

# THE SEA CREST – PLATED

## SALADS

Please Pre-Select  
One Salad

**Frisee and Edamame Salad** frisee, edamame, quinoa, mint, pickled radish and ginger-lime dressing

**Mixed Greens Salad** spring mixed green lettuce, cherry tomatoes, orange segments and spiced balsamic vinaigrette

## ENTREÉS

Choice of one

**Pan Seared Salmon** garlic mashed potato, chef's choice of vegetable and caper beurre blanc

**Free Range Chicken Breast** sweet corn arepa, white cabbage and shishito pepper slaw and homemade mole

## DESSERTS

**Chocolate Mousse**

**Raspberry Coulis** and crème anglaise

*52 Per Person*

# THE TIDES REACH – PLATED

## APPETIZER

Please Pre-Select  
One Salad

**Smoked Tomato Salad** cucumber, spring field greens, cherry tomatoes, smoked tomato vinaigrette, blue cheese crumble

**Buffalo Mozzarella Salad** fresh buffalo mozzarella, heirloom tomatoes, fresh basil pesto, olive tapenade, extra virgin olive oil

## ENTREÉS

Choice of one

**Bistro Filet** herb roasted fingerling potatoes and chimichurri sauce

**Pan Seared Grouper** sweet potato succotash served with a leek cream sauce

## DESSERT

**Rum Tres Leches**

*55 Per Person*

# THE KEY BISCAYNE – BUFFET

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## SOUP AND SANDWICHES

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Choice of One Pair

**Spaniard** serrano ham, manchego cheese, spinach, herb aioli served on toasted ciabatta bread

**Tomato Bisque** creamy tomato, onions, fresh herbs, spices and heavy cream

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**Caprese** tomato, mozzarella, basil, balsamic vinegar reduction served on toasted foccacia

**Minestrone** zucchini, squash, eggplant, onions, tomato, garlic, fresh herbs, ditalini pasta

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## SALAD AND SANDWICHES

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Choice of One Pair

**Southwest Cabbage Salad** shredded cabbage, spinach, carrots, corn, scallions, sunflower seeds, crispy tortilla strips, cotija cheese, cilantro dressing

**Southwest Chicken Wrap** marinated shredded chicken, crispy bacon, muenster cheese, cilantro, chipotle aioli served in a whole wheat wrap

OR

**Buffalo Mozzarella Salad** buffalo mozzarella, heirloom tomatoes, fresh basil pesto, olive tapenade, extra virgin olive oil

**Veggie Wrap** fire grilled zucchini, squash, eggplant, red onions, bell peppers, herb aioli served in a spinach wrap

*35 Per Person*

*\*Both Soup/Sandwich and Salad/Sandwich Combinations have been paired.  
No Substitutions\**

# BEACH IT – BUFFET

Minimum 20 Guests Required

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## SOUPS AND SALADS

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**Ciliegine Mozzarella and Cherry Tomato Salad** fresh basil coulis and balsamic syrup

**Rusty Cobb Salad** romaine lettuce, ham, chicken, bacon, avocado, hard boiled eggs, crumbled blue cheese, red wine vinaigrette

**Asian Frisée Salad** frisée, quinoa, edamame and ginger-lime dressing

**Tortilla Soup** creamy tomato, onions, garlic, cilantro, spices, crispy tortilla strips, chicken, avocado, sour cream, chives

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## SANDWICHES

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**Southwest Chicken Wrap** marinated chicken, crispy bacon, muenster cheese, cilantro, chipotle aioli, served in a whole wheat wrap

**Rusty B.L.T.** crispy bacon, romaine lettuce, heirloom tomato, aioli served on brioche toast

**Portobello Wrap** marinated and grilled portobello mushroom, onions, roasted red peppers, arugula, feta cheese, rosemary aioli, served in a spinach wrap

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## SIDES

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**Variety of Potato Chips**

**Fresh Made Sweet Potato Chips**

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## DESSERTS

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**Brownies**

**Assorted Homemade Cup Cakes**

*45 Per Person*

# BAY BREEZE – BUFFET

Minimum 30 Guests

## STARTERS

**Hearts of Palm and Citrus Salad** mixed field lettuce, roasted corn, cilantro, cherry tomatoes, orange segments, lychee-passionfruit vinaigrette

**Corvina Ceviche**

## SANDWICHES

**Mini Cuban Sandwiches** mojo cured pork, ham, pickles and swiss cheese

**Mini Frita Sandwiches** chorizo and beef slider, lettuce, tomato, and cheddar cheese served on a brioche bun

## ENTRÉE

**Pork Loin** marinated pork loin served with mango-papaya salsa cuban congri rice

## SIDES

**Fried Sweet Plantains**

**Bread and Butter**

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## DESSERTS

**Guava Brûlée**

**Mojito Flan**

**Tres Leches**

*55 Per Person*

# SOUTHWEST RANCH – BUFFET

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## SOUP AND SALAD

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**Tortilla Soup** creamy tomato, onions, garlic, cilantro, house spices, crispy tortilla strips, chicken, avocado, sour cream, chives

**Southwest Cabbage Salad** shredded cabbage, spinach, carrots, corn, scallions, sunflower seeds, crispy tortilla strips, cotija cheese, cilantro dressing

**Tri-Color Potato Salad** rainbow pee-wee potatoes, red onions, bell peppers, bacon, smokey dressing

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## ENTREÉS

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**Ancho Chili Marinated Bistro Filet** served with horseradish cream

**Smoked Chili Roasted Chicken**

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## SIDES

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**Cilantro Rice**

**Cotija Cheese Roasted Corn on the Cobb**

**Garlic Mashed Potato**

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## DESSERTS

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**Flan**

**Mexican Chocolate Mousse**

**Arroz con Leche**

*70 Per Person*