmon

Mini Pastries:
Fruit Tarts, Biscotti, Tiramisu
Warm Raisin Scones
Butterscotch, Madeleine and Crème Angles
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

Break Enhancements

- Assorted Brownies and Blondies (per dozen) 49
- Freshly Baked Cookies (per dozen) 49
- Assorted Mini Doughnuts (per dozen) 38
- Assorted Power Bars and Flavored Granola Bars (each) 4.50
- Chocolate and Yogurt Covered Pretzels (per bowl) 22
- Assorted Individual Bags of Chips 4
- Vegetable Cruditäts Platter (per person) 10
- Assorted Cheese Platter (per person) 15
- Assorted Mini Sandwiches (12 person minimum / per person) 10
- Ham, Turkey, Tuna
- Fancy Mixed Nuts (per bowl) 28
- Fried Plantain Chips with Tropical Salsas (per bowl) 25
- Homemade Italian Pastries (dozen) 46
- Popcorn, Pretzels and Terra Chips (per bowl) 16

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breaks
based on 45 minutes service

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 Teas (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

Fitness and Spa Packages
Enhance any of your breaks with our spa packages specially designed for groups.

   Right on Target
   Relax, Renew, Rebuild with Target Massages on Scalp, Neck and Shoulders.
   Chair Massage per Hour $125.00 plus 22% Service Charge.
   10-12 Guests receive 5-10 Minute Service in an Hour Period.

   Blueberry Bliss Hand Treatment
   Smooth Hands with Raw Sugar Cane Scrub; for complete Hydration Nourish Hands and Arms
   with Blueberry Fruit and Soy Soufflé.
   Treatment Station per hour $150.00 plus 22% Service Charge.
   10 Guests receive 10- Minute Treatment.

   Cucumber Mint Feet Revitalizer
   Pamper yourself right to your toes. Our Scrub with Basil and Dill aid against inflammation for
   achy, tired feet while Peppermint Oil soothes and Cucumber tones for complete hydration sweet
   Almond Oil nourishes Skin.
   Treatment Station per hour $150.00 plus 22% Service Charge.

   Yoga Stretching Session
   Yoga instructor 45 minutes -1 hour. Too much sitting around? Combat Mental and Physical
   Exhaustion with our Energizing Stretching Sessions.
   Group Session for 6+ guests. $250.00 plus 22% Service Charge.

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lunch
lunch menus, lunch buffets, working or take-away lunches

Boxed Corporate Breakfast  25
Minimum 25 guests
Fresh Orange or Grapefruit Juice
Individual Fruit Yogurt and Banana
Choose one of the following:
Large Breakfast Muffin
Bagel with Cream Cheese
Breakfast Burrito: Scrambled Egg, Tomato and Cheese
Scrambled Ham and Cheese Croissant

Boxed Corporate Lunch  30
Minimum 25 guests
Whole Fresh Seasonal Fruit (Apple, Banana or Orange)
Bag of Terra Chips
Coleslaw or Pasta Salad
Freshly Baked Cookie

Sandwich
Please pick 4 from the following selections:
Traditional Cubano – Roasted Pork, Ham, Provolone cheese, Pickles and Mustard on Soft Roll
Turkey Club – Lettuce, Tomato, Crispy Bacon and Pesto Aioli on Sourdough
Grilled Chicken Sandwich – Green Pepper Relish, Spicy Mayo, Provolone Cheese
Vegetarian Wrap – Grilled Zucchini, Yellow Squash, Eggplant, Roasted Peppers, Hummus
Roast Beef and Cheddar

Deli Buffet  41
Chef’s Selection of homemade Pasta Salad
Mesclun Greens with Cucumber, Tomatoes and Red Onion, Balsamic Vinaigrette
Marinated Asparagus, Sherry Vinaigrette, Shaved Parmesan
Variety of Panini, Wrap and Sandwiches (cut in halves) to include:

Panini / Sandwich
Please pick 3 from the following selections:
Traditional Cubano – Roasted Pork, Ham, Provolone Cheese, Pickles and Mustard on Soft Roll
California B&T Wrap – Turkey, Avocado, Ranch Spread
Turkey Club – Lettuce, Tomato, Crispy Bacon and Pesto Aioli on Sourdough
Grilled Chicken Sandwich – Green Pepper Relish, Spicy Mayo, Provolone Cheese
Tuna Salad Panini – Imported Tuna, Capers, Olives, Lemon, Sun Dried Tomatoes on Ciabatta
Vegetarian Wrap – Grilled Zucchini, Yellow Squash, Eggplant, Roasted Peppers, Hummus
Burrata Sandwich – Tomatoes, Imported Creamy Mozzarella, Oven-dried Tomato, Basil on Ciabatta
Pesto Chicken Caesar Salad Wrap

Sliced Seasonal Fresh Fruit and Berries
Terra Vegetable Chips
Pastry Chef’s Selection of Assorted Mini Pastries
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

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lunch
lunch menus, lunch buffets, working or take-away lunches

Terrazza’s Lunch Buffet 48
Minimum of 25 Guests required. A surcharge of $8.00 per person, for parties of less than 25 guests.

Chopped Antipasto Salad
Soppressata, Prosciutto, Provolone, Black Olives, Radicchio, Endive and Arugula with Pepperoncini Vinaigrette

Caprese Salad
Vine Ripe and Cherry Heirloom Tomatoes, Imported Burrata, Saba and Basil

Spinach and Ricotta Ravioli
Tomato Aurora Sauce

Griddled Salmon
Salsa Verde, Broiled Asparagus

Chicken “Al Mattone”
Crispy Skin, Chili Oil, Roasted Mushrooms

Assorted Italian Artisan Rolls and Butter

Assortment of House Dessert

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

Mexican Fiesta Buffet 52
Minimum of 25 Guests required.

Crab Meat Guacamole, Crispy Tri-Color Chips

Chipotle and Mexican Chili Salsa, Tortilla Chips

Trio of Service:

Make-Your-Own Tacos / Burritos
Please select three from the following list:

Smoked Shrimps Taco – Spicy Aioli, Pico de Gallo

Chicken Quesadilla – Cotilla, Jalapeño Jack and Queso Fresco, Sour Cream

Mahi Mahi Taco – Fish Filet a la Plancha, Mexican Slaw, Chipotle Drizzle

Steak Fajitas – Broiled Rib Steak, Onion and Green Pepper Relish, Corn-Habanero Salsa

Vegetarian Burrito – Rice, Roasted Vegetables, Queso Blanco

Pork and Chorizo Carnitas – served in Flour Tortillas

Grouper Veracruzana – in a Spicy Tomato Sauce

Sides included in the selections:

Choice of Black Beans, Pinto Beans or Refried Beans

Sour Cream, Shredded Cheeses

Mexican Rice

Churros and Tres Leches

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas
### Greek and Mediterranean Buffet  57

*Minimum of 25 Guests required.*

- **Traditional Taboulee**  
  Cracked Bulgur Wheat, Lemon, Parsley, Tomato, Cucumber, Red Onion

- **Horiatiiki Salad**  
  Vine Ripe Tomatoes, Feta, Olives, Stuffed Grape Leaves, Lettuce and Harissa Vinaigrette

- **Dips with Pita Chips**  
  Taramasalata, Tzaziki, Babaganoush, Hummus, Olive Tapenade, Sun Dried Tomato, Pine Nuts and Pesto, Spicy Pepper Relish

- **Cous Cous**  
  Garden Vegetable, Harissa Flavored Jus

- **Chicken Souvlaki**  
  Broiled Chicken Skewers, Lemon-Oregano Drizzle

- **Grilled Halloumi Cheese**

- **Branzino**  
  Crispy Skin with Mediterranean Herb Thyme

- **Baklava and Tiramisu**

- **Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas**

### BBQ Buffet  59

*Minimum of 25 Guests required. May be offered as a Dinner option at a surcharge.*

- **Bacon and Jalapeño Wrapped Shrimp – Chipotle BBQ**

- **Texas Jailhouse Chili – Sour Cream, Shredded Cheddar**

Please select three from the following selections:

- **Pulled Pork Sandwich –** Mop Sauce, Fried Onion Rings, Jack Cheese

- **Beef Slider Sandwich –** Crispy Bacon, Cheddar, Special Sauce

- **Smoked Beef Brisket –** Carolina Cole Slaw

- **Baby Back Ribs –** Chipotle Raspberry BBQ Sauce

- **Beef Short Ribs –** Mac ’n Cheese

- **BBQ Chicken –** Creamy Grits, Maple Glazed Sweet Potatoes

- **Foot Long Hot Dogs –** Sauerkraut, Sweet Relish, Red Onion

* **Sides included in the selections (choose one):**

- Potato Salad
- Corn On the Cobb
- Slaw
- Corn Bread
- Key Lime Pie
- Assorted Sliced Seasonal Summer Fruit
- Assorted Homemade Cookies and Brownies
- Flavored Iced Tea of the Day

* BBQ Grill with Chef $350.00 (Approval Required)*
reception
hot or cold hors d’oeuvres
and mini desserts

Hot Hors d’Oeuvres

- Mini Meatballs, Marinara Sauce 5
- Chicken Souvlaki, Tziziki Dip 5
- Mini Quesadillas with Salsa 5
- Spanakopita, Spinach and Feta in Phyllo Dough 5
- Saffron Risotto Balls, Sun-dried Tomato Aioli 5
- Vegetable Spring Rolls, Sweet Chili Sauce 5
- Mini Quiche Lorraine, Gruyere, Bacon 5
- Crispy Asparagus with Asiago Cheese 5.50
- Buffalo Chicken Wontons 5.50
- Mini Reuben Sandwiches 6
- Beef Tenderloin Bites, Blue Cheese Dip 6
- Mini Cheese Burgers with Caramelized Onion 6
- Goat Cheese Croquettes, Black Currant Compote 6
- Bacon and Jalapeño Wrapped Shrimp, Chipotle Dip 6
- Roasted Eggplant and Tomato Tortilla Crisp 6
- Lobster Spring Rolls with Bisque Sauce 6.50
- Mini Crab Cakes with Roasted Pepper Remoulade 6.50
- Rosemary-Rubbed Lamb Rack Lollipop 6.50

Canapés

- Smoked Salmon, Cream Cheese Chives and Shallots with Fried Capers 5
- Tuna Tartar, Sesame-Soy Dressing, on Taro Chip 5
- Cherry Tomato and Boccatini Caprese In Extra Virgin Olive Oil and Basil 5
- Chicken A La Toscana on Crostini 5
- Beef Carpaccio Toast, Green Peppercorn Drizzle, Baby Arugula 5
- Baby Artichoke and Truffle Oil on Potato Chip 6.50
- Salmon Tartare, Ginger-Lime Dressing, Savory Tartlet 4
- Chilled Shrimp Cocktail, Classic Cocktail Sauce 6.50
- Endive topped with Gorgonzola and Poached Pear 4.50

Mini Desserts

- Mini Fruit Tarts (Raspberry, Strawberry, Kiwi, Pineapple, Banana) 5
- Mini Dulce de Leche Flan Shooters 3
- Mini Key Lime Pie Shooters, Graham Crackers Crust 3
- Mini Tiramisu Shooters, Coffee-Chocolate Crunch 3
- Mini Pannacotta Shooter, Balsamic Glaze 3
- Profiteroles 5.50
- Assorted Macaroons 5.50
- Mini Ricotta Cheese Cake Bites 5.50
- White and Dark Chocolate Truffles 5.50
- Mini Baci, Chocolate Hazelnut Mousse, Ganache 5
- Cookies and Biscotti (Almond Cranberry, Hazelnut Chocolate, Apricot Pistachio Oatmeal Raisin, Double Chocolate Chips, Brown Butter Chocolate Chips) 2
- Fruit Skewers 5.50
- Chocolate Dipped Strawberries 5.50

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**25 pieces minimum per item listed. Price per piece.**
enhancements
upgrade your buffet menus
with our selected displays

Imported and Domestic “Formaggi”  25
An amazing display of imported and domestic artisan cheeses.
Garnished with fresh tropical and exotic fruits, freshly baked baguettes and bread sticks

Add artisan imported and domestic charcuterie  7

Pasta and Risotto Station  26
Please select two from the following:

Chitarra Pomodoro
Dop Tomato, Roasted Garlic, Basil, Parmigiano

Spinach and Ricotta Ravioli
Aurora Sauce

Cavatelli
With Sausages and Broccoli Rabe, Pecorino and Chili Flakes

Fettuccine Alfredo

Wild Mushrooms Farotto
Pancetta, Shaving of Parmigianino

Fettuccine Bolognese
Traditional Meat Sauce, Parmigiano Reggiano

Tagliolini
With Shrimp and Artichokes, Garlic and Lobster Jus

Chef required per 30 guests at $250 per chef.

Wood Fired Oven Pizzas  14
Served On the Go

Terrazza Traditional Signature Pizzas
Serves 6

Spanish Paella Station  37
50 Guests or More

Mussels, Clams, Shrimp, Chicken
Grilled and Sliced Chorizo
Avocado, Red Onions, Tomato
Assorted Olives

Valencia Paella with Seafood and Chicken

Chef required per 30 guests at $250 per chef.

Mediterranean Display  17
Grilled Marinated Vegetables
Platters of Tabbouleh, Olive Tapenade
Hummus and Babaganoush
Assorted Olives
Pita Crisp and Flat Breads

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enhancements
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Seafood Raw Bar  Market price
Chilled Jumbo Shrimp Cocktail
Steamed and Chilled Mussels
Freshly Shucked Oysters from East to West
Spicy Cocktail, Horseradish, Mignonette, Mustard Sauces
Floridian Stone Crabs in season with Mustard Sauce
King Crab Legs with Mustard Sauce

Seafood Martini Bar  Market price
(choose one)
Snapper with Mango, Red Onions and Jalapeño
Lobster with Coconut, Pineapple and Lime
Scallop with Scallion, Avocado and Tomatillo

Sushi Display  220
(50 pieces)
An Array of assorted Signature Rolls
by Shore Club’s Culinary Team

Carving Station Enhancement
Whole Turkey and Cranberry Sauce  27
Maple Cured Virginia Ham, Honey Mustard  28
Rosemary Leg of Lamb, Mint Jelly  32
Roasted Suckling Pig  36
Pepper Crusted Seared Tuna Loin, Soy-Ginger Dip  34
Prime Rib, Natural Jus  39
Whole Beef Tenderloin, Bordelaise Sauce  43
Chef required per 30 guests at $250 per chef.
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### Havana Nights Buffet 85

**Minimum of 25 guests**

- **Platano Chips** with Roasted Garlic Dip
- **Tostones de Camarones** – Crispy Plantain baskets filled with Shrimps and Gouda Cheese
- **Ensalada Mixta** – Iceberg, Cucumber, Avocado, Red Onion, Tomato, White Wine Vinaigrette
- **Pollo a Las Brasas** – Paired with Congri, Black Beans and Rice
- **Ropa Vieja** – Sautéed Beef Paillard, Lemon, Julienne Onion, Paired with Platano Maduro
- **Lechon Asado** – Roasted and Caramelized Pork
- **Palomilla Steak** – Grilled Skirt Steak, Chimichurri Sauce
- **Mais** – Steamed Corn On the Cobb, Butter and Salt
- **Coconut Flan**
- **Guava Cheesecake**
- **Dulce de Leche**

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

Chef required per 30 guests at $250 per chef.

### Miami Sunset Buffet 95

- **Avocado, Tomato, Red Onion Salad with Lemon Vinaigrette**
- **Crab, Cucumber, Celery, Tomato and Crouton with Champagne Vinaigrette**
- **Caribbean-Spiced Breast of Chicken**
- **Mojo-Marinated Pork Tenderloin**
- **BBQ Marinated Mahi-Mahi**
- **Grilled Seasonal Vegetables**
- **Roasted Sweet Potatoes with Brown Sugar**
- **Black Bean Rice**
- **Assorted Rolls and Butter**
- **Key Lime Tartlets**
- **Caramel Flan**
- **Banana Chocolate Cake**

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

### American Clam Bake Buffet 98

**Minimum of 25 Guests**

- **Seafood Castle Raw Bar**
  - East and West Coast Oysters, Clams, Mussels, Shrimp and Lobster
- **New England Clam Chowder**

Select 3 from the choices below

- **Pan Seared Salmon** – Broiled Asparagus, Salsa Verde
- **Sautéed Shrimp and Scallops** – Corn Relish, Tarragon Butter
- **Branzino a la Plancha** – Green Bean, Toasted Almonds, Lemon Dressing
- **Broiled Kurubuta Porch Chop** – Apple Sauce, Sautéed Spinach
- **Roasted Pompano Filet** – Mango Mostarda, Corn on the Cob

- **Dinner Rolls and Butter**
- **Passion Fruit Cheesecake**
- **Chocolate Crunch Cake**
- **Fruit Tart filled with Pastry Cream**

- **Iced Tea and Lemonade**

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas
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### Prices are subject to change without notice, and subject to 22% service charge and 9% sales tax; Service charge is taxed at 7%.

### Dinner

<table>
<thead>
<tr>
<th>Plated</th>
<th>Buffet or plated dinner</th>
<th>Your choice for an exceptional evening</th>
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</table>

### Pastas and Risottos 28

- **Pasta a Chitarra Pomodoro**
  *Dol Tomato, Roasted Garlic, Basil, Parmigiano*

- **Spinach and Ricotta Ravioli**
  *Aurora Sauce*

- **Cavatelli**
  *With Sausages and Broccoli Rabe, Pecorino and Chili Flakes*

- **Terrazza Fettuccine Alfredo**

- **Wild Mushrooms Farrotto**
  *Pancetta, Shaving of Parmigiano*

- **Fettuccine Bolognese**
  *Traditional Meat Sauce, Parmigiano Reggiano*

- **Barley Risotto**
  *With Butternut Squash and Sausage Crumble, Herbed Oil*

- **Tagliolini**
  *With Shrimp and Artichokes, Garlic and Lobster Jus*

- **Rigatoni all’Amatriciana**
  *Guanciale, Tomato, Chili Flakes and Pecorino Romano*

- **Penne Alla Puttanesca**
  *Chunky Pomodoro Sauce with Roasted Garlic, Gaeta Olives, Capers and Parsley*
  *(Anchovies optional but recommended)*

- **Paccheri Alla Napoletana,**
  *The Classic Sunday Sauce, with Meatballs, Spare Ribs and Braciola, finished with Pecorino and Basil*

- **Linguine Lobster Fra Diavolo**
  *Whole 1 lbs. Lobster off the Shell, Spicy Marinara Sauce – additional $ 5.00 per person*

- **Seafood Risotto**
  *With Lobster, Shrimp, Scallop, Mussel, Clams and Calamari – additional $ 5.00 per person*

### Poultry 42

- **Pollo Al Mattone**
  *Skin side pan-roasted ½ organic Chicken, burnt Lemon spicy oil, served with broiled Asparagus*

- **Chicken Piccata**
  *Boneless Chicken Breast in Lemon-Caper Sauce, served with sautéed Baby Artichokes*

- **Chicken Marsala**
  *Boneless Chicken Spezzatino (Thighs) in wild Mushroom and Marsala gravy, served with Mashed Potatoes*

- **Chicken Milanese**
  *Boneless Chicken Breast, Encrusted with Breadcrumbs and Parmigiano, served with wild Arugula, Cherry Tomato and Red Onion Salad in Balsamic Dressing*

- **Chicken Saltimbocca**
  *Boneless Chicken Breast topped with Sage and Prosciutto, White Wine Sauce with Celery Root Crèma*

### Fish 40

- **Tonno**
  *Ahi Tuna, Sicilian Caponata, Basil Oil, Sautéed Spinach*

- **Branzino**
  *Imported Bass Filet, Salsa Vede, Burnt Lemon, Grilled Asparagus*

- **Salmon Alla Griglia**
  *Grilled Salmon Filet, Dijon-Apple Sauce, Red Beets Vinaigrette*

- **Mahi Mahi**
  *Pan Seared Filet, Parsnip Crema, Cilantro-Lime Pesto*

- **Tilapia Marechiara**
  *With Light Mussel, Clams and Cherry Tomato Sauce, Sautéed Broccoli*

- **Branzino Al Forno**
  *Wood-Fire oven-baked Branzino Filet, Potatoes and Mushrooms, Rosemary Oil*
dinner plated
buffet or plated dinner
your choice for an exceptional evening

Meats  60

Braciola Di Maiale
14 oz Kurubuta Pork Chop, White Balsamic Apple Sauce, Sautéed Broccoli Rabe

Filetto E Gnocchi
8 oz Broiled Petit Filet, House-Made Potato Dumplings with Gorgonzola Sauce
Wilted Spinach, Red Wine Reduction

Fracosta Ai Ferri
10 oz Boneless Beef Rib Eye, Roasted Fingerling Potatoes, Caramelized Onions

Costoletta Di Vitella
12 oz Broiled Veal Chop, Wild Mushrooms, Marsala Sauce, Mashed Potatoes – additional $ 10.00 per person

Bistecca Ai Ferri
22 oz 35 Days Aged NY Strip, Porcini Butter, Cauliflower Confit – additional $ 15.00 per person

Carre d’Agnello
Roasted Colorado Rack of Lamb, Rosemary-Parmesan Crust
Stone Fruit Jus, Roasted Fingerling Potatoes – additional $ 12.00 per person

Prices are subject to change without notice,
and subject to 22% service charge and 9% sales tax;
Service charge is taxed at 7%.
beverages
wine, beer, soft drinks
spirits, martinis and anything else.

Wine and Beer Bar
House Wines
Imported and Domestic Beers
Assorted Soft Drinks and Juices
Sparkling and Still Waters
First hour open bar - 23 per person
Each additional hour - 13 per person

Open Premium Brand Bar
Jim Beam Bourbon
Beefeater Gin
Castillo Silver by Bacardi
Cutty Sark Scotch Whisky
Sausa Gold Tequila
Canadian Club Whiskey
Russian Standard Vodka
House Wines
Imported and Domestic Beers
Assorted Soft Drinks and Juices
Sparkling and Still Waters
First hour open bar - 27 per person
Each additional hour – 15 per person

Open Deluxe Brand Bar
Jack Daniels Bourbon
Tanqueray Gin
Bacardi Light Rum
Dewars White Label Scotch Whisky
Cazadores Tequila
Seagram’s 7 Canadian Whiskey
Absolut Vodka
House Wines
Imported and Domestic Beers
Assorted Soft Drinks and Juices
Sparkling and Still Waters
First hour open bar - 32 per person
Each additional hour – 18 per person

Open Superior Brand Bar
Maker’s Mark Bourbon
Bombay Sapphire Gin
Bacardi Superior Rum
Johnny Walker Black Label
Patron Silver Tequila
Crown Royal Canadian Whiskey
Grey Goose Vodka
House Wines
Imported and Domestic Beers
Assorted Soft Drinks and Juices
Sparkling and Still Waters
First hour open bar - 40 per person
Each additional hour – 22 per person

Prices are subject to change without notice,
and subject to 22% service charge and 9% sales tax;
Service charge is taxed at 7%.
**beverages**

wine, beer, soft drinks
spirits, martinis and anything else.

**Martini Bar**

- Cosmopolitan
- Chocolate Martini
- Dirty Martini
- Absolute Bloody “Vampire”
- Apple Martini
- Orange Martini
- James Bond Original Martini
- Blue Moon Martini
- Premium Brand Drinks and Mixers
- House Wines and Champagne
- Imported and Domestic Beers
- Assorted Soft Drinks and Juices
- Sparkling and Still Waters

First hour open bar - 37 per person
Each additional hour – 23 per person
**Martini Bar requires one Bartender per 45 guests**

**Specialty Drinks**

Available to add to any bar package

- Mojito
- Cosmopolitan
- Margarita
- Saketini
- Martini
- … and more, available during your open bar.

First hour open bar - 5 per person
Each additional hour – 3 per person

**Brunch Beverages**

- Mimosa
- Kir Royal
- Bloody Mary

Assorted Soft Drink and Mineral Water

First hour open bar - 25 per person
Each additional hour – 10 per person

Bubbly 15
By the Glass

**Notes:**

One Bartender is required per 75 Guests unless otherwise noted.
Bartender Fee – $250.00 each for a maximum of 3 hours. $50.00 each for every hour thereafter
Consumption Bar or Cash Bar options are not available for catered events

Prices are subject to change without notice,
and subject to 22% service charge and 9% sales tax;
Service charge is taxed at 7%.
Food and Beverage Minimum Guarantee
The minimum food and beverage cover, for all catered functions, is 25 guests. Room service menus are available for groups under 25 guest. Labor fees will apply as well, pending food and beverage minimum.

Cover Count Attrition / Meal Guarantee
The hotel will grant up to 5% off of the cover count as it appears on your signed letter of agreement, without penalty, no later than noon, 3 days prior to the event. A meal guarantee is required by noon, 72 hours prior to your function. If your function is scheduled on tuesday, the guaranteed attendance must be received by noon on the proceeding friday. The hotel will be responsible to service up to 5% over and above the guarantee. If the number of guests falls below the meal guarantee, the host is responsible for the number guaranteed.

Special Events / Theme Parties
Customized theme parties can be arranged for groups up to 1,000 under an opulent, clear span tent located on the beach. Larger groups can also enjoy a magnificent evening out on the beach under the tent cover, allowing for outstanding beach parties and even concerts.

Your catering manager will be pleased to answer questions about pricing and permits, and can help you select and create appropriate menus. To assure the availability of menu items for these special events, selections should be submitted to the catering office four weeks prior to the date of the event.

Decorations
White linen is provided at no charge for your catered function. Specialty linens can be obtained at a nominal fee with advance notice. Floral arrangements and ice sculptures of almost any design can be provided for decoration at an additional charge. Should you choose to make these arrangements yourself, kindly supply us with a list of your vendors so that we may assist in servicing your needs. All deliveries must be coordinated through the catering office.

Signs and Displays
No signs, banners, or display shall be erected or displayed in any part of the hotel without the approval of the catering office. The hotel will not permit the affixing of anything to the walls, floors, windows, or ceilings throughout the property.

Shipments
Shipments may be delivered to the hotel a maximum of 3 business days prior to the date of the function. Approval is required when packages, boxes and/or equipment exceeds 200 pounds. Off premises storage and transportation at the clients expense may be required. Should shipment exceed 5 boxes at 40 pounds each, additional charges will apply in the amount of $5.00 Per box.

Music and Entertainment
Your catering manager will be pleased to recommend a variety of musical or entertaining options. Entertainment/music must be pre-approved by the catering office. No live music is permitted in outside venues without an approved miami city permit.

Audio Visual Requests
The hotel can provide you with a highly trained audio visual staff with the latest in technical equipment. Rates and information are available under separate cover; please review your audio visual requirements with your catering manager. In the event an outside company provides audio visual, a certificate of insurance is required.

Food and Beverage
The Florida state liquor commission regulates the sale and service of alcoholic beverages. The shore club is responsible for the administration of these regulations. It is the hotel policy therefore, that liquor cannot be brought into the hotel, whether purchased or catered from outside sources.

Please be advised that all menus may be offered as lunch or dinner.

Outdoor Functions
The hotel reserves the right to make the final decision to use the outdoor facilities in case of inclement weather no later than 5 hours prior to the event. Outdoor entertainment must be pre-approved.
Labor Charges

Bartenders
For each 50 guests with a bar option, 1 bartender is required and will be charged at $200.00 for a maximum of 3 hours and $50.00 for each hour thereafter. Martini bar will require 1 bartender per 35 guests.

Banquet Manager and Waiters
The hotel will provide a banquet manager and (1) waiter per 20 guests for a reception and (1) waiter per 15 guests for dinner. Should additional waiters be requested they would be charged at $75.00 each for the first 3 hours and $20.00 each for each hour thereafter.

Chefs and Carvers
Chefs and carvers are required for some menu items, and are charged at a $250.00 rate.

Corkage Fee
$40.00 per bottle, plus 9% sales tax, plus 22% service charged on the hotel retail value of the wine and 7% sales tax on 22% service charge apply.

Service Charge and Tax
A 22% service charge and 7% sales tax charged to the service charge plus present rate of sales tax 9% are added to all food and beverage charges. Note that food and beverage prices are subject to change without notice. In the event that your organization is tax exempt, we are required by the law to have a copy of your Florida state tax exemption certificate on file prior to the event.

Room Rentals/ Outdoor Functions
Your catering manager will confirm to you the applicable charges for venues. The hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather on the day of your event. For all functions at beachfront, beach bar and pool area, plastic glassware will be used.

Set-up Labor Fee Minimum
$10.00 per guest, plus tax and service charge will apply to all outside functions (pools, sandbar, beach, courtyard, etc). Outdoor functions may have an additional service charged based on the size and scope of the event.

For groups less than 12 guests, an additional service charge will apply: $150.00 full day (8-hours), $75.00 for half day (events under 4 hours).

Security
For certain events, the hotel may require security officers be provided at the client’s expense at a charge of $40.00 per hour with a 4-hour minimum.

Valet Parking
The hotel is pleased to provide valet parking at a discounted rate of $15.00 per car (subject to change) for all guests present at a catered function. The charges may be applied to your banquet check or your guests may be responsible for their own parking charges.

Restroom Attendants
For functions over 75 guests, restroom attendants are encouraged and a charge of $100.00 will prevail per restroom.

Non-Refundable Deposits/Prepayment (Social Functions)
An initial non-refundable deposit of approximately 50% of the estimated cost of the function will be required to hold the banquet space and will be due and payable as stipulated in the letter of agreement. An estimated prepayment of the balance of the function will be due and payable 10 days prior to the date of the function by check or valid credit card.