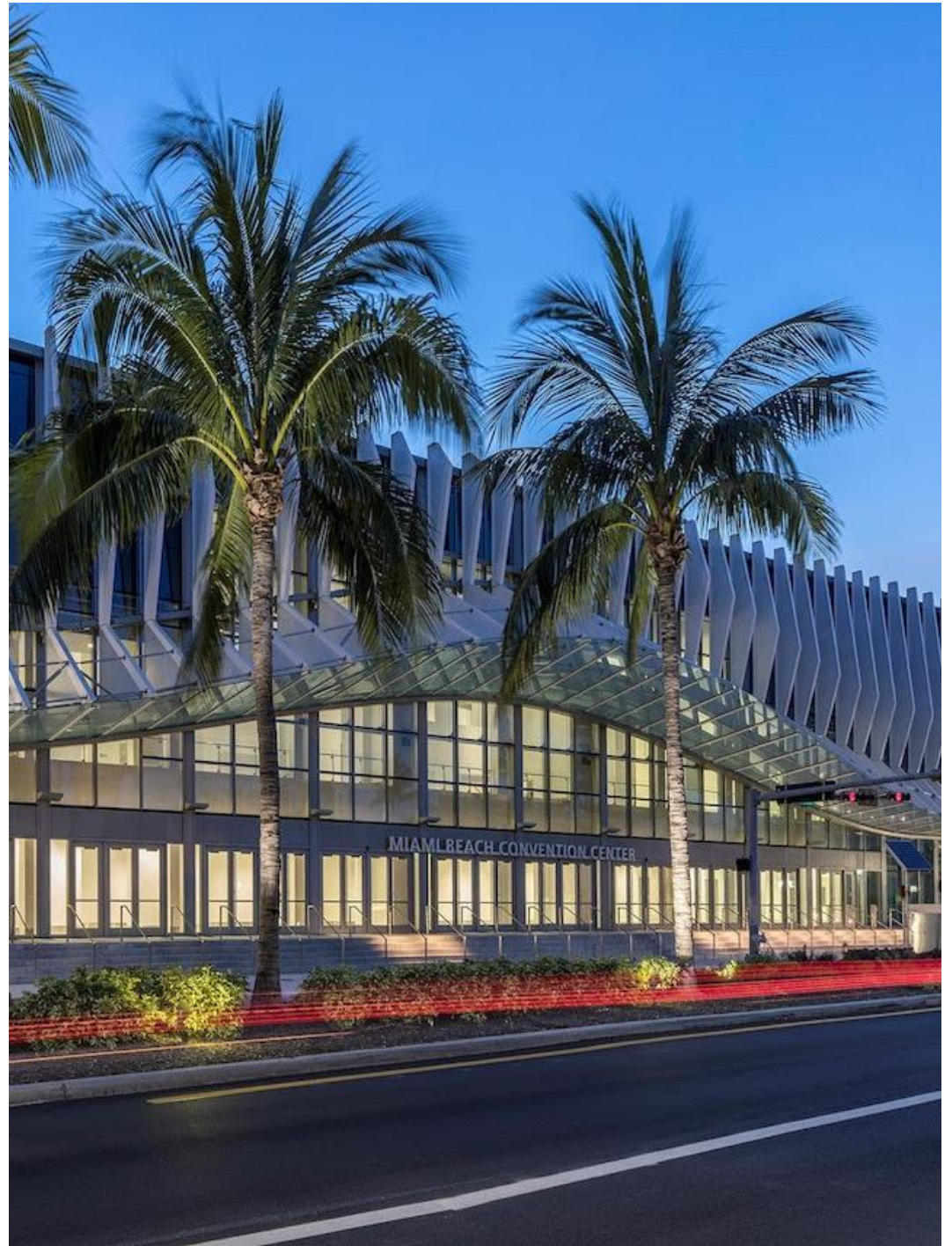


MIAMI BEACH
CONVENTION CENTER

MIAMI BEACH CONVENTION
CENTER CATERING MENU 2020



As the MBCC's exclusive food and beverage provider, Centerplate serves custom selections for the discerning meeting planner, exhibitor and attendee. With over 80 years of experience at more than 300 venues across North America and the United Kingdom, Centerplate offers corporate, convention and social guests at the MBCC unforgettable feasts and impeccable service: rich in detail, collaborative in approach, and consummate in flavor.

Executive Chef Ismael Lasalle leads the kitchen brigade at the MBCC, bringing more than 15 years of progressive culinary creativity to the venue. Chef Lasalle settled in Miami as a Sous Chef for Boston Culinary Group at the Hard Rock Stadium. His high-volume, high-end catering accomplishments include three Superbowls, a World Series, breakfast, lunch and dinner for 9,000 technology developers at Ellucian Live, and an elegant 500-person dinner for the Prince of Monaco. Chef Lasalle has also serviced top celebrities including Jennifer Lopez, Alex Rodriguez, and Miami's own hip-hop superstar Pitbull. Chef Lasalle brings his intense passion for Latin Caribbean cuisine, and his fondness for delectable pastries and desserts, to the Centerplate team at the MBCC.

Here's to your successful event in Miami Beach,

The Centerplate Team

1901 Convention Center Drive, Miami Beach, FL 33139



Welcome to Miami Beach, a world-renowned destination for sophistication and style – where the natural beauty of ocean and shore is matched only by the warmth and energy of an exciting community.

Centerplate is a leading global event hospitality company, and we are thrilled to be your exclusive hospitality partner at the Miami Beach Convention Center. Our style is collaborative, and our Miami Beach team is delighted to work with you to ensure your experience here in this special location is smooth, successful, and enjoyable. We are committed to delivering the finest food, amenities, and service to both impress your guests and complement your company's goals and reputation.

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1901 Convention Center Drive, Miami Beach, FL 33139

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NON-ALCOHOLIC BEVERAGES

Premium Coffee

Premium Coffee \$60

Premium Decaffeinated Coffee \$60

Selection of Herbal Teas \$60

Prices listed are per gallon. Minimum of one gallon per selection.

The selections above include sugar, sugar substitute, creamers and lemon for herbal teas

VIP Coffee

VIP Premium Coffee \$65

VIP Decaffeinated Coffee \$65

VIP Selection of Herbal Teas \$65

Prices listed are per gallon. Minimum of one gallon per selection.

The selections above include sugar, sugar substitute, creamers, caramel and chocolate sauces, sugar sticks, honey and fresh whipped cream

Nespresso® Coffee Kit \$325

Start your morning with a fresh cup of Nespresso coffee. Made from your in-room coffee maker, hot and fresh throughout the day. Make specialty cappuccino/espresso.

Each kit includes 3 gallons of water, 30 regular coffee pods, 12 decaf coffee pods, select packages of tea and appropriate condiments.

Requires 220 volt, 20 amp electrical service. (client is responsible for electrical requirements).

Nespresso® Refill Coffee Kit \$250

Start your morning with a fresh cup of Nespresso coffee. Made from your in-room coffee maker, hot and fresh throughout the day.

Each kit includes 3 gallons of water, 30 regular coffee pods, 12 decaf coffee pods, select packages of tea and appropriate condiments.

Keurig® Coffee Kit \$300

Start your morning with a fresh cup of Blue Mountain Coffee. Each kit includes Keurig Coffee maker,

3 gallons of water, 36 regular coffee pods, 12 decaf coffee pods, 12 tea pods and appropriate condiments.

Requires 110 volts, 10 amps electrical service (client is responsible for electrical requirements).

Keurig® Coffee Kit Refill \$225

Refill Espresso/cappuccino maker. Each kit includes 3 gallons of water, 36 regular Blue Mountain Coffee pods, 12 decaf coffee pods, 12 tea pods and appropriate condiments.

Tropical Fruit Punch \$45

(by the gallon)

Lemonade \$45

(by the gallon)

Iced Tea \$45

(by the gallon)

Southern Sweet Tea \$45

(by the gallon)

Milk \$3

2% or skim (Half Pint)

Assorted Fruit Juices \$5

Orange, Apple, Cranberry

(each) Sold on consumption

Assorted Coke® Products, Including Diet \$3.50

(each) Sold on consumption

Bottled Water \$3.50

(each) Sold on consumption

Perrier \$5

(each) Sold on consumption

Powerade \$5

(each) Sold on consumption

Monster Energy Drink \$6

(each) Sold on consumption

Water Cooler Rental \$200

One-time charge per cooler Includes five-gallons of Spring Water

Additional Spring Water \$50

Five-gallon container

FROM THE BAKERY

Miami is home to some tasty Latin sweets. you can enjoy these must-try treats during your event at MBCC

Assorted Local Fresh Latin Pastries \$50(dozen)

Guava, cheese guava, pineapple and coconut

Assorted Pastries \$47(dozen)

Chef selection of Freshly Baked pastries

Assorted "Over the Top" Muffins \$47(dozen)

Orange Bran, Cranberry Walnut Flax Seed, Lemon Blueberry Sunflower Seed, Mango Papaya

Assorted Strudel Danish \$47(dozen)

Cheese, crumb, Cherry, and Pineapple

Assorted Breakfast loaves \$47(dozen)

Banana nut, blueberry, cinnamon, lemon poppy chocolate

Assorted Croissants \$47(dozen)

Plain, chocolate, raspberry, vanilla almond

Assorted Bagels \$47(dozen)

Plain, sesame, everything, cinnamon raisin, served with cream cheese and preserves

Assorted Freshly Baked Scones \$50(dozen)

Blueberry, raspberry-white chocolate and apple cinnamon served with butter, preserves and honey

Assorted Freshly baked Gourmet Cookies \$48(dozen)

Chocolate chunks, oatmeal raisin, peanut butter and white chocolate macadamia

Brownies \$48(dozen)

Chocolate fudge brownies

Blondies \$48(dozen)

Vanilla walnut blondies

Assorted Tropical Bundt cakes \$49 (dozen)

Individual Key lime, Coconut, Double Chocolate and Pineapple

Chocolate Covered Strawberries \$58(dozen)

White, Milk and Dark Chocolate

Freshly baked Gourmet Donuts \$48(dozen)

Assortment of Chef's selection of Freshly Baked donuts

Assorted Gourmet Cupcakes \$50 (dozen)

- Carrot raisin and walnuts with vanilla icing
- Red velvet with cream cheese icing
- Picasso with chocolate chunks, chocolate fudge, mini marshmallows and chocolate shaving
- Banana nut cream with chocolate icing Berries and cream with vanilla icing

Chef's Decadent Macaroons \$43(dozen)

Half Sheet Cake* \$165 (approximately 50 slices)

Choice of raspberry, peach, or strawberry-blueberry fillings with vanilla, cream cheese, chocolate fudge or fresh whipped cream toppings

Full Sheet Cake* \$295 (approximately 100 slices)

Choice of raspberry, peach, or strawberry-blueberry fillings with vanilla, cream cheese, chocolate fudge or fresh whipped cream toppings

Custom artwork available upon request. Please speak to your catering sales manager

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SNACKS

INDIVIDUALLY PACKED AND SOLD BY THE DOZEN

Assorted Fruit Yogurt \$5 (each)
Individual container

Granola Bars \$4 (each)

Trail Mix \$4 (each)

Candy Bars \$4 (each)

Assorted Individual Size Snacks \$4 (each)
Smart Food® popcorn, Plantain Chips, Pretzels, Potato Chips, Doritos®, Fritos, Traditional Chex® Snack Mix

ICE CREAM

Assorted Ice Cream Novelties* \$5 (each)
Minimum of 24
Assortment of ice cream sandwiches, cones, sherbet cups and strawberry shortcake on a stick

Premium Ice Cream Novelties* \$7 (each)
Minimum of 24
Assortment of Häagen-Dazs®, Dove ice cream bars®, M&M's® cookie sandwiches, and Snickers® cones

Booth Exhibitors – please pre-order your booth cleaning and electrical through exhibit services. Power requirement (1) 110 volt, 10-amp circuit.

*Electricity required for service. Contact Centerplate sales for additional information.

SNACKS BY THE POUND

Honey Roasted Peanuts \$22 (pound)

Crunchy Pretzel Twists \$15 (pound)

Traditional or Spicy Chex® Snack Mix \$17 (pound)

Roasted Gourmet Cocktail Nuts \$23 (pound)

BREAK PLATTERS

Zesty salsa and guacamole \$52 (serves 10)
Served with tortilla chips

Mexican Layer dip \$66 (serves 10)
With Tortilla Chips and Salsa

Hummus \$46 (serves 10)
With Terra® Chips

Potato Chips and Dip \$36 (serves 10)
Please select one: Dill Sour Cream Dip, French Onion Dip or Creamy Ranch Dip

Charcuterie, Cheese, Fruits platter \$300 (serves 10)
Imported and Domestic Charcuterie and Cheese, Seasonal Fruits and Berries with an yogurt dip, served with sliced baguettes and assorted crackers

Seasonal Fruits and Berries \$96 (serves 10)
With yogurt dipping sauce

Booth Exhibitors – please pre-order your booth cleaning and electrical through exhibit

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DESIGNED BREAKS

Prices listed are per guest. Minimum of 25 guests.

All breaks are priced based on a menu mix with fixed quantities for an event duration of 30 minutes.

Say Cheese!! \$22

Assorted imported and domestic cheese Served with artisan crackers and bread, seasonal fruit and honey

Charcuterie \$27

Imported and domestic charcuterie served with artisan crackers and bread, seasonal fruit and honey

Death by Chocolate \$16

Chocolate dipped Oreo® cookies, pretzel rods, strawberries, Rice Krispies®, double fudge brownies and double chocolate chip cookies

Snack Attack \$14

Sweet and salty trail mix, Ruffles® potato chips, crunchy pretzel twists, Goldfish®, assorted fresh baked cookies, Rice Krispies® treats and M&M® candies

Power House \$15

A selection of assorted dried fruits, energy and granola bars and whole seasonal fresh fruit

Let's go Mediterranean \$20

Grilled local vegetable antipasto display, herb marinated olives, roasted peppers, gourmet cheese board with regional favorites, toasted specialty flat bread crackers, hummus and Pita chips

Candy Land \$15

Skittles®, Raisinets®, M&M's®, Life Savers®, and Malt Balls® (selections based upon availability)

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Miami is Hot! \$19

Mojo spiced gourmet nuts, crispy fried plantain chips with spicy Caribbean black bean dip, chipotle spiced mango salsa with tri-color tortilla chips and toasted crostini with habanero grilled corn salsa

Carnaval \$15

White cheddar and caramel flavored popcorn, roasted mixed nuts, pretzel bites with mustard and hot cheese sauce and freshly baked brownies

Havana Break \$22

Chef selection of assorted local fresh sweet pastries and savory Cuban pastries and empanadas

Additional service times above 30 minutes, replenished items will be charged on an a la carte basis should additional items be requested.

A \$75 fee will be applied for service to less than the stated minimum.

BREAKFAST

CONTINENTAL BREAKFASTS

Prices listed are per guest. Minimum of 25 guests.

Pricing based on three-hour period of service.

Additional service times above one hour, replenished items will be charged on an a la carte basis should additional items be requested.

Served with coffee, decaffeinated coffee and herbal tea.

The Collins Continental Breakfast \$26

Apple, cranberry and Florida orange juice, freshly baked breakfast pastries, assorted muffins and croissants served with butter and preserves

The Lincoln Road \$27

Apple, cranberry, Florida orange and V-8 juices, sliced fresh fruit display, freshly baked breakfast pastries, assorted muffins, croissants and bagels served with butter, preserves and cream cheese

The Ocean Drive Continental \$27

Apple, cranberry, Florida orange and V-8 juices, seasonal fresh whole fruits and berries with non-fat yogurt and cinnamon granola, assorted ancient grain muffins with butter and fruit preserves

The Washington Avenue Continental \$29

Apple, cranberry and Florida orange juice, fruit cocktail bar with yogurt and seasonal fruit and berries, mini gourmet breakfast muffins, tropical fruit pies, fresh bagels and thinly sliced smoked salmon served with tomatoes, onions, capers and cream cheese

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BREAKFASTS ENHANCEMENTS

Prices listed are per guest. Minimum of 25 guests.

Pricing based on three-hour period of service.

Fluffy Scrambled Eggs \$7

With diced bell pepper and tomato confetti

Croissant Breakfast Sandwich \$7

your choice of:

Scrambled eggs with Sausage and Cheddar cheese

Scrambled eggs with lack Forest Ham and Cheddar cheese

Egg whites with Sautéed peppers, American cheese and fresh spinach

Birds Nest Croissant \$7

Cage Free eggs, Applewood smoked bacon and cheddar cheese on a round croissant

Breakfast Burrito \$10

Scrambled eggs with chorizo and Monterey Jack cheese in a grilled flour tortilla with salsa Fresca

Egg Medallion \$7

Oven poached with sea salt and pepper

Egg Frittata \$7

Your choice of:

Lorraine: Bacon, gruyère Swiss cheese and sautéed onion

Mediterranean: Sautéed spinach, onion, garlic, olive oil and feta cheese

Farmers Meat: Sausage, bacon, ham and potatoes

Caprese: Roma tomato, basil and fresh buffalo mozzarella

The Hemingway \$7

Oven poached cage free egg, artisan toast, key lime hollandaise topped with jumbo lump crab

Avocado Breakfast Toast \$5

Sourdough with chunky guacamole and quail eggs

Smoked Salmon and Bagels \$8

With cream cheese, grated hard-boiled eggs, thin sliced red onions, chopped parsley, sliced vine-ripened tomatoes, capers and a selection of bakery fresh bagels

Assorted Cold Cereals \$6 (each)

With 2% and skim milk

BREAKFAST

BREAKFAST BUFFET SELECTIONS

Prices listed are per guest. Minimum of 25 guests.

Pricing based on three-hour period of service.

Served with coffee, decaffeinated coffee, herbal tea, cranberry, apple and Florida orange juices.

City Hall Breakfast Buffet \$32

Seasonal fresh fruit, freshly baked muffins, multigrain croissants and breakfast Danish served with butter, preserves and seasonal Florida honey, scrambled eggs, sautéed breakfast potatoes with charred sweet peppers, smoked Applewood bacon strips and sausage links

Botanical Gardens Breakfast Buffet \$32

Sliced breakfast breads, seasonal fresh fruit and berries, scrambled eggs, country ham steaks, warm biscuits with southern-style gravy and potato stack

New World Breakfast Buffet \$39

Individual Fruit choldas and yogurt parfaits, seasonal fruit and berries, fresh bagels and cream cheese, scrambled eggs, Applewood bacon and crispy breakfast potato trio

Fillmore Breakfast Buffet \$37

Tropical fruit pies, fresh bagels and croissants served with sweet butter, cream cheese, assorted jams and preserves, thick sliced banana foster toast with bourbon maple syrup and whipped butter, scrambled eggs with chives, breakfast chorizo sausage, Applewood smoked bacon and home-style signature sweet plantain hash with peppers and onions

Brunch Buffet \$48

Dried tropical fruit quinoa salad with baby arugula, sundried tomato and spinach frittata, Yogurt parfaits, coconut French toast with spiced Bacardi rum. Thick cut bacon, chorizo sausage and sweet potato hash. Freshly baked breakfast pastries, assorted muffins and bagels served with cream cheese, butter and fruit preserves, smoked salmon, capers, chopped eggs, tomatoes, sliced Bermuda onions

A \$75 fee will be applied for service for less than the stated minimum.

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BREAKFASTS BUFFET ENHANCEMENTS

Prices listed are per guest. Minimum of 25 guests per station.

Oatmeal Bar \$7

With butter, brown sugar, cinnamon, seasonal Florida honey and an assortment of dried fruits

"Down-Home" Southern Style \$9

Sausage gravy with fresh baked biscuits, cheddar cheese, grits, chopped bacon, sage pork sausage and a hot sauce bar

Omelet and Egg Station* \$12

Made to order

Prepared to order with mushrooms, peppers, onions, tomatoes, grated cheese, baby spinach and diced ham (Egg substitute available at additional charge)

Waffle or Pancake Station* \$10

Toppings Bar with: Candied pork belly, Candied jalapeno, Caramel Apple, Bananas Foster, Seasonal Berries, Candied Pecan, Dark Chocolate Chips, Caramel Sauce, Cinnamon Butter, Maple Syrup, Whip Cream

In the shadow of metropolis Miami, aside the vast expanses of the Everglades, along the placid shores of Biscayne Bay, lies the Florida Redland Region, a bountiful tropical environment of farms, groves and ranches....This is Florida's cornucopia.

Florida Redland Brunch Buffet \$65

Florida Strawberry Salad with crumbled blue cheese, and roasted pecans and balsamic vinaigrette, Local roasted vegetables frittata, Yogurt parfaits, Florida Redland Exotic Fruits, guava French toast with spiced Bacardi rum. Thick cut bacon, churrasco steak, fingerling potato, Freshly baked local Latin sweet and savory breakfast pastries, bagels served with cream cheese, butter and fresh local tropical jams, smoked salmon, capers, chopped eggs, tomatoes, sliced Bermuda onions

* Requires a culinary professional at \$180 per station (minimum of three hours)

BREAKFAST

PLATED BREAKFASTS

Prices listed are per guest. Minimum of 25 guests.

Pricing based on two-hour period of service.

All plated breakfasts include fresh sliced seasonal fruit, Florida orange juice, freshly baked breakfast pastries with butter and preserves, coffee, decaffeinated coffee and herbal tea.

Un-traditional American Breakfast \$29

Egg frittata, hash brown potatoes and Applewood smoked bacon

305 Quesadillas \$31

Grilled tortillas filled with fluffy scrambled eggs, green chili, scallions, stewed black beans and chorizo. Served with chili roasted potatoes, salsa Fresca and sour cream

Orange Sunshine \$36

Fluffy scrambled eggs, country ham, thick sliced bacon and French toast bread pudding with warm Florida orange compote. Served with sweet plantain hash

Mid Beach Frittata \$31

Eggs with herbed feta cheese, grilled mushrooms and spinach. Served with roasted baby red potatoes

South Beach Strata \$38

Scrambled eggs, tomato, peppers, cheddar cheese wrapped in a puff cheese pastry with Florida Crab hollandaise, three potato hash, grilled roma tomatoes and mini peppers

North Beach Frittata \$34

Florida frittata filled with potatoes, peppers, onions and cheddar cheese. Served with roasted tomato pepper cream, chorizo link, thick sliced bacon and potatoes stack with caramelized onions

A \$75 fee will be applied for service for less than the stated minimum.

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LUNCH

GOURMET TO GO

Sandwiches \$27

Served with whole fresh fruit, cookie, chips and appropriate condiments. Minimum of 25

Please select one from the following:

- Natural roast beef and cheddar cheese
- Black Forest ham and Swiss cheese
- Grilled vegetables with herb oil
- Caribbean Chicken Salad with Crisp Greens
- Premium roast turkey club with Tillamook cheddar and pesto aioli
- Prime Rib, Arugula, boursin cheese, Bbq horseradish and caramelized onion
- Salami, capicola, ham and pepperoni with provolone cheese and olive tapenade
- Tomato, mozzarella, basil and olive oil

Wraps \$28

Served with whole fresh fruit, cookie, chips and appropriate condiments. Minimum of 25

Please select one from the following:

- Prime Rib, Arugula, boursin cheese, Bbq horseradish and caramelized onion
- Premium roast turkey club with Tillamook cheddar and pesto aioli
- Grilled vegetables and quinoa with baby spinach and a balsamic glaze

Salads \$28

Served with whole fresh fruit, granola bar, chips and appropriate condiments. Minimum of 25

Please select one from the following:

- Super Chicken Caesar Salad with super greens, blueberries, strawberries, toasted almonds and Caesar dressing
- Farm Fresh Quattro beet hummus, crudite, edamame salad, brussel sprout cranberry slaw

DESIGN YOUR PLATED LUNCH

Prices listed are per guest. Minimum of 25 guests.
Pricing based on two-hour period of service.

Plated lunch entrées include choice of salad, fresh baked rolls and butter, choice of dessert, coffee, decaffeinated coffee, herbal tea and iced tea.

1. SELECT YOUR ENTRÉE

Please select one from the following entrées for the group. your choice of entrée determines the menu price

Macadamia Crusted Florida Snapper \$50

Passion Fruit hollandaise and sweet plantain mash

Suggested wine pairing: Chardonnay – A by Acacia, California

Chili-Seared Salmon \$48

Chili-seared salmon served on roasted garlic mash, Caribbean fruit salsa, and cilantro butter

Suggested wine pairing: Rosé of Pinot Noir - Matua, New Zealand

Roasted Portobello Mushroom \$35

Roasted Portobello mushroom stuffed with risotto, sun-dried tomatoes, thyme and Parmesan cheese gratin.

Suggested wine pairing: Pinot Noir – Rainstorm, Oregon

Avocado Sofrito Chicken \$45

Sautéed chicken breast, lime marinated avocado and queso

Suggested wine pairing: Sauvignon Blanc - Bonterra, 100% organically grown grapes, California

Jerk Seasoned Chicken \$42

Seared bone-in Jerk seasoned breast of chicken with sweet plantain mashed, citrus beurre blanc and Caribbean pikliz

Suggested wine pairing: Pinot Gris – Rainstorm, Oregon

Citrus Roasted Duck Breast \$45

Citrus and herb marinated duck breast with pear anjou walnut chutney, and cilantro jasmine rice

Suggested wine pairing: Cabernet Sauvignon - Little Black Dress, California

Roasted Tenderloin of Beef \$60

Sliced beef tenderloin with red chimichurri sauce. Served with roasted Yukon potatoes with olive oil and sea salt

Suggested wine pairing: Merlot - Sterling Vintner's Collection, California

Pistachio Crusted Pork Cutlet and Mango Shrimp \$65

Sauteed peppers, mango and capers. Served with sweet bonito mash

Suggested wine pairings: Chardonnay - Stags' Leap Winery, California / Pinot Noir - Etude, California

SoBe Salad \$30

With choice of Chicken, Skirt Steak, Salmon Grilled Shrimp

Local Cypress Point Creamery Magnolia and Sinful Swiss cheeses, quinoa napoleon with zucchini planks, tomato, cucumber, mint and parsley, fresh goat cheese, olives, pepperoncini, sweet peppers, fresh figs, dried fruits, Dijon mustard and light caper dressing.

Suggested wine pairings: Rosé – Adorada California / Cabernet Sauvignon - Chateau St. Jean, California

Roasted Beet Wellington \$45

Beets, soy cream garlic spinach wrapped in Pastry, exotic mushroom and cauliflower sauce
(Vegetarian, Vegan, Dairy Free Option)

Suggested wine pairing: Pinot Noir – Rainstorm, Oregon

DESIGN YOUR PLATED LUNCH

2. ADD YOUR SALAD

Please select one from the following salads for the group.

Kale Caesar

Radicchio Romaine lettuce, Pecorino Romano cheese, white anchovies, garlic croutons and Caesar dressing

Smokehouse Chopped BLT Salad

Chopped Iceberg lettuce with smoked Applewood bacon, Heirloom tomato, cucumber, radishes, Feta cheese with an olive oil and white balsamic dressing

Garden Salad

Blended mixed greens, shredded carrot, cucumber, red onion, croutons with Ranch or Italian dressing

Florida Strawberry Salad Mesclun

Blended greens, fresh berries, crumbled blue cheese, and roasted pecans with balsamic vinaigrette or raspberry vinaigrette

Jackfruit calypso salad

Crisp greens, papaya, mango, heirloom tomatoes, onions and feta cheese serve with chili lime dressing

3. END WITH DESSERT

Please select one from the following desserts for the group.

Old-Fashioned Southern Banana Pudding

Fresh banana, vanilla wafer and whipped cream

Traditional key Lime pie

Graham crusted zesty key lime filling topped with Madagascar vanilla whipped cream

Espresso Tres Leches

Vanilla sponge cake soaked with three milks, cafe Cubano and whipped cream, with toasted coconut flakes and cherry

Tiramisu

Sponge cake with coffee syrup, mascarpone cheese, lady fingers and cocoa powder

Turtle Cheesecake

New York style cheesecake with caramel, chocolate chips and pecans

Pavlova

Meringue crust topped with caramel fruit and whipped cream

Queso Crema Flan

Egg custard with cream cheese served with caramel and whipped cream

A \$75 fee will be applied for service to less than the stated minimum

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

LUNCH

LUNCH BUFFETS

Prices listed are per guest. Minimum of 25 guests.
Pricing based on two-hour period of service.

Lunch Buffets include coffee, decaffeinated coffee, herbal tea and iced tea.

Deli-sh Buffet \$41

Mixed Field Artisan Greens

Tomatoes, cucumbers, carrot curls, daikon sprouts, red cabbage, croutons and vinaigrette dressing

Garden Pasta Salad

Carrots, Asparagus, tomatoes, squash and sweet onion

Southern Red Skin Potato Salad

Mustard, mayonnaise and relish

Sliced Deli Meats

Smoked turkey breast, Black Forest sliced mojo pork, roast beef, and Genoa salami

Sliced Cheeses

Cheddar, Munster, Provolone, Swiss

Condiments

Lettuce, tomatoes, onions, dill pickles, mayonnaise and mustard

Artisan Sliced Breads

Brioche, onion rolls and marbled rye

Desserts

Assorted Cupcakes
Chocolate Bundt Cake with Berries

Epicurean Wraps \$47

Red, White and Black Bean Chili

With quinoa (Vegan)

Caesar Salad with Heirloom tomatoes

Crisp local greens, Parmesan cheese, Heirloom baby tomatoes, house-made croutons and Caesar dressing

Brussel Sprout Slaw

Shaved Brussels sprouts, shredded carrots, broccoli and kale, sunflower seeds, cranberry seeds in creamy apple cider poppy seed vinaigrette

Turkey Wrap

Oven roasted turkey, shaved and wrapped, with gouda cheese, crisp greens and oven roasted tomatoes, chipotle aioli on a tomato wrap

Caprese Wrap

With pesto hummus and olive tapenade on a spinach wrap

Tuna Wrap

Albacore Tuna, chopped tomatoes, onions, spring mix and lime caper dressing

Cuban Wrap

Roasted pork, ham, watercress, honey mustard

Dessert

Vegan chocolate and avocado mousse

Comfort Buffet \$50

Garden Harvest Vegetable Crudité

Crisp seasonal vegetables and home-style pickles

Chopped Wedge Salad

Iceberg lettuce, tomato, bacon, and blue cheese

Southern Cole Slaw

Creamy citrus dressing

Slow Smoked Beef Brisket

Slow roasted and served with BBQ

Country Fried Chicken*

Buttermilk flour and fried golden brown

Mac n' Cheese

Baked with a three-cheese blend

Roasted Brussels Sprouts

With balsamic vinegar and honey

Smokehouse Barbecue Sauce Bar

Cornbread,
Baked Rolls and Butter

Desserts

Baked Apple Cobbler
Freshly Baked Gourmet Cookies

Served with dinner rolls and butter

[Gluten Intolerance should not stop you from enjoying your favorite comfort foods! please ask your catering sales manager for Gluten Free options on this menu](#)

Beach Picnic \$44

Creamy Hummus with Roasted Red Pepper Dip

Seasoned flat breads and specialty crackers

Fusilli Pasta Salad

Heirloom tomatoes, fresh basil, fresh spinach, crumbled feta cheese and red pepper vinaigrette

Baked Three-Potato Salad

Yukon gold, sweet and red bliss potatoes with sour cream, grain mustard dressing and flat leaf parsley

Sandwiches on Sliced French Baguette

–Smoked turkey B.L.T. with cranberry aioli
–Spicy Italian with salami, ham, capicola, mortadella and provolone cheese
–Grilled vegetables with fresh mozzarella and pesto

Individual Bags of Gourmet Chips

Desserts

Freshly Baked Gourmet Cookies
Double Fudge Brownies

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LUNCH

LUNCH BUFFETS

Prices listed are per guest. Minimum of 25 guests.

Pricing based on two-hour period of service.

Lunch Buffets include coffee, decaffeinated coffee, herbal tea and iced tea.

Imperial \$52

Vegetable Lo Mein Salad

Julienne peppers, carrots, snow peas, edamame, bamboo shoots with a cilantro ginger dressing

Shanghai Salad

Shredded shanghai cabbage, carrots, rice vinegar, sugar, red pepper and sea salt

Honey Garlic Chicken

Tempura Batter

Mongolian Beef Short Ribs

with ginger scallion glaze and garnished with broccoli florets

Vegetable Jasmine Rice Stir Fry

Jasmine, celery, sprouts, carrots and scallions

Vegetable Spring Rolls and Plum Sauce

Fortune Cookies & Almond Cookies

Served with dinner rolls and butter

Buffet 305 \$48

Tropical Fruit Salad

Lime and coconut shavings

Wild Greens and Vegetable Chop Salad

Cucumbers, red onions, tomatoes, green beans, carrots and Broccoli in citrus vinaigrette

Pan-Fried Chicken Breast

With lemon caper butter sauce

Grilled Mahi

Mango pineapple salsa

Roasted Corn Quinoa

Baby Carrots, broccolini, cauliflower and Brussel sprouts drizzled with herb oil

Steamed Seasonal Medley of Vegetables

Desserts

Key Lime Bundt Cake with creme anglaise

Served with dinner rolls and butter

A \$75 fee will be applied for service to less than the stated minimum

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

LUNCH

LUNCH BUFFETS

Prices listed are per guest. Minimum of 25 guests.

Pricing based on two-hour period of service.

Lunch Buffets include coffee, decaffeinated coffee, herbal tea and iced tea.

Pacific Tex-Mex \$47

California Chopped Salad

Mixed green, tomatoes, cucumber, roasted corn and black beans with avocado ranch dressing

Mexican Layer Dip

with corn tortillas

Taco bar

Green chili carnitas, chicken tinga, chili rojo beef soft tortillas, corn tostadas, jalapeno, pico de gallo, shredded cheddar, shredded lettuce, cilantro, scallions, guacamole and crema.

Dessert

Assorted churros with chocolate and cajeta sauce.

Served with dinner rolls and butter

Please ask your catering sales manager for vegetarian options available for this menu

Gulf Coast \$49

Mango and Papaya Salad

Chili lime dressing

Cancun Slaw.

Cabbage, carrots, jalapeños peppers tossed with agave lime dressing

Chicken and shrimp Jambalaya

Gulf Coast shrimp, chicken, rice and vegetables cooked with creole spices

Cuban muffuletta sandwich

Roasted mojo pork, ham, pickled, Swiss cheese and spicy mustard pepper relish

Ropa Vieja Po' boys

Shredded beef, boursin spread garnish with peppers and olives

Dessert

Dulce de leche and Nutella beignet

Served with dinner rolls and butter

Tuscany \$52

Tuscan Caesar Salad

Crisp romaine, kale and radicchio with garlic croutons, shaved Parmesan and lemon anchovy dressing

Buffalo Mozzarella Salad

Buffalo mozzarella, heirloom tomatoes and basil with a lemon caper gremolata

Chicken Marsala

Light coated chicken breasts braised with Marsala wine and mushrooms

Grilled Salmon

Salmon marinated and char grilled over pesto tossed orzo with toasted pine nuts and roasted peppers

Fire Roasted Vegetables

Vegetables simply roasted and finished with extra virgin olive oil and sherry vinegar

Garlic Mashed Potatoes

Dessert

Chocolate Dipped Cannoli

Served with dinner rolls and butter

A \$75 fee will be applied for service to less than the stated minimum

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

LUNCH / DINNER

DESIGN YOUR OWN BUFFET \$55

Prices listed are per guest. Minimum of 25 guests.
Pricing based on two-hour period of service.

Lunch Buffets include coffee, decaffeinated coffee, herbal tea and iced tea.

SALADS

Please select two options from the following:

Smokehouse Chop BLT Salad

Chopped iceberg lettuce, smoked Apple wood bacon, heirloom tomatoes, cucumbers, radishes and feta cheese with an olive oil and white balsamic dressing

Caesar Salad

Chopped crisp Romaine, kale, pecorino Romano cheese, House made croutons, lemon and Caesar dressing

Heirloom Tomatoes and Mozzarella

Petit heirloom tomatoes and fresh mozzarella with EVOO and Balsamic pearls

Sesame Ginger Miso

Cucumber Salad Shaved English cucumbers, toasted sesame seeds and rice vinegar vinaigrette

Roasted Three-Potato Salad

Yukon gold, sweet and red bliss potatoes with baby spinach

ENTREES

Please select two options from the following:

Chicken Francaise

Lemon caper sauce

Smothered Mojo Pork Loin

Onion, lime and garlic

Chili Glazed Salmon

Chili glaze, Atlantic Salmon

Covina Veracruz

With Cumin dusted and salsa verde

Grilled Flat Iron Sirloin

Seasoned, served with fried onion and green peppercorn sauce

Chicken SoBe

Pan-Roasted breast of chicken, sautéed peppers, onions, hearts of palm, tomato, fennel and garlic

Chicken Marsala

Sautéed chicken breast with a medley of mushrooms and a marsala demi glaze

Short Ribs

Stout demi glaze with balsamic Cipollini

Meatless Loaf

Plant base loaf with mushroom gravy
Vegan Option

Roasted Portobello Mushroom

Mushroom stuffed with risotto, sun-dried tomatoes, thyme and Parmesan cheese gratin.
Vegetarian option

SIDES

Please select two options from the following:

Roasted Sweet Potato Wedges

With honey and brown sugar

Black Rice, Quinoa and Edamame

Garlic Mashed Red Skin Potatoes

Cauliflower and Brussels Sprouts
With a balsamic vinaigrette

Papa Brava

Baby creamed potatoes, garlic, pepper flakes, grain of paradise, and marinated tomatoes

Broccolini and Baby Carrots

Garlic, Herbs and EVOO

Vegetarian Paella

Squashes, carrots, peppers and onion with rice saffron rice

Japanese Eggplant

Stewed stir-fried eggplant, scallions, peppers, ginger, garlic, tamar, Baby bok choy, sprouts, black sesame oil and oyster sauce

DESSERTS

Please select two options from the following:

Old-Fashioned Southern Banana Pudding

Fresh banana, vanilla wafer and whipped cream

Moon Pies

Red velvet, lemon, chocolate

Seasonal Berry Shortcake

With a drop biscuit and fresh whipped cream

Orange and cranberry bread pudding

With honey glaze and fresh whipped cream

Espresso Tres Leches

Chocolate sponge cake soaked with three milks and iced with double fudge chocolate icing

Tiramisu

Sponge cake with coffee syrup, mascarpone cheese, lady fingers and cocoa powder

Turtle Cheesecake

New York style cheesecake with caramel, chocolate chips and pecans

Key Lime Bundt Cake

With creme Anglaise

A \$75 fee will be applied for service to less than the stated minimum

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

89¢ B M C I F D O S H P B DINNER

Prices listed are per guest. Minimum of 25 guests.

Pricing based on two-hour period of service.

Plated dinners entrées include choice of salad, fresh baked rolls and butter, choice of dessert, coffee, decaffeinated coffee, herbal tea and iced tea.

1. SELECT YOUR ENTRÉE

Please select one from the following entrées for the group. your choice of entrée determines the menu price

Chilean Sea Bass \$58

Cotija and toasted cummin Sea Bass served with salsa verde risotto and miniature vegetables

Suggested wine pairing: Chardonnay – A by Acacia, California

Chicken Margarita \$45

Tequila lime cilantro marinated, prickly pear chutney and queso fresco mash

Suggested wine pairing: Pinot Noir - Etude, California / Sauvignon Blanc – Bonterra, 100% organically grown grapes, California

Shimp Margarita \$62

Tequila lime cilantro marinated, prickly pear chutney and queso fresco mash

Suggested wine pairing: Sauvignon Blanc - Whitehaven, New Zealand / Chianti Classico - Banfi DOCG, Italy

Filet Mignon \$56

8-oz. filet mignon with red chimichuri sauce, crispy seasoned onion straws, butter mashed potatoes and roasted root vegetables

Suggested wine pairings: Merlot - Sterling Vintner's Collection, California /

Prime Cut Roast Sirloin \$49

Mustard horseradish demi-glace sauce, rosemary roasted golden potatoes and seasonal fresh vegetables

Suggested wine pairings: Red Blend - 19 Crimes, Australia / Cabernet Sauvignon - Casillero del Diablo Reserve, Chile

Petite Filet and Grilled Prawns \$78

Argentinean steak sauce, oven-dried tomato, potato cheese gratin and roasted vegetable

Suggested wine pairings: Pinot Grigio - Castello Banfi San Angelo, Italy / Cabernet Sauvignon - Columbia Winery, Columbia Valley Washington

Ribs and Scallops \$75

Fork tender short ribs drenched with house-made Guinness stout sauce, seared jumbo scallops, cilantro pesto and garlic yukon puree

Suggested wine pairings: Sauvignon Blanc - Sterling Vineyards, California / Malbec - Trivento Reserve, Argentina

Oven Roasted Grouper Fillet \$62

Creamed spinach, herbed dauphinoise potatoes and sautéed fresh vegetables

Suggested wine pairing: Chardonnay – Bonterra, 100% organically grown grapes, California

Grilled Portobello Mushroom and Roasted Vegetable Wellington \$41

Tomato-cumin puree, multigrain pilaf and grilled vegetable medley

Suggested wine pairing: Cabernet Sauvignon - Beringer Knights Valley, California

Double-Cut Lamb Chop \$62

Fried Goat cheese, red and golden roasted beets, Arugula, radishes, candied walnuts served with Dijon Sherry vinaigrette

Suggested wine pairing: Pinot Noir - The Monterey Vineyard, California

Roasted Beet Wellington \$45

Beets, soy cream garlic spinach wrapped in Pastry, exotic mushroom and cauliflower sauce

(Vegetarian, Vegan, Dairy Free Option)

Suggested wine pairing: Pinot Noir – Rainstorm, Oregon

89¢ B MCI F D @ 5 H 98 DINNER

Prices listed are per guest. Minimum of 25 guests.

Plated dinners entrées include choice of salad, fresh baked rolls and butter, choice of dessert, coffee, decaffeinated coffee, herbal tea and iced tea.

2. ADD YOUR SALAD

Please select one from the following salads for the group

Baby Iceberg Wedge

Slivered red onions, shaved carrots, crispy pancetta bacon, herb speckled oven dried tomatoes and tangy ranch dressing or sweet balsamic vinaigrette

Caesar Salad

Chopped crisp Romaine, kale, pecorino Romano cheese, house made croutons, lemon and Caesar dressing

Grilled Papaya, Mozzarella and Heirloom Tomato Salad

EVOO and Balsamic Pearls

Red and Golden Beets Salad

Fried Goat cheese, red and golden roasted beets, Arugula, radishes, candied walnuts served with Dijon Sherry vinaigrette

Florida Strawberry Salad

Mesclun greens, fresh berries, crumbled blue cheese, and roasted pecans with balsamic vinaigrette or raspberry vinaigrette

3. END WITH DESSERT

Please select one from the following desserts for the group.

Chocolate Mousse Cake

Decadent Dark and White chocolate mousse covered with almond ganache and chocolate curls

Chocolate Hazelnut Panna Cotta

Chocolate hazelnut panna cotta topped with caramelized bananas and whipped cream

Guava and Queso Crema Flan

Rich and creamy flan with queso crema garnish with spiked guava shells

Espresso Tres Leches

Chocolate sponge cake soaked with three milks and iced with double fudge chocolate icing

Pina Colada Cheesecake

Whipped cheesecake on a martini cup topped with Caribbean rum, pineapple and coconut compote, vanilla scented whipped cream and marachino cherries

A \$75 fee will be applied for service to less than the stated minimum

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of

CHEF SIGNATURE HORS D'OEUVRES

HORS D'OEUVRES PER PIECE

SERVED IN STATIONS

ADDITIONAL STAFF FEES APPLY FOR BUTTLER PASSED SERVICE

Prices listed are per piece. Minimum of 50 pieces per selection.

Grilled Octopus \$7

Citrus marinade grilled octopus with Hari covert and fingerling salad

Korean BBQ Jackfruit \$6

Jicama Slaw, Mini Steam Bun

Jackman's Ranch Florida Wagyu Beef Oxtail \$7

Wagyu oxtail served on patakones topped with Aji Amarillo Aioli

Ancho Chile Lime Tile Fish \$9

Fresh Florida Tile Fish served with Charred Street Corn salsa and avocado crema

Salmorejo Black Grouper \$7

Local Black Grouper served with shaved asparagus salad and gazpacho confetti

Dade Street Craft Wagyu Mini Burger \$7

Grilled Wagyu burger on a Sullivan Street Brioche topped with Proper Bacon Habanero Jam and fried quail egg.

Jack Fruit Empanadas \$6

Ropa Vieja style shredded jack fruit with onions, peppers and olives inside of pastry served with chipotle aioli

Seared Foie Gras \$7.75

Vanilla Brioche French Toast Points and Fig Jam

Ostrich Carpaccio \$7

Bermuda Onions, Fried Capers, Greek Olive Oil, Gremolata, Roasted Garlic Spread on Crostini

Ahi Tuna \$7

Wakame, Ginger Soy Vinaigrette, Crispy Wonton

Seared Sea Scallop \$7

Poblano Pepper and Truffle Aioli

Bison Short Ribs \$7

Merlot Demi, on Crispy Potato Cheddar Cake

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RECEPTION FAVORITES

HORS D'OEUVRES PER PIECE

ADDITIONAL STAFF FEES APPLY FOR BUTLER PASSED SERVICE

Prices listed are per piece. Minimum of 50 pieces per selection.

Ceviches, Shooters & Sushi

- Tomato and Fresh Mozzarella Shooter \$4.75
- Cobia and Shrimp Ceviche \$6.50
- Peruvian Ceviche Shooter \$5.75
- Asian Spoon Ahi Tuna Tatki \$5.75
- Assorted Sushi & Rolls with Dipping Sauce, Wasabi and Pickled Ginger \$5.75

Light and Healthy

- Chunky Guac Toast Roasted tomatoes on artisan toast \$6
- Goat Cheese and Fig Spread On artisan toast \$6
- Jumbo Shrimp Cocktail With Lemons and horseradish Cocktail Sauce \$7.25

Pot Stickers & Spring Rolls

- Wild Mushroom Served with ponzu sauce \$5.75
- Fried Pork Pot Sticker with Ponzu Sauce \$5.75
- Chicken Lemongrass pot sticker with Sweet Thai chili sauce \$6
- Southwest Chicken Spring Roll with Mustard Aioli \$6
- Vegetable Spring Roll with Sweet and Sour Dipping Sauce \$5.50
- Cuban Spring Rolls with mango sauce and mustard \$5.50

Empanadas

- Ropa Vieja Empanada \$6
- Argentine Chicken Empanada with Garlic Aioli \$6
- Jack Fruit Empanadas Ropa Vieja style shredded jack fruit with chipotle aioli (Vegan) \$6

Skewers

- Vegetables Antipasto Skewer \$5
- Beef Yakatori with spicy sesame ginger and broccoli sprouts \$6.75
- Jamaican Jerk Chicken Saté \$5.75

Sliders

- A1A Beef Slider with American Cheese, shaved onion and pickles \$6.50
- Sweet Chili Chicken Slider \$6.50
- Mini Cuban Slider with Smoked Cheddar on Sweet Bun \$6
- Reuben Cuban Slider \$6.50
- Caprese Slider with Tomato, Fresh Mozzarella, Grilled Squash, Basil and Pesto Aioli \$6.50

RECEPTION

RECEPTION ACTION STATIONS

Prices listed are per guest unless otherwise stated. Minimum of 25 guest

Gourmet Pasta Station* \$16

Pear and cheese fiocchi with Havana coffee rum and Butternut Squash Tortellini with sage brown butter

Traditional Paella* \$22

Served in an authentic paella pan with saffron infused rice, chicken, chorizo pork sausage, shrimps, clams, mussels, roasted peppers and peas

Traditional Cuban Pork in Caja China* \$16

Tender whole suckling pig with tasty crackling served with adobo sauce

Surf & Turf* \$22

Grass fed fillet of beef, tender citrus poached lobster claw served with citrus hollandaise and micros

Espresso Rubbed Tomahawk* \$20

Espresso coffee, mojito seasoned grilled tomahawk steak served with papaya horseradish and chimichurri sauce.

* A culinary professional is required at \$180 per station (minimum of three hours).

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RECEPTION DISPLAYS

Prices listed are per guest unless otherwise stated. Minimum of 25 guest

Sushi Display \$32

California Tuna, Salmon and nigiri served with pickle ginger wasabi and soy sauce

Cheese, Fruits & Crudités Display \$30

Imported and Domestic Cheese, Sliced Seasonal Fruits and Berries with yogurt dip, Fresh Vegetable Crudités, Creamy mojito dip and spicy Florida ranch dip.

Served with sliced baguettes and assorted artisan crackers and honey

Charcuterie, Cheese, Fruits & Crudités Grand Display \$38

Imported and Domestic Charcuterie and Cheese, Sliced Seasonal Fruits and Berries with yogurt dip, Fresh Vegetable Crudités, Creamy mojito dip and spicy Florida ranch dip.

Served with sliced baguettes and assorted artisan crackers and honey

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

RECEPTION

DESSERT STATIONS

Prices listed are per guest. Minimum of 25 guest

Local Fresh Fruit Cobblers in Skillets* \$8.50

Stewed fruit compote, topped with dimples of southern buttermilk biscuits, sprinkled with cinnamon streusel and baked until golden brown. Served with a scoop of French vanilla ice cream

Bananas Foster or Cherries Jubilee Action Station* \$9.50

Sliced bananas or cherries in butter with brown sugar, lemon, cinnamon, a splash of rum and flambéed before your eyes. Served over French vanilla ice cream

Ice Cream Social* \$15

Premium vanilla ice cream, Rocky Road, Strawberry, and Pistachio presented in an ice bowl with nuts, cherries, whipped cream, shredded toasted coconut, chopped assorted candy bars and cookies

Strawberry Shortcake Station* \$14.50

Build your own station to include:

Fresh strawberries and mixed berry compote

Shortcake biscuits, pound cake, chocolate sauce and whipped cream

Chocolate Dipping Station* \$18

White and Dark Chocolate

Bananas

Oreos

Pretzels

Brownies

Rice Krispies

Cake Pops: Red Velvet, Carrot Cake, Key lime, and Coconut

*A culinary professional is required at \$180 per station (minimum of three hours).

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HOSTED BARS

ULTRA PREMIUM BAR

Spirits (by the cocktail) \$11

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Bourbon
Crown Royal Whiskey
D'Ussé VSOP

Wines (by the glass) \$10

Castello Banfi San Angelo, Pinot Grigio
White Haven, Sauvignon Blanc Beckon,
Chardonnay
Fetzer Vineyards, Pinot Noir
Chateau St. Jean, Cabernet Sauvignon
Lyric Pinot Noir

Beer (by the can)

Imported Beer \$7

Corona, Stella

American Premium Beer \$6

Budweiser, Bud light, Miller light

Craft Beer \$7

Sam Adams, Sierra Nevada

Spiked Seltzer \$7

White Claw

Soft Drinks

Assorted Coke® Products \$3.50

Bottled Water \$3.50

Perrier \$5

Assorted Fruit Juices \$5

PREMIUM BAR

Spirits (by the cocktail) \$10

Ketel One Vodka
Tanqueray Gin
Captain Morgan White Rum
Camarena Silver Tequila
Dewar's 12 Scotch
Bulleit Bourbon
Seagram's VO Whiskey
Hennessy VSOP

Wines (by the glass) \$9

Ecco Domani, Pinot Grigio
Matua, Sauvignon Blanc
A by Acacia, Chardonnay
19 Crimes, Red blend
Sterling Vintner's Collection, Merlot
Edna Valley, Pinot Noir

Beer (by the can)

Imported Beer \$7

Corona, Stella

American Premium Beer \$6

Budweiser, Bud light, Miller light

Craft Beer \$7

Sam Adams, Sierra Nevada

Spiked Seltzer \$7

White Claw

Soft Drinks

Assorted Coke® Products \$3.50

Bottled Water \$3.50

Perrier \$5

Assorted Fruit Juices \$5

DELUXE BAR

Spirits (by the cocktail) \$9

New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewars White Label Scotch
Jack Daniel's Bourbon
Seagram's 7 Whiskey
Hennessy VS

Wines (by the glass) \$8

Placido Pinot Grigio
Fetzer Vineyards Sauvignon Blanc
Fetzer Vineyards, Pinot Noir
Canyon Road, Chardonnay
Walnut Crest "Select", Merlot
Beringer Main & Vine, Cabernet Sauvignon

Beer (by the can)

Imported Beer \$7

Corona, Stella

American Premium Beer \$6

Budweiser, Bud light, Miller light

Craft Beer \$7

Sam Adams, Sierra Nevada

Spiked Seltzer \$7

White Claw

Soft Drinks

Assorted Coke® Products \$3.50

Bottled Water \$3.50

Perrier \$5

Assorted Fruit Juices \$5

CONCOCTIONS BY THE GALLON

Frozen Margarita \$120

Frozen Pina Colada \$120

Frozen Strawberry Daiquiri \$120

Mojito \$150

Lychee Martini \$150

Mimosa \$150

Bellini \$150

Bloody Mary* \$150

*Add a toppings bar \$50

Serves approx. 12-14 guest

Assorted toppings Bar: Bacon, Olives, Hot Sauce, Cocktail Onions, Celery, Cucumber, Jalapenos, Pickles

COCKTAILS BY THE GLASS

Lychee Martini \$12

Mimosa \$10

Bellini \$10

Bloody Mary \$12



Professional Centerplate bartenders are required for all alcohol Services Bartender fee of \$180 per bar (3 hrs) will be applicable.

The Standard 3 hour Bartender fee can be waived for a hosted bar when the bar exceeds \$700 in net sales

WINES

SPARKLING WINES BY THE BOTTLE

SPARKLING WINE

LaMarca Prosecco-Italy (H) \$50

Flavors of ripe lemon, green apple and grapefruit framed by mineral undertones.

Banfi Rosa Regale- Italy \$75

Captivating festive with aromatic strawberries, raspberries and rose petals.

Chandon Brut-California \$80

Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors.

CHAMPAGNE

Moët & Chandon Imperial, Brut Champagne - France \$130

Delicious white fruits and soft vivacity of citrus and gooseberry nuances.

Veuve Clicquot, Yellow Label, Brut Champagne - France \$154

Fruity aromas of peach, Mirabelle plum and pear with vanilla and toasty brioche

(*H) - House Selection

WHITE WINES BY THE BOTTLE

PINOT GRIGIO

Placido - Italy (H) \$33

Fresh and fruity aromas of pears as well as citrus and grapefruit. (House Selection)

Ecco Domani - Italy \$35

Pale straw in hue and has delicate floral aromas with a hint of citrus.

Castello Banfi San Angelo - Italy \$42

Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish.

PINOT GRIS

Rainstorm - Oregon \$46

Aromas of crisp pear, honey blossom and flavors of mango with fresh acidity.

VIOGNIER

Bonterra Organic - California \$50

Aromas of peaches and cream, citrus blossom and apricot.

Stags' Leap - California \$68

Juicy apricot and nectarine dominate the palate with a subtle blend of passion fruit, melon and honeysuckle.

SAUVIGNON BLANC

Fetzer Echo Ridge - California (H) \$33

Crisp and clean with aromas of cut grass followed by melon, orange, pear and apricot with tropical notes of passion fruit and mango.

Whitehaven - New Zealand \$55

Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish.

Sterling Vineyards - California \$50

Bright grapefruit, lemon blossom and pineapple aromas with rich citrus, lemon oil, golden apples, guava and hints of passion fruit.

CHARDONNAY

Canyon Road - California (H) \$33

Aromas of ripe pear and stone fruit with balanced oak notes of vanilla.

Beringer Main & Vine - California \$34

Blend of ripe stone fruit and vivid citrus flavors.

A by Acacia - California \$45

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya.

Beckon - California \$50

Brilliant yellow tone with green edges, combined with bright rich crème brûlée Fuji apple and tropical notes.

William Hill Estate Winery - California \$60

Ripe tropical and stone fruit with notes of caramel, brown spice and toasted oak.

Stags' Leap Winery - California \$68

Shows generous lemon meringue, crisp pear, tart stone fruit and honeysuckle.

RIESLING

Pacific Rim, "J" - Washington \$34

Bouquet of jasmine, pear, apple followed by apricot and ripe apple on the palate.

ROSÉ

Matua - New Zealand \$42

This elegant and dry wine has pleasing aromas and flavors of fresh watermelon, citrus, raspberry, bright cherry and rose petal.

Professional Centerplate bartenders are required for all alcohol Services. Bartender fee of \$180 per bar (3 hrs) will be applicable.

RED WINES BY THE BOTTLE

MERLOT

Walnut Crest "Select" – Chile (H) \$33
Notes of strawberry, ripe red fruits and subtle spice.

BV Coastal Estates – California \$35
Lovely red fruit aromas, complemented by peppery oak notes. Palate is lively and bright, brimming with ripe plum and juicy black cherry flavors.

Sterling Vintner's Collection – California \$46
Rich black cherry, cocoa and brambly berries lay the foundation. Hints of sage and pepper, joined by subtle oak nuances from 12-month aging.

MALBEC

Don Miguel Gascon Argentina \$45
Full-bodied with intense aromas of dark fruit and spice. Fresh flavors of blackberry, blueberry and plum swirl through the wine, weaving together with layers of black spice and a hint of chocolate

CABERNET SAUVIGNON

Beringer Main & Vine – California \$33
The sweet vanilla and richness of the oak flavors blend seamlessly, offering just a hint of spice.

Five Rivers Select – California \$35
Aromas of black cherry and herbal sagebrush, with a nice hint of toasty oak.

Bonterra Organic – California \$43
Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish.

Concha y Toro, Gran Reserva Serie Riberas – Chile \$63
Deep red with bouquet brimming with intense aromas of plums, Morello cherries, chocolate and cassis.

(*H) - House Selection

PINOT NOIR

Fetzer – California (H) \$33
Light with ripe, bright cherry and strawberry notes.

Edna Valley – California \$37
Aromatically complex, this wine displays nuances of rose petal, cola, earth and black cherry.

Rainstorm – Oregon \$46
Pomegranates, cherries, boysenberry and lavender. Smooth, rich with hints of vanilla and baking spice

Professional Centerplate bartenders are required for all alcohol Services
Bartender fee of \$180 per bar (3 hrs) will be applicable.





GENERAL INFORMATION

OUR POLICY

As Miami Beach Convention Center's exclusive caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Centerplate's culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

EXCLUSIVITY

Centerplate maintains the exclusive right to provide all food and beverage in the Miami Beach Convention Center. All food and beverage, including water, must be purchased from Centerplate.

FOOD AND BEVERAGE PRICING

All good faith estimates of Food and Beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity increases.

ADMINISTRATIVE CHARGES AND TAX

A 22% administrative charge will apply to all food and beverage. Current state and local sales tax apply to all food, beverage, labor charges, equipment rentals and administration charges and are subject to applicable tax laws and regulations.

If the Customer is an entity claiming exemption from taxation in the State where the Facility is located, the Customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the Event in order to be relieved of its obligation to pay state and local sales taxes.

PAYMENT POLICY

A 90% deposit and signed Food and Beverage contract is due 30 days prior to your Event, or upon receipt of the preliminary invoice. The balance and any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer. The remaining balance will be due five (5) business days prior to the start of your event.

For Social Events (non-convention related), a 50% deposit is required upon signing the contract. An additional deposit of 40% of the total estimated food and beverage is required 45 days in advance of the Event. The remaining balance of payment is required 30 days prior to the Event. Any additional charges incurred during the function will be due upon completion of the Event.

GUARANTEES

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance").

There may be applicable charges for events with minimal attendance.

If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five (5%) above the Guaranteed Attendance, up to maximum of 30 meals (the Overage).

- If this Overage is used, the Customer will pay for each additional person at the same prices per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and /or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the Guaranteed Attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply. Meal functions of 1,000 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these Events.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the event will be held.



GENERAL INFORMATION

SERVICES

CHINA SERVICE

In all carpeted Meeting Rooms and Ballrooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested.

All food and beverage events located in the Exhibit Halls or Meeting Halls with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fees will apply:

- Breakfast, Lunch Receptions and Dinners: \$2.00 per person, per meal period.

Refreshment or Coffee Breaks: \$2.00 per person, per break.

LINEN SERVICE

Centerplate provides its in-house complimentary linen for all meal functions. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, Day after Thanksgiving, Christmas Eve and Christmas Day.

At the time of booking the Event(s), Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.

DELAYED OR EXTENDED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should your event require extended pre- or post service or stand time, often necessitated by high functions, an additional labor charge will apply.

CONCESSION SERVICE

Centerplate provides its in-house complimentary linen for all meal functions. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

SECURITY

At the discretion of the Miami Beach Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please consult your Event Manager for details.



GENERAL INFORMATION

EXHIBITOR FOOD & BEVERAGE POLICIES

1. Centerplate is pleased to be the exclusive caterer to the Miami Beach Convention Center. We will provide all of your food, beverage and staff service. **No outside food & beverage is allowed in the building.**
2. If your company manufactures, produces, or distributes food or beverages and your products are related to the nature of the show, you may provide samples for your guests' enjoyment in your booth on the trade show floor. Maximum food sample sizes are two (2) ounces, and maximum beverage sample sizes are three (3) ounces. A Sample Food and/or Beverage form must be requested from the Centerplate Catering Sales Department, and returned completed prior to the sampling occurring.
3. No food or beverage may be sampled or given away outside of the exhibit hall or inside any meeting rooms of the Miami Beach Convention Center.
4. If an exhibitor's request for sampling exceeds the predetermined size portions or seems to be quantities exceeding sampling guidelines, it may be deemed appropriate by Centerplate to assess a Buy out or Corkage fee for the privilege of bringing their product into the Miami Beach Convention Center.
5. Food and Beverage "Traffic Promoters" must be purchased through Centerplate. Small candies such as mints or M&M's bowls are permitted. Exhibitors are not allowed to hand out food and beverage as an enticement to attract delegates to their booth if their product (Product brought into facility) has no relation to food and beverage.
6. Popcorn Machines may be rented through Centerplate, only if prior approval has been given to the exhibitor by show management.
7. An exhibitor may bring in logo'd bottled water. A corkage fee of \$1.50+ tax per bottle will apply. Centerplate reserves the right to control the quantity of logo'd bottled water brought into the facility. Product must be shipped to the Centerplate warehouse prior to the start date of the event and delivery fees of \$25.00+ tax to \$50.00+ tax per delivery to the booth will apply. For more details, contact the Catering Department
8. All exhibit booth orders are designed and packaged to be placed on your counters or booth tables prearranged by the exhibitor with the show decorator. Centerplate does not provide tables for display of food and beverage. This is a requirement of the show decorators, not Centerplate. Electrical needs for food service, trash removal, table, and chair equipment must be coordinated through your show's general contractor or show decorator.
9. Our food and beverages are provided on high quality disposable ware with appropriate condiments. We will be glad to coordinate specialty linens, flowers and amenities to optimize services in your booth. Our sales managers will work with you to provide these enhancements.
10. We must receive all Orders from the Booth Service Order Form no later than fourteen (14) business days prior to the start date of the event to ensure we have the food and beverages you want as well as appropriate staffing to prepare, deliver and service your order. Orders received after fourteen (14) days may be limited to only those items on hand.
11. In order to best serve your catering needs, we require seventy-two (72) business hours (3 business days) Guarantee in advance notice for ordering or an additional 22% administrative charge will apply.
12. All prices are subject to 22% Administrative Charges and 9% Sales Tax.
13. Cancellations of perishable products prior to seventy-two (72) business hours in advance of the show's start will receive a refund. Cancellation of services within seventy-two (72) business hours of the show's start will be subject to payment in full.
14. Please allow a minimum of 45 minutes to 1 (one) hour for all on-site orders and replenishment requests during the show.
15. Booth Orders under \$75.00 per delivery are subject to a delivery fee of \$25.00 (9% Sales Tax). Client MUST be present in booth to receive Food & Beverage Order. Redelivery Fee of \$25 will apply. Meeting Room Orders under \$100 per delivery are subject to a delivery fee of \$25 (9% Sales Tax.)
16. All orders must be accompanied by payment in full (100% prior Date of Event). Our preferred payment method is wire transfer, Centerplate will accept Company Checks drawn on a US bank, Visa, MasterCard, Discover and American Express. A credit card is required to be on file for each exhibitor to secure on-site orders during the event. This includes all clients that have made payment in full in advance with a company check.



The Centerplate Way

Centerplate is a leading global event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced, and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere, and attentive service, our guiding philosophy is more "restaurant" than "caterer." So welcome to our place!

We'll do everything we can to help you have a fantastic time.