

HOTEL COLONNADE

Coral Gables

LUNCHEON

DELI

Select four sandwiches | three salads

Soup – Chef’s choice

Vegetarian Banh Mi | pickled veg | hummus spread | lettuce | tomato | ciabatta roll

Roast Beef | aged cheddar | black garlic avocado mayo | lettuce | tomato | caramelized onions | club roll

Turkey Avocado Wrap | brie cheese | pickled onions | micro pea tendrils | avocado | tomato | herb aioli

Panini | prosciutto | capicola | soppressata | fresh mozzarella | tomato jam | arugula | basil oil

Chicken Club Caesar | chicken breast | bacon | romaine | Parm dressing | club roll

Media Noche | pork loin | pickles | Swiss | ham | Dijon aioli | midnight bread

Soba Noodle Salad | buckwheat soba noodles | sundried tomatoes | peas | shiitakes | herb | light balsamic

Heirloom Tomato | baby mozzarella salad | basil | lemon oil | balsamic reduction

Pickled Vegetable Salad | Chef’s selection of dressing

Arugula Salad | Chef’s selection of dressing

Mixed Green Salad | Chef’s selection of dressing

Prices are exclusive of 24% taxable service charge and 9% state sales tax

180 ARAGON AVE – ph. 305.569.6532 fax. 305.444.9706 – www.hotelcolonnade.com

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LUNCHEON

WORKING DELI PLATE

Roasted Vegetable Plate

Plates of Smoked Roasted Turkey and Slow Cooked Roast Beef | capicola | salami | mortadella

Plates of Swiss, Cheddar and Provolone | lettuce | tomato | red onion | pickles

Condiments and Bread Rolls

Select Two: Arugula and Frisée Salad | Mesclun Salad | Cesar Salad

Select Two: lime vinaigrette | raspberry vinaigrette | balsamic vinaigrette | buttermilk ranch | lemon vinaigrette | creamy roasted garlic | blue cheese | creamy avocado
chipotle ranch

Fruit Plate

House BBQ Spiced Chips | charred onion dip

Mini Assortment of Flavored Cheesecakes

* All Deli Lunches can be transformed into To-Go Menus

HOTEL COLONNADE

Coral Gables

LUNCHEON

CHEF'S INSPIRED BUILD YOUR OWN LUNCH TABLE

Comes with Chef's selection of year-round sustainably sourced vegetables

SOUP (GF) - *select one*

Roasted tomato bisque

Pork belly and white bean

Calabaza

Carrot ginger

Sweet potato and chorizo

Shrimp and corn chowder

Garbanzo bean and charred vegetable

Braised short rib and mushroom barley

SALAD

Grilled Caesar | ciabatta croutons | grated parmesan cheese | lemon zest

Colonnade | mixed greens | blueberries | raspberries | orange scented goat cheese | toasted almonds

Farmers | mixed greens | cucumbers | bay tomato | pickled onions | castelvetrano olives | orange supremes | cotija cheese

Garden | mesculun | frisée | shaved fennel | baby beets | avocado | toasted sunflower seeds | citrus

Citrus | arugula | pomelos | lemon zest | baby tomato | mint | cucumbers | carrot ribbons | gorgonzola

Choice of: lime vinaigrette | raspberry vinaigrette | balsamic vinaigrette | buttermilk ranch | Caesar | oil and vinegar | lemon vinaigrette | creamy roasted garlic blue cheese | creamy avocado | chipotle ranch

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LUNCHEON

CHEF'S INSPIRED BUILD YOUR OWN LUNCH TABLE

ENTRÉES

Herb Roasted Flounder | lemon scallion butter
Guava Glazed Pork Loin | pineapple mango chutney
Lime Marinated Chicken Breast | artichoke hearts | red pepper | olives | white wine
Balsamic Grilled Chicken Breast | red and yellow tomato | basil | mozzarella cheese | balsamic reduction | basil oil
Penne | broccolini | garlic | sundried tomato | herbs | pecorino butter
Spaghetti Bolognese | beef or turkey
Linguini | spinach | pancetta | tomato | cipolini onion | pesto cream reduction
Roasted Salmon | orange mustard glaze
Filet of Corvina | fennel tomato broth | thyme infused wine sauce
Soy Ginger Marinated Beef
Sliced Herb Rubbed Roasted Sirloin
Flatbreads | margherita | chicken arugula | pepperoni | roasted vegetable

DESSERTS

Piña Colada Cake	Carrot Cake	White Rum Cake
Red Velvet Cake	Raspberry Almond Cake	Seasonal Fruit Platter
Coconut Cream Cake	Apple Caramel Cake	Key Lime Pie
Chef's Mini Desserts	NY Style Cheesecake	Tiramisu
Chocolate Fudge Cake	Lemon Mousse	

SIDES

Toasted Farro
Wild Rice Pilaf | cherries | figs
Quinoa
Creamy Polenta | goat cheese
Calabaza Purée
Creamy Polenta | goat cheese
Roasted Truffled potatoes
Tri Color Fingerling Potato Hash
Smashed Yukon Potato | truffle oil | parmesan
Cauliflower Purée

OPTIONS

Creation #1 two entrées | two salads | one side | two desserts
Creation #2 three entrées | two salads | two sides | three desserts

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LUNCHEON

EXECUTIVE LUNCH TABLE

Soup – Chef’s Choice

Mixed Green Salad | blueberries | raspberries | toasted almonds | orange scented goat cheese

Romaine | pickled onions | avocado | carrot ribbons | black beans | baby heirloom tomato

Select Two: lime vinaigrette | raspberry vinaigrette | balsamic vinaigrette | buttermilk ranch | Caesar | oil and vinegar | lemon vinaigrette | creamy roasted garlic
blue cheese | creamy avocado | chipotle ranch

Black Garlic and Espresso Rubbed Beef Tenderloin | shiitakes | tomato | asparagus | charred onion purée

Lime Marinated Chicken Breast | roasted corn | edamame | tomato | red onion | mojo vinaigrette

Poppy Seed Encrusted Seared Ahi Tuna | ponzu | caramelized pineapples | avocado | arugula

Beet & Goat Cheese Salad

Marinated Fruit Salad

Mini Desserts

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LUNCHEON

STEAKHOUSE LUNCH TABLE

Soup – Chef’s Choice

Gratin of Gruyere French Onion

Pork Belly and White Bean

Roasted Tuscan Bean | sausage | spinach

Wedge Salad | blue cheese crumbles | bacon | tomato | lemon zest | ciabatta croutons

Select Two: lime vinaigrette | raspberry vinaigrette | balsamic vinaigrette | buttermilk ranch | Caesar | oil and vinegar | lemon vinaigrette | creamy roasted garlic
blue cheese | creamy avocado | chipotle ranch

Roasted Asparagus | pecorino butter | grilled toast

Smoked Gouda Mac-N-Cheese | topped with pork belly

Meatballs | ricotta cheese | charred tomato sauce | fontina | wilted spinach

Slow Roasted Chicken | artichoke hearts | red peppers | olives | herbs | truffle aioli

Herb Roasted Salmon | mustard orange glaze

Chef’s Choice of Cakes and Pies

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REGIONAL INSPIRED LUNCH TABLE

Soup - *select one*

Calabaza

Sweet Potato and Chorizo

Mixed Greens | green apple | papaya | pepitas | gorgonzola

Select Two: lime vinaigrette | raspberry vinaigrette | balsamic vinaigrette | buttermilk ranch | Caesar | oil and vinegar | lemon vinaigrette | creamy roasted garlic
blue cheese | creamy avocado | chipotle ranch

Jicama | watermelon | pickled onion | citrus

Local Shrimp Ceviche | tostones

Roasted Chicken Thighs | shiitakes | spinach | rosemary chicken glaze

Guava Glazed Pork Loin | mango pineapple chutney

Roasted Filet of Corvina | lemon scallion butter

Yuca | romesco sauce

Black Beans and Rice | cooked in coconut milk

Caramelized Plantains

Flan | Citrus Rice Pudding

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PLATED LUNCH

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SALAD

Colonnade | mixed greens | blueberries | raspberries | orange scented goat cheese | toasted almonds

Wedge | iceberg lettuce wedge | heirloom tomato | lemon zest | grilled asparagus | carrot ribbons

Caesar | grilled romaine | lemon zest | ciabatta croutons | Parm reggiano | classic dressing

Farmers | mache | baby lolla rosa | pickled onion | cucumber | castelvetro olives | segmented oranges | cotija cheese

Citrus | frisée | mesculun | shaved fennel | baby beets | avocado | pommelos | toasted sunflower seeds

Spinach | baby spinach | gorgonzola | yellow tomato | pickled onion | toasted cashews

Choice of: lime vinaigrette | raspberry vinaigrette | balsamic vinaigrette | buttermilk ranch | Caesar | oil and vinegar | lemon vinaigrette | creamy roasted garlic
blue cheese | creamy avocado | chipotle ranch

ENTRÉES

Locally Sourced Catch of the Day

Marinated Grilled Churrasco | Chimichurri

Citrus Salmon | Honey soy glaze

Stuffed Corvina | Shrimp, scallops, veggies

Stuffed Chicken | chorizo | asparagus | Manchego | caramelized onions

Pork Osso Bucco

Braised Short Ribs

Black Garlic and Espresso Rubbed Filet

Chicken Bruschetta | marinated grilled chicken | yellow and red tomato | basil | mozzarella | basil oil | balsamic reduction

Bone in chicken breast | caramelized shallot tarragon cream sauce

Spaghetti with turkey bolognese

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PLATED LUNCH

SIDES

Toasted Farro
Calabaza Purée
Creamy Goat Cheese Polenta
Roasted Herbed Potato
Tri Color Fingerling Potato Hash
Wild Rice Pilaf | cherries | figs
Quinoa
Smashed Yukon Potatoes | parmesan | truffle oil
Cauliflower Purée
Corn and Cheese Soufflé

DESSERTS

Key Lime Pie	NY Style Cheesecake
Bananas Foster Cheesecake	Carrot Cake
Apple Caramel Tart	Mango Mousse Cake
Chocolate Cake	Tres Leches Cake
Flan	Chocolate Marquis*
Macadamia Nut Tart*	Praline Mousse Cake* Chocolate
Fresh Fruit Tart*	Orange Mousse Cake*

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