

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 BISCAIYNE – BUFFET

SOUP AND SANDWICHES

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

OR

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

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

SALAD AND SANDWICHES

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

SOUPS AND SALADS

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

SANDWICHES

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

SIDES

Variety of Potato Chips

Fresh Made Sweet Potato Chips

DESSERTS

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

Congri

DESSERTS

Guava Brûlée

Mojito Flan

Tres Leches

55 Per Person

SOUTHWEST RANCH – BUFFET

SOUP AND SALAD

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

ENTREÉS

Ancho Chili Marinated Bistro Filet served with horseradish cream

Smoked Chili Roasted Chicken

SIDES

Cilantro Rice

Cotija Cheese Roasted Corn on the Cobb

Garlic Mashed Potato

DESSERTS

Flan

Mexican Chocolate Mousse

Arroz con Leche

70 Per Person