

HORS D'OEUVRES

HOT

Beef Empanadas Duck Ravioli Plantain Shrimp Skewers French Onion Boule Vegetable Spring Roll Coconut Shrimp Hoisin Glazed Pork Belly Pork Carnitas | plantain cup Taggrashi Dusted Scallop Wrapped in Bacon Churrasco Skewer Curry Dusted Samosa | cilantro oil

COLD

Tuna Poke Grilled Zucchini Bruschetta Roasted Grapes | goat cheese | pistachios | raw honey Sushi Rolls Shrimp Cocktail Scallop Crudo Caprese Skewer Smoked Salmon | toast point | caviar | dill crème fraiche Balsamic Roasted Strawberries | goat cheese | honey glaze



DISPLAYTABLES

Fresh Vegetable Table | traditional crudités | red pepper hummus | chipotle aioli | yogurt honey dipping sauces

Cheese Table | aged, soft, seasonal cheeses | dried fruit | crackers | toasted bread

Mediterranean Table | red pepper hummus | baba ganoush | mixed cured olives | baby mozzarella | feta cheese | halloumi | tzatziki | stuffed grape leaves | grilled artichoke hearts | heirloom carrots | pita chips | grilled bread

Flatbread Table *choose three* | pepperoni | short rib, figs, gorgonzola cheese, arugula | buffalo mozzarella | pesto chicken arugula | roasted vegetables

Antipasto Table | grilled seasonal vegetables | cured meats | aged cheeses | grilled bread | basil oil | balsamic reduction

Seafood Table | oysters | snow crab claws | poached citrus shrimp | smoked clams | tuna tartar | ceviche of local shrimp and corvina accompaniments

Latin Inspired Table | mini Cuban sandwiches | short rib and Manchego cheese empanadas | tostones, shredded pork shoulder, cotija cheese cilantro crema | plantain nachos, fried plantain chips, shredded jack cheese, black bean corn salad, chopped chicken

Latin Inspired Desserts | flan | dulce de leche shortbread | chocolate orange mousse | buñuelos | guava coconut cheesecake



RECEPTION STATIONS

PASTA

3 Cheese Ravioli Bolognese Potato and Riccota Gnocchi | spinach | onions | tomato cream | basil Linguini | broccolini | sundried tomato | mushrooms | garlic | shallots | pesto | diced grilled chicken

FLATBREAD choose three

buffalo mozzarella | pepperoni | short rib, figs, gorgonzola crumbles | roasted vegetable | pesto chicken arugula

SLIDER STATION choose three

beef burgers | grilled chicken | vegetable | shredded pork | mahi, egg, herb, sundried tomato, whole wheat slider buns | condiments | house bbq spiced chips charred onion dip

CHARCUTERIE

cured meats | aged, soft, seasonal cheeses | olives | baby mozzarella | dried and fresh fruit | jam | jellies | grilled bread

SOUTHERN TABLE

smoked cheddar bacon malted waffles | buttermilk brined fried chicken | bourbon maple bacon chutney | honey hot sauce | corn and cheese soufflé

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



CARVERY

Black Garlic and Espresso Rubbed Angus Beef Tenderloin | port wine demi-glace | horseradish cream herb rolls 1 tenderloin serves approx. 12 to 15

Herb Mustard Glazed Lamb Loin | raspberry balsamic reduction | mint aioli | ciabatta rolls 1 loin serves approx. 15 to 20

Cider Brined Turkey Breast | sage turkey gravy | apple combread pudding | cranberry reduction 1 turkey serves approx. 15 to 20

Herb and Peppercorn Crusted Angus Beef Prime Rib | au jus | horseradish cream | sundried tomato and olive rolls serves approx. 20

Coffee and Herb Rubbed Angus Beef Steamship Round | port wine and dried cherry demi-glace | horseradish cream | assortment of dinner rolls serves approx. 100