

A pineapple is shown floating in a swimming pool. The background is a blue mosaic tile pattern, and the water's surface is visible with ripples. The pineapple is on the left side of the frame, with its head pointing towards the center.

HOTEL COLONNADE

Coral Gables

ON MIRACLE MILE

CATERING MENU

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BREAKFAST

COLONNADE CONTINENTAL | \$35 per person

Fresh Orange Juice & Grapefruit Juice
Seasonal Sliced Fruits & Berries
Colonnade Freshly Baked Sweet Pastries, Muffins Assorted Croissants
Butter & Fruit Preserves
Assorted Organic Flavored Yogurts & Cereals
Freshly Brewed Premium Gourmet & Decaffeinated Coffee and Selection of Imported Teas

THE HEALTHY START | \$36 per person

Fresh Orange, Grapefruit, Carrot, Apple, Vegetable Juice
Assorted Chilled Fruit Soy Milk Smoothies
Seasonal Sliced Fruits and Berries
Individual Low Fat and Fruit Yogurts
Home Made Granola, Grapefruit Segments, Dried Apricots, Bircher Muesli,
Apple, Skim Milk, Raw Oats, Almonds Sunflower Seeds
Whole Wheat Muffins and Healthy Breakfast Breads
Freshly Brewed Premium Gourmet & Decaffeinated Coffee & Selection of Imported Teas

EUROPEAN CONTINENTAL | \$38 per person

Fresh Orange, Grapefruit, Carrot, Apple, Vegetable Juice
Assorted Chilled Fruit Soy Milk Smoothies
Seasonal Sliced Fruits and Berries & Yogurt Parfaits
Ponce De Leon Charcuterie Board
Cured Ham, Artisan Salami, Country Capicola Ham, Local Cheeses, Dried Fruits & Compotes and French Breads
Freshly Brewed Premium Gourmet & Decaffeinated Coffee & Selection of Imported Teas

CORAL GABLES BREAKFAST | \$45 per person

Fresh Orange Juice & Grapefruit Juice
Plain and Assorted Fruit Yogurt
Fruit Danish Pastries, Breakfast Breads,
Chocolate & Flaky Croissants
Sweet Butter, Honey & Fruit Preserves
Herb Scrambled Eggs
Crispy Applewood Smoked Bacon
Pork Sausages or Chicken Apple Sausage
Tri-Color Bliss Potatoes
Freshly Brewed Premium Gourmet & Decaffeinated Coffee
& Selection of Imported Teas

MIRACLE MILE BREAKFAST | \$48 per person

Fresh Orange Juice & Grapefruit Juice
Sliced Seasonal Fresh Fruit & Berries
Yogurt Parfait Shooters
Build Your Own Avocado Toast
Fruit Danish Pastries, Breakfast Breads
Chocolate & Flaky Croissants
Sweet Butter, Honey & Fruit Preserves
Herb Scrambled Eggs
Crispy Applewood Smoked Bacon
Pork Sausages or Chicken Apple Sausage
Morning Potatoes with Onions and Poblano Peppers
Freshly Brewed Premium Gourmet & Decaffeinated Coffee
& Selection of Imported Teas

LATIN BUFFET | \$50 per person

Assortment of Exotic Juices
Papaya & Mango Milk Smoothies
Pastelitos Basket & Variety of Empanadas
Cuban Tostada
Heuvos Rancheros
Spicy Chorizo
Roasted Papa Bravas
Freshly Brewed Premium Gourmet & Decaffeinated Coffee
& Selection of Imported Teas

THE BENEDICT | \$52 per person
Minimum of 25 Guests, Chef Attendant Required

Fresh Orange Juice & Grapefruit Juice
Seasonal Sliced Fruits and Berries
Yogurt Parfaits
Colonnade Freshly Baked Sweet Pastries, Muffins Assorted Croissants
Butter & Fruit Preserves
Morning Potatoes with Onions and Poblano Peppers
Asparagus and Roasted Tomato

BENEDICT STATION:

Classic:
Toasted English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce

Media Noche:
Toasted Cuban Bread, Mojo Pork, Slice Ham, Swiss Cheese,
Poached Egg, Dill Pickle Hollandaise Sauce

Veggie:
Toasted English muffin, Sautéed Red Peppers, Fresh Avocado,
Poached Egg, Lemon Saffron Hollandaise Sauce

Freshly Brewed Premium Gourmet & Decaffeinated Coffee
& Selection of Imported Teas

PLATED BREAKFAST

Based On Two-Hour Service Maximum

PLATED BREAKFAST ENTRÉE SELECTIONS

FLUFFY SCRAMBLED EGGS WITH FINE HERBS | \$28 per person
Maple Peppered Bacon, Country Sausage or Grilled Ham, With Hash Brown Potatoes & Roasted Tomato

SPANISH TORTILLA | \$28 per person
Grilled Green Asparagus, Herb Roasted Tomatoes

CLASSIC EGGS BENEDICT | \$32 per person
Poached Egg, Smoked Canadian Bacon, Toasted English Muffin, Hollandaise, Asparagus, Green Onion Home Fries

STEAK & EGGS | \$42 per person
Grilled Petite Filet & Fried Eggs served with Gruyere Cheese, Hash Brown Potatoes, and Roasted Tomatoes

VEGAN ENTRÉE | \$26 per person
Seasonal Grilled Vegetables, Tofu, Red Pepper Sauce

PLATED BREAKFAST SERVED WITH

Choice of Fresh Orange Juice or Grapefruit Juice
Seasonal Sliced Fruit
Colonnade Breakfast Pastry Basket, Fruit Danishes, Miniature Muffins, Chocolate & Flaky Croissants
Sweet Butter, Honey & Fruit Preserves
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Imported Teas

BREAKFAST ENHANCEMENTS

INDIVIDUAL ENHANCEMENTS

HOMEMADE SPINACH & TOMATO QUICHE | \$9 each
GRILLED ASPARAGUS GRATIN | \$8 per person
CRISPY APPLEWOOD SMOKED BACON | \$7 per person
BLACK PEPPER BACON | \$6 per person
PORK OR CHICKEN APPLE SAUSAGE LINKS | \$6 per person
CRISPY TURKEY BACON | \$6 per person
ASSORTMENT OF YOGURT | \$6 each
HARD BOILED EGG | \$6 each
CHICKEN & ROSEMARY SAUSAGE | \$5 per person
ORGANIC EGG FRITTATA | \$5 each

JALAPENO CREAM CHEESE PUFFS | \$25 per dozen
DONUT HOLES | \$25 per dozen
Minimum of 5 Dozen
ASSORTED BAGELS | \$48 per dozen
Regular, Light & Sundried Tomato Cream Cheese
STICKY CINNAMON BUNS | \$48 per dozen

BREAKFAST SANDWICHES

MEXICAN WRAP | \$7 each
Herb Flour Tortilla Wrap, Scrambled Eggs, Crisp Bacon, Roasted Potatoes,
Tomato & Ranchero Sauce & Shredded Monterey Jack Cheese

BREAKFAST SLIDER | \$8 each
Griddled Eggs, Sage Sausage Patty, American Cheese on Butter Brioche Roll

HEALTHY BREAKFAST WRAP | \$8 each
Sundried Tomato Tortilla Wrap, Scrambled Egg Whites, Spinach, Tomatoes,
Roasted Turkey & Pico de Gallo

ORGANIC EGG FRITTATA | \$5 each
Aged Provolone, Buffalo Mozzarella & Tomato, Topped with
Asparagus & Parmesan Cheese

FLUFFY SCRAMBLED EGGS | \$6 per person
Vermont Cheddar Cheese

STONE CUT ORGANIC OATMEAL | \$8 per person
Roasted Apples & Cinnamon Sugar, Honey & Dried Fruits

BELGIAN WAFFLES & BUTTERMILK PANCAKES | \$9 per person
Vine-Ripened Berries, Whipped Cream, Powdered Sugar with Warm
Maple Syrup

COLONNADE FRENCH TOAST | \$10 per person
Cinnamon Raisin Brioche French Toast with Warm Vermont Maple
Syrup & Whipped Honey Butter

SMOKED SALMON | \$12 per person
Norwegian Smoked Salmon Served with Sliced Tomato, Shaved Red
Onion, Capers, Sour Cream, Chopped Hard Boiled Egg

COLONNADE BREAKFAST SANDWICH | \$9 each
Toasted English Muffin, Canadian Bacon, Herb Scrambled Eggs with
Pennsylvania Cheddar

TRADITIONAL EGG SANDWICH | \$10 per person
Free Range Scrambled Eggs, Crispy Applewood Bacon, Link
Sausage, Green Onion, Home Fries

BREAKFAST ENHANCEMENTS

ACTION STATIONS

Based On Two-Hour Service

Stations Require Chef Attendant at \$150.00 (1) per 75 guests

OMELETTES A LA MINUTE | \$16 per person

Minimum of 25 Guests

Farm Fresh Eggs, Egg Whites & Egg Beaters

Prepared with a Selection of: Country Sausage, Crumbled Bacon, Black Forest Ham, Aged Cheddar & Swiss Cheese, Scallions, Baby Spinach, Red Bell pepper, Wild Mushrooms, Heirloom Tomatoes & Salsa

BELGIAN WAFFLE STATION | \$12 per person

Made to Order & Served with Fresh Seasonal Fruit Compote, Whipped Cream, Sweet Butter & Fresh Berries

BUTTERMILK PANCAKE STATION | \$14 per person

Made to Order Buttermilk & Whole Wheat Pancakes

Served with Fresh Seasonal Fruit Compote, Whipped Cream, Sweet Butter & Fresh Berries

BEVERAGE BREAKS

BEVERAGE OPTIONS

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, SELECTION OF IMPORTED TEAS | \$93 per gallon

ASSORTED CHILLED MILK | \$5 per glass

Almond, Soy Milk, Whole Milk Skim Milk, 2% Milk or Chocolate Milk

FRESH FRUIT JUICES | \$48 per gallon

Orange, Grapefruit, Apple & V8 Juice

TROPICAL JUICES | \$60 per gallon

Watermelon, Honey Dew Melon & Pineapple

FRUIT EMULSIONS | \$60 per gallon

Banana & Strawberry with Greek Yogurt or Carrot, Wild Blueberry & Pomegranate Juice

INFUSED WATER | \$60 per gallon

Infused with your choice of: Citrus, Cucumber, Watermelon, Strawberry, Purified Water

ASSORTED SOFT DRINKS | \$6 each

FIJI & PERRIER WATERS | \$6 each

PRESERVED BOTTLED JUICES | \$6 each

Cranberry, Apple, Orange or V-8™

ENERGY DRINKS | \$9 each

Regular & Sugar Free Red Bull, Gatorade

SPECIALITY COFFEES | \$7 each

Flavored Lattes, and Cold Brew Ice Coffee

SAN PELLGRINO AND PERRIER FLAVORED WATERS | \$7.50 each

BEVERAGE PACKAGES

ALL DAY BEVERAGE SERVICE | \$45 per person

(Maximum 8 hours)

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas
Assorted Soft Drinks, Fiji & Perrier Waters

HALF DAY BEVERAGE SERVICE | \$30 per person

(Maximum 4 Hours)

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas
Assorted Soft Drinks, Fiji & Perrier Waters

BREAKS A LA CARTE

Based on 30 Minutes of Service, Minimum of 15 guests

MORNING BREAK

COLONNADE PASTRY BASKET | \$25 per dozen
Muffins, Fruit Danish, Chocolate & Flaky Croissants
Sweet Butter, Honey & Fruit Preserves

ASSORTED BAGELS | \$48 per dozen
Regular, Light & Sundried Tomato Cream Cheese

ASSORTED SCONES | \$35 per dozen
Orange, Apricot, Strawberry, Grape Preserves

ASSORTED MUFFINS | \$30 per dozen
Organic Blueberry, Apple Spice & Double Chocolate
Served with Sweet Butter, Honey & Fruit Preserves

FRUIT BARS & GRANOLA BARS | \$5 each

WHOLE FRUIT | \$52 per dozen

TRAIL MIX | \$3 per bag

SLICED FRUITS & BERRIES | \$12 per person

THE SMOOTHIE BAR | \$12 per person
Vegan Fruit Smoothie to Include Seasonal Berry Smoothies,
Pineapple Smoothies, Strawberry Banana, and assorted
Elixirs

AFTERNOON BREAK

THE SMOOTHIE BAR | \$12 per person
Vegan Fruit Smoothie to Include Seasonal Berry
Smoothies, Pineapple Smoothies, Strawberry
Banana, and assorted Elixirs

WARM JUMBO PRETZELS | \$48 per dozen
Served with Trio of Mustard

PETITE COOKIES | \$50 per dozen
Milk Chocolate dipped Madeleine's, Petite Fours,
Tea Biscuits & Assorted French Macaroons

HOMEMADE BROWNIES | \$55 per dozen
Double Fudge Brownies & Blondies

VEGETABLE CRUDITÉS | \$14 per person
Served with Ranch, Blue Cheese Dips

HOMEMADE COOKIES | \$55 per dozen
Chocolate Chip, Double Chocolate Mocha
Peanut Butter, Frosted Sugar & Oatmeal Raisin

GOURMET MIXED NUTS | \$18 per pound

ENERGY BARS | \$6 each

ICE CREAM & FROZEN FRUIT BARS | \$5 each

SEASONAL TEA SANDWICHES | \$45 per dozen

ASSORTED BAGS OF CHIPS | \$5 each

YOGURT PARFAITS | \$10 each
Pre-Assembled Greek and Plain Yogurt, Toppings
to Include Granola, Seasonal Fruit, and Nuts

PONCE CHARCUTERIE BOARD | \$16 per person
Cured Ham, Artisan Salami, Country Capicola
Ham, Local Cheeses, Dried Fruits & Compotes and
French Breads

THEMED BREAKS

Based on 30 Minutes of Service, Minimum of 15 guests

SoBe | \$18 per person

Berry Smoothie Shooters, Seasonal Fruit Salad
Low Fat Natural Yogurt
with Fresh Berries and Granola
Vegetable Crudités with Blue Cheese Dip
Assorted Miniature Muffins
Infused Waters
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Imported Teas

SWEET TOOTH | \$20 per person

Chocolate Covered Strawberries & Marshmallows
Chocolate Bark & Cheesecake Lollipops
Assorted Truffle, Brownies & Blondies
Infused Waters, Iced Teas & Lemonade
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Imported Teas

CALLE OCHO | \$23 per person

Assorted Tequeños to include: Herb & Cheese,
Sundried Tomato, Cheese and Guava & Cheese
Homemade Beef Empanadas
Mini Cuban Sandwiches
Exotic Juices to Include Guava, Mango
Pineapple, and Passionfruit
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Imported Teas

HIGH TEA | \$26 per person

Homemade Scones with Traditional
Accompaniments
Tea Sandwiches to including:
Ham, Brie Cheese, Tomatoes & Lettuce, Brioche
Prosciutto, Buffalo Mozzarella, Vine Ripe
Tomatoes & Homemade Pesto on Seven Grain
Bread Egg Salad, Watercress Sourdough
Infused Waters, Iced Teas & Lemonade
Selection of Imported Teas: Classic Scented Black
Teas, Green & Herbal Blends

BASES LOADED | \$19 per person

Pigs in a Blanket, Baby Angus Sliders
Buttered Popcorn, Cracker Jacks™
Corndogs & Warm Jumbo Pretzels
with Grain Mustard, Fruit Skewers
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Imported Teas

VIZCAYA | \$20 per person

Fresh Seasonal Vegetable Sticks
Pita Bread, Baba Ganoush
With Hummus & Blue Cheese Dip
Warm Assorted Miniature Quiche
Infused Waters, Iced Teas & Lemonade
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Imported Teas

CAFÉ COLONNADE | \$18 per person

Donut Hole Bar with Nutella, Marshmallow,
& Chocolate Dipping Sauces
Petite Cookies, Variety of Macaroons
Assortment of Bottled Specialty Coffees,
Selection of Imported Teas

INTERMISSION | \$20 per person

Fresh Popcorn with Flavored Salts,
Chips with Nacho Cheese & Toppings
Cotton Candy, Make-Your-Own Candy Bag
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Imported Teas

TUTTLE CITRUS | \$15 per person

Key Lime Tarts, Lemon Bars
Candied Citrus Peels, Orange Macaroons
Flavored Lemonades, Citrus Infused Water

PLATED LUNCH

All Plated Lunch include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

SALADS

[SELECT ONE]

ORGANIC MESCLUN GREENS | \$13 per person
Shaved Fennel, Vine Ripe Tomatoes, Garden Cucumber
& Aged Balsamic Vinaigrette (VV/GF)

CAESAR SALAD | \$13 per person
Crisp Romaine, Parmigiano Reggiano, Toasted Garlic
Croutons
Choice of Dressing: Traditional Caesar Dressing or
Kalamata Olives Caesar Dressing

COLONNADE SALAD | \$15 per person
Bundle of Organic Mix Green on Cucumber, Ring,
Blueberries, Raspberries, Goat Cheese Medallion, Toasted
Almonds, Raspberry Vinaigrette (V/GF)

WEDGE SALAD | \$13 per person
Bibb Lettuce Wedge, Heirloom Tomato, Lemon Zest,
Grilled Asparagus, Carrot Ribbons, Raspberry Dressing
(V/GF)

BABY ARUGULA SALAD | \$13 per person
Baby Spinach, Gorgonzola Crumbles, Yellow Tomato,
Toasted Cashews, Pickle Onions, Champagne Dressing
(V/GF)

GARDEN SALAD | \$13 per person
Organic Mix Green Lettuce, Strawberries, Toasted Sliced
Almonds, Sherry Tomato, Carrot Ribbons
Crumble Feta Cheese, Raspberry Dressing (V/GF)

**MOZZARELLA BUFFALO & HEIRLOOM
TOMATO** | \$14 per person
Fresh Basil, Lemon Vincotto, Pesto & Extra Virgin
Olive Oil (V/GF)

HERB ROASTED GOLDEN & RED BEETS SALAD |
\$13 per person
Baby Arugula, Frisée Lettuce, Balsamic
Vinaigrette (V/GF)

TRI-COLOR SALAD | \$14 per person
Artisan Lettuce, Endive, Sherry Tomato,
Caramelized Pear, Cambozola Cheese, Dijon
Mustard Vinaigrette (GF)

MERLOT POACHED BARTLETT PEAR | \$15 per
person
Domestic Blue Cheese, Almond Chioggia Beet
Chunks
Organic Petit Field Greens & Grain Mustard
Vinaigrette

HEIRLOOM TOMATO SALAD | \$13 per person
Boston Lettuce, Heirloom Tomatoes, Green
Beans, Crisp Onions, Blue Cheese Dressing

INTERMEZZO

[SELECT ONE]

FRUIT SORBET | \$12 per person
Selection of Wild Berry, Lemon, Champagne or
Passion Fruit

TOMATO GAZPACHO | \$12 per person
Prosciutto, Honeydew, Fried Basil

SOUP

[SELECT ONE]

**CELERY POTATO CREAM VELOUTE WITH
BACON** | \$7 per person (GF)

ROASTED CAULIFLOWER SOUP | \$7 per
person
Austrian Pumpkin Seed Oil (VV/GF)

WILD MUSHROOM CRÈME VOLUTE | \$7 per
person
Organic Seasonal Mushrooms with Truffle Oil
(V/GF)

LOBSTER BISQUE | \$10 per person
Brioche Croutons

PLATED LUNCH

All Plated Lunch include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

APPETIZERS

[SELECT ONE]

BULGOGI SEASONING JUMBO SHRIMP SALAD | \$15 per person
Baby Arugula, Frisée, Sesame Seeds & Lime Soy Vinaigrette (GF)

CHILLED MAINE LOBSTER SALAD TOWER | \$16 per person
Cucumber, Mango, Baby Mixed Greens, Seasonal Vegetables & Poppy Seed Vinaigrette (GF)

WATERMELON FETA CHEESE SALAD | \$14 per person
Compressed Watermelon, Crumble Feta Cheese, Citrus Vinaigrette & Micro Green Medley (GF)

HERB CHEESE RAVIOLI | \$14 per person
Porcini Cream Sauce, Seasonal Vegetables Julienne, Pumpkin Seed Oil

BUTTERNUT SQUASH RAVIOLI | \$15 per person
Sage Volute & Austrian Pumpkin Seed Oil

JUMBO LUMP CRAB CAKE | \$16 per person
Complimented By Chipotle Mayonnaise, Pineapple Chutney, Micro Green Medley

CHILLED ENTREE

[SELECT ONE]

GRILLED CHICKEN COBB | \$26 per person
Smoked Bacon, Avocado, Cucumber, Egg, Blue Cheese, Cucumber, Ranch Dressing

GINGER SESAME SOBA NOODLES | \$30 per person
Glazed Salmon Tranche, Edamame & Daikon with Yuzu Dressing, Grilled Pineapple

LEMON SCENTED PRAWNS | \$28 per person
Cucumber Couscous, Mint, Olives, Tomatoes, Garden Greens

HOT ENTREE

CHICKEN

[SELECT ONE]

HERB ROASTED CHICKEN BREAST | \$26 per person
Garlic Mash Potatoes, Glazed Carrots, Asparagus, Natural Jus (GF)

HERB CRUSTED CHICKEN BREAST | \$36 per person
Corn Soufflé, Seasonal Vegetables, Roasted Pepper Cream Sauce (GF)

ASPARAGUS & GOAT CHEESE STUFFED CHICKEN | \$41 per person
Beet Polenta Cake, Roasted Tomato, Chicken Au Jus

PORCINI MOUSSE STUFFED CHICKEN BREAST | \$42 per person
Potato Gratin, Roasted Asparagus, Pan Jus

FRENCH CUT CHICKEN BREAST | \$32 per Person
Beet Polenta Cake, Roasted Tomato, Grilled Garlic Asparagus, Au Jus

PESTO CRUSTED CHICKEN BREAST | \$34 per Person
Potato Cake, Asparagus, Baby Carrots, Prosciutto Melted Leeks, Smoked Gouda and Sage Cream

ASPARAGUS & GOAT CHEESE STUFFED CHICKEN BREAST | \$37 per person
Corn Soufflé, Orange Glazed Baby Carrots, Green Beans, Saltimbocca Sauce

PLATED LUNCH

All Plated Lunch include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

FISH

[SELECT ONE]

PAN-ROASTED FLORIDA SNAPPER | \$38 per person

Garlic Mash Potatoes, Vegetable Julienne Stir Fry, Orange Ginger Glaze (GF)

LEMON CRUSTED MAHI | \$35 per person

Wild Rice Pilaf, Roasted Squash, Tomatoes, Sage Cream Sauce (GF)

PAN SEARED SALMON | \$37 per person

Mélange of Asparagus, Baby Carrot Cipollini Onion, Herb Roasted Fingerling Potato, Lemon Beurre Blanc

PORK

[SELECT ONE]

PAN ROASTED GARLIC PORK TENDERLOIN | \$35 per person

Fingerlings Herb Roasted Sweet Potatoes Mash Calvados Apples, Maple Pecan Glaze

BEEF

[SELECT ONE]

PAN SEARED NEW YORK STRIP | \$40 per person

Signature Au Gratin Potato, Ratatouille, Green Bean Red Onion Marmalade, Port Wine Reduction

BRAISED BONE IN SHORT RIBS | \$42 per person

Mascarpone Mashed Potato & Rustic Carrots & Asparagus Mélange Nature Pan Jus

GRILLED FILET MIGNON | \$43 per person

Caramelized Root Vegetables, Porcini Silk, Crisp Parsnip

DUET ENTREE

[SELECT ONE]

HERB CRUSTED CHICKEN BREAST & ATLANTIC SALMON | \$45 per person

Pesto Beurre Blanc & Eggplant Orzo

JUMBO LUMP CRAB CAKE & NEW YORK STRIP STEAK | \$46 per person

Fingerling Potatoes & Market Vegetables

BEEF TENDERLOIN & SUNDRIED TOMATO CRUSTED MAHI FISH | \$47 per person

Chianti Wine Reduction, Wild Rice Pilaf & Asparagus

PLATED LUNCH

All Plated Lunch include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

VEGAN

[SELECT ONE]

ROASTED MOROCCAN SPICED ROOT VEGETABLES RAGOUT | \$12 per person

Tofu Saffron Couscous & Middle Eastern Dry Fruits with Toasted Almond & Cumin Tomato Broth

ROASTED VEGETABLES TIMBALE | \$13 per person

Roasted Eggplant, Zucchini, Squash, Peppers and Vine Ripened Tomatoes, Basil Tomato Ragout (GF)

CUMIN SPICED CAULIFLOWER STEAK | \$17 per person

Chick Peas & Ginger Scented Tomato Sauce, Wild Rice

CHIPOTLE STUFFED PEPPER SEARED TOFU | \$14 per person

Scarlet Quinoa & Butternut Squash Fricassee, Roasted Sweet Pepper "Salsa Verde"

DESSERTS

[SELECT ONE]

TRES LECHE CAKE Raspberry Sauce | \$8 per person

LEMON MERINGUE TART Crème Anglaise | \$8 per person

CHOCOLATE FUDGE CAKE | \$9 per person

FRAISIER CAKE | \$9 per person

PANNA COTA & MANGO SHORTBREAD | \$9 per person

CHILLED LUNCH BUFFETS

Based On Two-Hour Service

Buffets are limited to minimum of 10 guests, Maximum of 100 guests

All Lunch Buffets include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

SEGOVIA DELI | \$52 per person

LENTIL VEGETABLES SOUP

ORGANIC MIX GREENS SALAD | Assorted Dressings

RED POTATO SALAD | Celery, Bacon, Chives and Whole Grain Mustard

BUTCHER BLOCK

Peppered Roasted Beef, Smoked Turkey, Salami, Virginia Ham

Sopressata Cheddar, Swiss, Provolone and Pepper Jack Cheese

ASSORTED BREADS & TOPPINGS

Artisan Breads & Rolls, Sliced Tomatoes, Onion, Butter Lettuce & Pickles

Dijon Mustard, Whole Grain Mustard, Mayonnaise and Horseradish

POTATO CHIPS

COOKIES, BROWNIES & BLONDIES | MINI ASSORTED CHEESECAKES

SANDWICH SHOP | \$55 per person

TRADITIONAL MINESTRONE SOUP

TOSSED CAESAR SALAD with Romaine Lettuce, Croutons and Parmigiano-Reggiano

CRISP VEGETABLE CRUDITÉS with Ranch Dip and Bleu Cheese

TOMATO AND MOZZARELLA with Basil, Olive Oil and Age Balsamic Glazed

ORZO PASTA SALAD with Olives, Peppers, Herbs and Pesto

PRE-MADE SANDWICHES (Made With Lettuce and Tomato)

Peppered Roast Beef and Havarti Cheese on Baguette

Smoked Breast of Turkey and Swiss Cheese on Croissant

Virginia Ham and Wisconsin Cheddar on Ciabatta

Grilled Vegetables, Goat Cheese and Pesto in a Sundried Tomato Focaccia

CONDIMENTS | Mustards, Mayonnaise, Horseradish and Pesto Aioli

HOUSE-MADE BBQ POTATO CHIPS

CHOCOLATE CHIP COOKIES

PICNIC BASKET | \$52 per Person

Designed "To Go" Accompanied By Chips, Fresh Fruit & (1) Homemade

Chocolate Chip Cookie

Guests to Choose Their Own Salad & Sandwich

SALAD

[SELECT TWO]

TRI-COLORED FUSILLI VEGETABLE SALAD | Grape Tomato, Kalamata Olives, Scallions, Chives, Asiago & Tarragon Vinaigrette

ROASTED VEGETABLE SALAD | Zucchini, Tomatoes, Eggplant, Peppers,

Tomato Chipotle & Oregano Vinaigrette

COBB SALAD | Romaine Hearts, Tomato, Cucumber, Blue Cheese, Bacon,

Roasted Chicken

Egg & Ranch Dressing

SANDWICH & WRAP SELECTIONS

[SELECT TWO]

ROASTED VEGETABLES & HUMMUS

QUINOA & ARTICHOKE | in Spinach Wrap

SHAVED SMOKED TURKEY BREAST ON BAGUETTE | Lettuce, Provolone Cheese & Pesto Aioli

HERB FOCACCIA SANDWICH | Mortadella, Black Forest Ham, Genoa Salami, Mustard Aioli & Provolone Cheese

ROASTED SIRLOIN OF BEEF & BRIE CHEESE | Croissant, Baby Spinach, Tartar Sauce

GRILLED CHICKEN CAESAR WRAP | Lettuce, Aged Reggiano, Rocca Dressing on Fresh Tortilla

HOT LUNCH BUFFETS

A \$250 Surcharge Fee Will Be Applied To Groups of 25 or Fewer Guests

All Lunch Buffets include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

ANTOJITOS | \$56 per person

SOPA DE TORTILLA | Fried Tortilla Strips

SOUTHWESTERN BLACK BEAN SALAD

HOMEMADE GUACAMOLE | Blue Corn Tortilla Chips

TACO STATION:

Chimichurri Marinated Skirt Steak

Chipotle Pulled Chicken

Grilled Mahi Mahi

Sides: Pico De Gallo, Shaved Cabbage, Cotija Cheese,

Avocado, Pinto Beans, Sautéed Onions and Peppers

MEXICAN RICE

CARAMEL FLAN

CHURROS WITH SPICED CHOCOLATE

CINNAMON RICE PUDDING

BENTO BOX | \$60 per person

MISO SOUP

STEAMED VEGETABLE GYOZA

ASSORTED SUSHI ROLLS | California, Spicy Tuna

Served with Wasabi, Pickled Ginger, Soy Sauce & Chopsticks

CHOPPED SALAD | Sesame Ginger Dressing

GLASS NOODLE SALAD | Papaya, Crushed Peanuts

SEARED SALMON | Soy Glaze

KOREAN BBQ-STYLE SHORT RIB

ORANGE CHICKEN

CILANTRO FRIED RICE

STIR FRY VEGETABLES | Garlic Sauce

TAPIOCA PUDDING

GREEN TEA ICE CREAM

GLUTEN FREE | \$60 per person

CREAMY ASPARAGUS SOUP | Crisp Pancetta

QUINOA SALAD | Golden Raisins, Herbs, Lemon Chive Vinaigrette

BABY GREENS | Grape Tomatoes, English Cucumber, Shaved Vegetables,

Balsamic Dressing Melon, Feta, Toasted Pistachios, Frisée,

Olive Oil, Sweet Chili, Layered Vegetables Gratin

ROASTED SIRLOIN OF BEEF | Cabernet Demi Bleu Cheese Polenta,

HERB ROASTED CHICKEN BREAST | Corn, Peppers, Edamame, Au Jus

LEMON PEPPER MAHI | Mango Poppy Seed Sauce

ROSEMARY-GARLIC MASH POTATOES & SEASONAL ROASTED VEGETABLES

CARAMEL FLAN

PASSION FRUIT PANNA COTTA

HOT LUNCH BUFFETS

A \$250 Surcharge Fee Will Be Applied To Groups of 25 or Fewer Guests

All Lunch Buffets include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

TASTING MENU | \$62 per person

SOUP

[SELECT ONE]

ROASTED TOMATO BISQUE
CORN CHOWDER
POTATOE AND LEEK

SALAD

[SELECT TWO]

FARMERS SALAD
GRILLED CEASAR
SIGNATURE COLONNADE SALAD

ENTRÉE

[SELECT TWO]

HERB ROASTED FLOUNDER
BALSAMIC GRILLED CHICKEN BREAST
PORK TENDERLOIN
PASTA BOLOGNESE
BRAISED BEEF MEDALLIONS

STARCH

[SELECT ONE]

SMASHED YUKON POTATOES
JASMINE RICE
VEGETABLE ORZO

VEGETABLE

[SELECT ONE]

PAN ROASTED BROCCOLINI
GRILLED SQUASH MEDLEY
PARMESAN BRUSSEL SPROUTS

ASSORTMENT OF FRESH BAKED
BREADS & BUTTER

DESSERT

[SELECT TWO]

KEY LIME PIE
CHOCOLATE FUDGE CAKE
CARAMEL FLAN
TRES LECHES CAKE

LA CUCINA | \$64 per person

ROASTED TOMATO BISQUE
GRILLED CEASAR
FIELD LETTUCE | Fresh Raspberries, Shaved Fennel,
Spiralized Carrot, Lemon Dijon Dressing
ANTIPASTO | Cured Meats, Olives Artichokes,
Mushrooms

SPINACH & RICOTTA CHEESE RAVIOLI | Tomato Basil
Ragout
PAN-FRIED CHICKEN BREAST | Lemon Caper Sauce
SHORT RIBS BEEF | Caramelized Cipollini Onions,
Malbec Demi
MUSHROOM RISOTTO | Truffle Oil

ASSORTMENT OF FRESHLY BAKED BREADS | Butter

APPLE TARTE TATIN
CHOCOLATE LAYER
LEMON CHIFFON CAKE

HOT LUNCH BUFFETS

A \$250 Surcharge Fee Will Be Applied To Groups of 25 or Fewer Guests

All Lunch Buffets include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

MEZZE FARMERS MARKET | \$ 65 per person

MEDITERRANEAN WHITE BEAN SOUP

CAPRESE | Vine Ripened Tomato, Sliced Mozzarella Cheese, Fresh Basil, Baby

Arugula Salad, Sherry Tomato Ribbon Carrots Candied Cashews, Orange Honey
Emulsion Dressing

GRILLED VEGETABLES PLATE | Zucchini, Portobello Mushrooms, Peppers and Squash

MEDITERRANEAN COUSCOUS SALAD | Kalamata Olives, Cucumber, Mint, Cilantro,
Golden Raisin Citrus Vinaigrette

PAN- SEARED FLORIDA SNAPPER | Olives, Capers, Aromatic Herbs and Tomatoes

GRILLED CHICKEN BREAST | Shaved Fennel, Peppers, Tomato Ragout, Lemon Jus,
Sweet Potato Puree

HERB CRUSTED LAMB LOIN | Caramelized Onion Mustard Demi

ASSORTMENT OF FRESHLY BAKED BREADS | Butter

KEY LIME PIE

RASBERRY ALMOND CAKE

PORT OF MIAMI | \$68 per person

CHEF'S SELECTION OF A SEASONAL INSPIRED SOUP

NICOISE SALAD | Lettuce, Fingerlings Potatoes, Olives, Hard Boiled Eggs,
Green Beans, Red Wine Vinaigrette

ORGANIC MIXED FIELD GREENS | Fresh Raspberries Toasted Almonds &
Balsamic Vinaigrette

CUCUMBER & TOMATO SALAD | Feta Cheese, Peppers and Herbs

SHAVED PROSCIUTTO HAM & MELON | Balsamic Reduction

SLOW COOKED MOJO PORK

HERB CRUSTED CHICKEN BREAST | Grapes Demi

PAN SEARED CORVINA FISH | Lemon Cream Sauce

TRICOLOR TORTELLINI PASTA | Wild Mushroom Veloute

YUCA FRIES | Garlic Aioli

LOCALLY ROASTED HARVESTED VEGETABLES

ASSORTMENT OF FRESHLY BAKED BREADS | Butter

RICE PUDDING

LEMON CUSTARD & RASPBERRY COULIS

CHOCOLATE BROWNIE

BUTLER PASSED HORS D'OEUVRES

Minimum Order of 25 Pieces of Each Hors D' oeuvres

COLD HORS D'OEUVRES | \$7 per piece

CUCUMBER CUP with Hummus

EGGPLANT TAPENADE

POACHED PEAR STILTON TART

BISTRO TARTINE OVEN DRIED TOMATO, Burrata Mozzarella, Fresh Basil

COMPRESSED WATERMELON & GOAT CHEESE

SMOKED SALMON, Toast Point, Caviar, Dill Crème Fraiche

WINE MARINATED GOAT CHEESE STUFFED GRAPES

ASSORTED SUSHI ROLLS (Minimum of 50 Pieces)

SHRIMP COCKTAIL, Traditional Cocktail Sauce

SHRIMP CEVICHE SHOOTERS

TUNA POKE, Grill Pineapple

HOT HORS D'OEUVRES | \$7 per piece

BACON WRAPPED NEW ENGLAND SEA SCALLOPS, Black Pepper & Maple Butter

FIG & MASCARPONE BEGGARS PURSE

QUINOA & ZUCCHINI CROQUETTES, Yogurt Mint Sauce (GF/V)

BUFFALO CHICKEN EMPANADA

BEEF WELLINGTON, Blue Cheese Sauce

CHICKEN CORDON BLEAU, Honey Mustard

CHICKEN SATE, Sesame Orange Sauce

TEQUEÑOS

MEDITERRANEAN LAMB LOLLIPOP, Mint Yogurt

CHIPOTLE CHURRASCO SKEWER, Chimichurri

FRENCH ONION BOULE

MASALA ROAST CHICKEN SKEWERS, Yogurt Raita Sauce

SHRIMP TEMPURA, Sweet Chili Sauce

MOJO GLAZED PORK BELLY, COMFIT SKEWERS, Maple Butter

CUBAN SPRING ROLLS

MINI TRUFFLE GRILLED CHEESE

COD FRITTERS, Citrus Tartar Sauce

RECEPTION STATIONS

Based on 2 Hours of Continuous Services

A \$250 Surcharge Fee Will Be Applied To Groups Of 25 Or Fewer Guests

ARRAY OF BRUSHETTA | \$18 per person

Roasted Eggplant Caviar, Sweet Plum Tomato Basil & Olive Oil
Assortment of Hummus, Olive Tapenade
Toasted Pita, Focaccia, Baguette

SPANISH TAPAS | \$22 per person

Marinated Green Olive with Orange & Olive Oil
Spicy Chorizo Stew with Tomato, Roasted Sweet Peppers with Manchego Cheese, Asparagus & Prosciutto
Local Seafood Ceviche, tricolor peppers, Cilantro, Passion fruit Citrus Juice

IMPORTED & DOMESTIC CHEESE MARKET | \$24 per person

Chef Selection of International Artisan Cheese
Accompanied with Fresh & Dried Fruit Garnish, House-made Preserves
Stone Ground Wheat Crackers, Grissini & French Baguette

ARTISAN CHARCUTERIE | \$28 per person

Prosciutto Ham, Genoa Salami, Mordella, Sopresseta, Bresola, Pickled European Vegetables
Cornichon, Coarse Mustard, Sweet Butter, Baguette & Artisan Loaf Bread

SUSHI, SALMON & MAKI | \$25 per person

Based on 4 pieces per person

Nigiri: Salmon & Shrimp
Sashimi: Yellowtail
Maki: California, Tuna Roll
Served with Wasabi, Pickled Ginger, Soy Sauce & Chopsticks

SEAFOOD ON ICE | \$26 per person

Shrimp, Shucked Oysters, Marinated Bay Scallops, Mussels
Served with Spicy & French Cocktail Sauce, Horseradish
Tabasco & Lemon Wedges
Three Pieces per person

FRESH VEGETABLES | \$23 per person

An Assortment of Garden Fresh Vegetables
Vidalia Onion Dip and Assorted Dipping Sauces

MEDITERANEAN TABLE | \$23 per person

Roasted Garlic Hummus, Baba Ganoush, Mixed Olives, Baby Mozzarella, Feta Cheese, Stuffed Vine Leaves Grilled Artichoke Hearts, Heirloom Tomato, Tzatziki, Grilled Nan Bread, Soft Pita

GOURMET SLIDERS | \$26 per person

[SELECT THREE]

Sliders Served On Miniature Buttered Brioche
Wagyu Beef Slider | Chipotle Mayonnaise
BBQ Pulled Pork | Sweet Onion & Honey Pineapple Barbeque
Shredded Chicken | Carolina Barbeque Sauce
Miniature Roasted Vegetable Burger | Gorgonzola Cheese

PACIFIC NORTH WEST SEAFOOD SELECTION | \$24 per person

Seared Scallop | Romesco Sauce
Scottish Smoked Salmon
Classic Shrimp Cocktail | Fresh Lemon & Cocktail Sauce
Crab Claws & Smoked Trout | Sourdough Bread

ACTION + CARVING STATIONS

Based on 2 Hours of Continuous Services

A \$250 Surcharge Fee Will Be Applied to Groups of 25 or Fewer Guests

Stations Require Chef Attendant at \$150 (1) per 75-100 guests

PASTA STATION | \$22 per person *[SELECT TWO FROM EACH SECTION]*

Protein

Garlic Roasted Seafood Medley
Wild Mushrooms
Sundried Tomato
Grilled Chicken
Beef Stew

Sauce

Pesto Cream Sauce
Alfredo Sauce
Arrabbiata Sauce,
Basil Pomodoro Sauce

Pasta

Cavatelli, Orecchiette,
Penne, Rigatoni, Gnocchi,
Three Cheese Ravioli, Orzo Pasta
Cheese Tortellini

Toppings: Red Chili Flakes, Parmesan, Olives
Served with Assorted Bread Basket

AREPA STATION | \$22 per person Venezuelan Homemade Corn Cakes

Fillings

[SELECT TWO]

Roasted Garlic Shrimp, Pulled Chicken, Shredded Beef

Toppings

[SELECT TWO]

Caramelized Onions, Wasakaka, Queso Fresco

PAELLA STATION | \$21 per person *[SELECT ONE]*

Paella Valencia

Chicken, Pork, Bell Peppers, Onions, Green Peas

Paella Marinera

Prawns, Mussels, Calamari, Bell Peppers, Onions,
Green Peas

Paella Mixto (Additional \$5 per person)

Chicken, Pork, Prawns, Mussels, Calamari

Vegetarian Option is Available Upon Request

CARVING STATIONS

HERB-CRUSTED PRIME RIB | \$575 each (Serves 25 guests)

Grilled Asparagus Gratin, Seasonal Herb Roasted vegetables
Served with Creamed Horseradish, English Mustard & Natural Jus & Butter Baked Parker House Rolls

HONEY CRUSTED SMOKED PITT HAM | \$420 each (Serves 35 guests)

Potatoes Truffle Potato Gratin | Served with Maple Pineapple Chutney | Butter Baked Parker House Rolls

ROASTED ATLANTIC SALMON | \$275 each (Serves 30 guests)

Cedar Plank, Leeks & Wild Mushrooms | Cheese Corn Soufflé | Garlic Mash Potatoes

WHOLE ROASTED BEEF TENDERLOIN | \$400 each (Serves 20 guests)

Wild Mushroom Ragout | Blue Cheese Polenta | Served with Port Wine Sauce

ENHANCE YOUR CARVING STATION WITH A SIDE DISH

Black truffle & Potato Au Gratin | \$7 per person
Ratatouille Casserole \$4 per person
Asparagus Gratin | \$6 per person
Tomato & Reggiano Cheese | \$7 per person
Butter Whipped Yukon Potatoes | \$6 per person
Mushroom Cassoulet | \$5 per person
Sweet Potato Mash | \$6 per person

DESSERT STATIONS

Based on 2 Hours of Continuous Services | Groups under 25 people will incur a \$125 surcharge

CHEF'S DESSERT TABLE | \$14 per person

Tiramisu
Black Forest Cake
Tembleque (Coconut Custer)
Rice Pudding
Cinnamon Raisin
Caramel Flan

GRAND FINALE CAKES | \$16 per person

Signature Rum Cake
Coconut Cream Cake
Pina Colada Cake
Apple Caramel Cake
Assorted Cookies
Seasonal Sliced Fruit & Berries

CHOCOLATE INDULGENCE | \$18 per person

Assorted Chocolate Cookies
Chocolate Mousse Cups
Lavender Chocolate Shooters
Chocolate Dipped Strawberries
Brownies
Chocolate Bark
Cheesecake Lollipops

SUNDAE BAR | \$15 per person

Vanilla, Chocolate, Strawberry Ice Cream with Toppings

PLATED DINNER

A \$250 Surcharge Fee Will Be Applied To Groups of 25 or Fewer Guests

All Plated Dinners include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

SALADS

[SELECT ONE]

WEDGE SALAD | \$13 per person

Bibb Lettuce Wedge, Heirloom Tomato, Lemon Zest With Grilled Asparagus and Carrot Ribbons, Balsamic Vinaigrette

BABY SPINACH SALAD | \$13 per person

Baby Spinach, Gorgonzola Crumbles, Yellow Tomato, Toasted Cashews, Pickle Onions, Champagne Dressing

CITRUS SALAD | \$13 per person

Frisée and Mesclun Mixed Salad Served With Shaved Fennel, Baby Beets, Candied Orange Segments Toasted Sunflower Seed, an Assortment of Dressings

MERLOT POACHED BARTLETT PEAR SALAD | \$14 per person

Merlot Wine Poached Pear Blue Cheese, Toasted Almonds, Herb Roasted Baby Beet Chunks Organic Petit Field Green, Citrus Dressing

CAESAR SALAD | \$14 per person

Crisp Romaine, Parmigianino Crisp, Toasted Garlic Crouton, Traditional Caesar Dressing

COLONNADE SIGNATURE SALAD | \$15 per person

Bundle of Organic Mix Green, On Cucumber, Ring, Blueberries, Raspberries, Goat Cheese Medallion Toasted Almonds, Raspberry Vinaigrette

HEIRLOOM TOMATO SALAD | \$15 per person

Mozzarella Buffalo & Heirloom Tomato, Baby Arugula, Balsamic Reduction, Fresh Basil Lemon Vincotto & Extra Virgin Olive Oil

INTERMEZZO

[SELECT ONE]

CHEF'S FRUIT INTERMEZZO | \$8 per person

TOMATO GAZPACHO | Prosciutto, Honeydew, Fried Basil | \$8 per person

APPETIZER

[SELECT ONE]

CAULIFLOWER VELOUTE | Guava Truffle Brioche Crouton | \$8

PUMPKIN RAVIOLI | Seasonal Julienne Vegetables, Pesto Cream, Age Balsamic Glace | \$9 per person

JUMBO LUMP CRAB CAKE | Mango Complimented by Pineapple Chutney, Petit Green | \$10 per person

PAN SEARED SCALLOPS | Corn Chowder, Candied Bacon | \$10 per person

PLATED DINNER

A \$250 Surcharge Fee Will Be Applied To Groups of 25 or Fewer Guests

All Plated Dinners include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

CHICKEN

CHICKEN SALTIMBOCCA, PROSCIUTTO MELTED LEEKS & SMOKED GOUDA

| \$58 per Person

Garlic Mash, Green Beans, Cherry Tomato, Rosemary Glace & Sage Cream

HERBED CRUSTED CHICKEN | \$44 per Person

Cauliflower Mash, Roasted Asparagus & Sweet Baby Pepper, Lemon Basil Sauce

FRENCH CUT CHICKEN | \$45 per Person

Black Rice Pilaf, Roasted Tomato, Cranberry, Tarragon Sauce

FISH

PISTACHIOS CRUSTED SALMON | \$62 per person

Celery Root Puree, Asparagus & Carrot, Orange Citrus

PAN SEARED MAHI | \$60 per person

Herb Roasted Fingerlings Potato and Vegetables, Mango Citrus Sauce

CHILEAN SEABASS | \$66 per person

Green Pea Puree Mash, Popcorn Sauce

BEEF

GORGONZOLA ENCRUSTED SIRLOIN | \$60 per person

Potato Gratin, Green Beans, Pan Fried Cherry Tomato, Herb Caramelized Shallot Red Wine Demi-Glace

BRAISED SHORT RIBS | \$61 per person

Roasted Garlic Mash Potatoes Seasonal Vegetables Port Wine Demi

GRILLED FILET MIGNON | \$75 per person

Goat Cheese Mash, Grilled Asparagus & Carrot, Red Wine Demi

VEGAN ENTREES

ROASTED MOROCCAN SPICED ROOT VEGETABLES RAGOUT | \$12 per person

TOFU SAFFRON COUSCOUS | \$13 per person

Middle Eastern Dry Fruits with Toasted Almond & Cumin Tomato Broth

ROASTED VEGETABLES TIMBALE | \$13 per person

Roasted Eggplant, Zucchini, Squash, Peppers and Vine Ripened Tomatoes, Basil Tomato Ragout (GF)

CUMIN SPICED CAULIFLOWER STEAK | \$17 per person

Chick Peas & Ginger Scented Tomato Sauce, Wild Rice

CHIPOTLE STUFFED PEPPER SEARED TOFU | \$14 per person

Scarlet Quinoa & Butternut Squash Fricassee, Roasted Sweet Pepper "Salsa Verde"

DUET ENTREES

HERB ROASTED CHICKEN BREAST & AROMATIC

HERB CRUST SALMON | \$62 per person
Wild Rice Dry Cherries, Pesto Beurre Blanc

PETITE BEEF TENDERLOIN & SUNDRIED TOMATO CRUSTED CORVINA | \$66 per person

Chianti Wine Reduction, Green Pea Sauce, Baby Roasted Squash, Pesto Israeli Couscous

BEEF TENDERLOIN MEDALLION & CHICKEN BREAST | \$67 per person

Herb Roasted Baby Squash, Red Wine Balsamic Demi

GRILLED BEEF TENDERLOIN & POACH BUTTER LOBSTER TAIL | \$68 per person

Roasted Baby Squash, Roasted Garlic Mash Potatoes, Merlot Rosemary Demi

PLATED DINNER

A \$250 Surcharge Fee Will Be Applied To Groups of 25 or Fewer Guests

All Plated Dinners include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

DESSERTS

TRES LECHE CAKE | \$7 per person

LEMON MERINGUE TART | \$ 8 per person

APPLE CINNAMON CHEESECAKE | \$ 8 per person

TIRAMISU | \$8 per person

FRAISIER CAKE | \$9 per person

PANNA COTA & MANGO SHORTBREAD | \$9 per person

CHOCOLATE FUDGE CAKE | \$9 per person

SEASONAL FRESH FRUIT TART | \$9 per person

APPLE TART | \$10 per person

PEAR FRANGIPANE TART Served with Caramel Sauce | \$10 per person

OPERA CAKE PRESTIGE | \$10 per person

CHOCOLATE MARQUISE | \$11 per person

KEY LIME PIE | \$10 per person

CRÈME BRULEE (Seasonal) | \$11 per person

BUFFET DINNER

Based on 2 Hours of Continuous Services

A \$250 Surcharge Fee Will Be Applied To Groups of 25 or Fewer Guests

All Dinner Buffets include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

HEMMINGWAY | \$92 per person

CONCH CHOWDER

CEVICHE | Traditional Corvina Ceviche, Aji Amarillo, Cilantro,

Lime Juice, Red Onions

CITRUS HEARTS OF PALM SALAD

WHOLE JERK CHICKEN

BBQ RUM PULLED PORK

BLACKENED FLORIDA GROUPER

CLASSIC CONGRI

BOILED YUCA WITH GARLIC

MOJO SWEET PLANTAINS

BAHAMIAN SWEET BREAD

KEY LIME PIE

DULCE DE LECHE CHEESECAKE

TRADITIONAL FLAN

BRICKELL | \$90 per person

POTATO CREAM SOUP | Truffle Essence

GRILLED ASPARAGUS & SHAVED PROSCIUTTO | Shallot Vinaigrette

MIXED GREENS SALAD | Raspberries, Walnuts, Citrus Vinaigrette

AVOCADO, TOMATO AND SHRIMP SALAD | Cilantro Citrus Dressing

SWORFISH | Caper Butter

CHICKEN SALTIMBOCA | Prosciutto, Smoked Gouda Cheese, Leeks, White
Wine Sauce

PORCINI MUSHROOM RAVIOLI

BRAISED SHORT RIBS | Burgundy Wine Sauce, Roasted Pear Onions

WILD RICE PILAF & ROASTED VEGETABLES

POTATOES HARICOT VERTS, CARAMELIZED ONIONS, TOASTED ALMONDS

COLONNADE FRESHLY BAKED BREAD

MINIATURE FRUIT & LEMON TARTS

NY STYLE CHEESECAKES

BUFFET DINNER

Based on 2 Hours of Continuous Services

A \$250 Surcharge Fee Will Be Applied To Groups of 25 or Fewer Guests

All Dinner Buffets include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

FISHER | \$90 per person

TRADITIONAL MINISTRONE SOUP

Choice of (2) Salads

CLASSIC CAESAR SALAD | House Made Crouton, Shaved Parmesan Cheese,
Caesar Dressing

BABY SPINACH SALAD | Tomatoes, Goat Cheese Crumbles, Mustard Grain

Dressing

GREEK SALAD | Olives, Feta Cheese, Tomatoes, Cucumber, Red Wine Vinaigrette
Dressing

Choice of (3) Entrees

THYME & LEMON GRILLED CHICKEN BREAST | Herb Juice

PAN SEARED MAHI |

SEARED SNAPPER | Lemon Beurre Blanc

FLAT IRON STEAK | Chimichurri Sauce

SEARED PETITE FILET OF BEEF | Wild Mushroom Stew

TOMATO & SAFFRON RISOTTO

VEGETABLE MIX | Fava Beans Oblique Carrots, Roasted Mushroom & Grilled
Onions

COLONNADE FRESHLY BAKED BREAD

CREAMY VANILLA COCONUT CAKE

BAKLAVA

FLAGLER | \$95 per person

SEAFOOD GUMBO

SEASONAL GREENS SALAD | Mixed Romaine, Boston Butter, Iceberg &
Radicchio Lettuces, Carrots, Onions

CREOLE POTATO SALAD | Trinity of Pepper's Sauce Remoulade

SHRIMP & PIMENTO SALAD | Cilantro, Olives, Citrus Dressing

SMOTHERED CHICKEN

PORK LOIN | Shallots, Granny Smith, Apple Sauce

BEER BATTERED CATFISH

BRAISE SHORT RIBS, Malbec Demi

BAKED MACARONI AND CHEESE

RED BEANS AND RICE

SEASONAL ROASTED VEGETABLES

JALAPENO CORNBREAD

BANANA PUDDING

PEACH COBBLER

BUFFET DINNER

Based on 2 Hours of Continuous Services

A \$250 Surcharge Fee Will Be Applied To Groups of 25 or Fewer Guests

All Dinner Buffets include Regular & Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Iced Tea

DEERING | \$89 per person

TOMATO MOZZARELLA SALAD | Age Balsamic, Olive Oil & Micro Greens

HERB CRUSTED COD FISH | Warm Sundried Tomato Pesto

PETITE BEEF TENDERLOIN | Madeira Sauce

CHICKEN SCALOPPINE | Lemon Capper Cream Sauce

PORK PORCHETTA

VEGETABLE PRIMAVERA

BLACK TRUFFLE POTATO GRATIN

BRAISED BROCCOLINI

BREAD SERVICE | Asiago Focaccia, Ciabatta

TIRAMISU

CANNOLIS

PANNA COTTA AND MANGO SHORTBREAD

MERRICK | \$120 per person

[SELECT TWO]

POTATO CREAM | Truffle Essence

CREAMY CAESAR SALAD | Lettuce Salad, Roasted Asparagus, Garlic Croutons, Parmesan Cheese, Herb Roasted Plum Tomato, Creamy Caesar Dressing

GRILLED ASPARAGUS | Shaved Prosciutto, Shallot Vinaigrette

ORGANIC ARUGULA SALAD | Shaved Fennel, Toasted Pumpkin Seeds, Sun Dried Blueberries, Spiced Chickpeas

LENTIL SALAD | Cucumber, Diced Squash, Bean Sprouts, Lemon Vinaigrette

ISRAELI COUSCOUS | Marinated Artichokes, Kalamata Olives, Sun Dried Tomato Pesto Sauce

[SELECT THREE]

GRILLED FILET | Roasted Cipollini Onions

FLANK STEAK BEEF | Mushroom Sauce

PAN SEARED CHICKEN BREAST | Marsala Sauce

GRILLED MARINATED CHICKEN | Saltimbocca Sauce (Smoked Gouda Cheese, Prosciutto, Leeks, Sage)

PAN SEARED SALMON | Orange Glazed Sauce

SEA BASS | Caper Butter Saffron Sauce

SEAFOOD PASTA | Lobster Cream Sauce

PARSLEY GARLIC MASH POTATOES

SEASONAL VEGETABLE MEDLEY

COLONNADE FRESHLY BAKED BREAD

APPLE CARAMEL CAKE

TIRAMISU

CHOCOLATE DIPPED STRAWBERRIES

HOMEMADE APPLE PIE

BAR BEVERAGES

Bartender Fee of \$150 Per Bartender, (1) Per 75 Guests With A Minimum 4 Hours

HOSTED BAR PACKAGES

PREMIUM BRANDS

Tito's | Bombay Sapphire | Flor De Cana 4yr White |
Espolon Silver | Maker's Mark | Old Overholt Rye |
Johnnie Walker Black | House Red & White Wines |
Imported & Domestic Beers | Assorted Sodas | Bottled
Waters

First Hour | \$35 person

Each Additional Hour | \$18 per person

DELUXE BRANDS

Wheatley | Plymouth | Flor De Cana 4yr White | El Tesoro
Reposado | Four Roses | Old Overholt Rye | Dewar's
White Label Black | House Red & White Wines | Imported
& Domestic Beers | Assorted Sodas | Bottled Waters

First Hour | \$32 person

Each Additional Hour | \$17 per person

SPECIAL BRANDS

New Amsterdam | New Amsterdam Gin | Cruzan Light |
Sauza Blue | Jim Beam | Old Overholt Rye | Famous
Grouse Black | House Red & White Wines | Imported &
Domestic Beers | Assorted Sodas | Bottled Waters

First Hour | \$28 person

Each Additional Hour | \$15 per person

BEER & WINE

Cabernet, Merlot & Chardonnay House Wines | Sparkling
Wine | Domestic & Imported Beers | Assorted Soft Drinks
| Fiji & Perrier Waters

First Hour | \$25 person

Each Additional Hour | \$10 per person

CONSUMPTION BAR

PREMIUM BRANDS | \$15 per drink

Tito's Homemade Vodka | Bombay Sapphire |
Flor De Cana 4yr White | Espolon Silver | Maker's
Mark | Old Overholt Rye | Johnnie Walker Black

DELUXE BRANDS | \$14 per drink

Wheatley | Plymouth | Flor De Cana 4yr White |
El Tesoro Reposado | Four Roses | Old Overholt
Rye | Dewar's White Label

SPECIAL BRANDS | \$13 per drink

New Amsterdam | New Amsterdam Gin |
Cruzan Light | Sauza Blue | Jim Beam | Old
Overholt Rye |
Famous Grouse

IMPORTED BEER | \$9 per drink

Heineken | Amstel Light | Corona

DOMESTIC BEER | \$8 per drink

Bud Light | Sam Adams | Miller Light

HOUSE RED, WHITE, AND SPARKLING WINE | \$12 per drink

ASSORTED SOFT DRINKS | \$6 per drink

FIJI & PERRIER WATERS | \$6 per drink

CASH BAR

PREMIUM BRANDS | \$18 per drink

Tito's Homemade Vodka | Bombay Sapphire |
Flor De Cana 4yr White | Espolon Silver | Maker's
Mark | Old Overholt Rye | Johnnie Walker Black

DELUXE BRANDS | \$17 per drink

Wheatley | Plymouth | Flor De Cana 4yr White |
El Tesoro Reposado | Four Roses | Old Overholt
Rye | Dewar's White Label

SPECIAL BRANDS | \$16 per drink

New Amsterdam | New Amsterdam Gin |
Cruzan Light | Sauza Blue | Jim Beam | Old
Overholt Rye |
Famous Grouse

IMPORTED BEER | \$12 per drink

Heineken | Amstel Light | Corona

DOMESTIC BEER | \$11 per drink

Bud Light | Sam Adams | Miller Light

HOUSE RED, WHITE, AND SPARKLING WINE | \$15 per drink

ASSORTED SOFT DRINKS | \$7 per drink

FIJI & PERRIER WATERS | \$7 per drink

BAR BEVERAGES

Bartender Fee of \$150 Per Bartender, (1) Per 75 Guests With A Minimum 4 Hours

CURATED CONSUMPTION BARS

MICROBREWERY | \$10 per drink

Funky Buddha Brands
Tequesta Brewing
Miami Brewing, Cigar City

CORDIALS | \$15 per drink

Baileys
Amaretto
Kahlua
Frangelico
Patron XO

BLENDED | \$15 per drink

Pina Colada
Miami Vice
Daiquiri
Margarita
Frose

SCOTCH BAR | \$20 per drink

CLASSIC COCKTAIL | \$16 per drink

Old Fashion
Manhattan
Cosmo
Mojito
Rum Punch

Sangria (Available by the Gallon at \$125)

SPECIALITY WINE

SPARKLING WINES

Wycliff, Sparkling Wine, California	\$35 Bottle
Nino Franco, Prosecco Rustico, Italy	\$50 Bottle
Drappier Carte D'OR Brut Champagne, France	\$95 Bottle
Laurent Perrier Rose Champagne, France	\$152 Bottle

ROSE WINES

Belleruche, Cotes Du Rhone, France	\$42 Bottle
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WHITE WINES

Mars and Venus Chardonnay, Tierra Castilla, Spain	\$45 Bottle
Clean Slate, Riesling, Mosel, German	\$45 Bottle
Justin, Sauvignon Blanc, California	\$45 Bottle
Tiefenbrunner Pinot Grigio, Italy	\$50 Bottle
Mountain View Chardonnay, Monterey, California	\$50 Bottle
Drouhin Chablis, France	\$52 Bottle
Valtea Albarino, Rias Baixas, Spain	\$59 Bottle

RED WINES

Mars and Venus Cabernet Sauvignon, Tierra Castilla, Spai	\$45 Bottle
Mars and Venus Merlot, Tierra Castilla, Spain	\$45 Bottle
Landmark, Pinot Noir, California	\$45 Bottle
Juggernaut, Cabernet Sauvignon, California	\$48 Bottle
If you see Kay, Red Blend, Paso Robles, California	\$48 Bottle
Mountain View Cabernet, Central Coast, California	\$50 Bottle
Catena Malbec Vista Flores, Argentina	\$50 Bottle