



Lago Mar Beach Resort and Club

1700 South Ocean Lane
Fort Lauderdale, Florida 33316
Catering Department: 954-245-3633

Banquet and Catering
Menus

Banquet & Catering Menu



Breakfast
Page 3-8



Breaks
Pages 9-10



Lunch
Pages 11-19



Reception
Pages 20-29



Dinner
Page 30-37

Crafted For You



South Florida Breakfast \$35

Freshly squeezed Florida orange and grapefruit juice

Tropical fruit display: mango, papaya, pineapple, orange and berries, coconut yogurt

Applewood smoked bacon, roasted chicken sausage links, scrambled eggs with red pepper, onion, chorizo and jalapeño jack cheese

Mango lattice, orange- coconut breakfast bread, strawberry lattice

Boniatto and plantain hash: red pepper, onion, cilantro and pancetta

Cuban sandwich: ham, roasted pork, Swiss cheese, pickles and mustard on Cuban bread

Freshly brewed regular and decaffeinated coffee

Selection of green and herbal teas

Breakfast

Spa Breakfast \$ 35

Freshly squeezed Florida orange and grapefruit juice

Seasonal fresh fruit skewers

Low fat breakfast breads & muffins

Assorted cereals served with skim milk

Breakfast parfait bar: Greek yogurt, assorted berries, dried fruits, granola and artisanal honey

Oatmeal, brown sugar, raisins and cranberries

Mediterranean sandwich: Egg white, provolone cheese, roasted tomato, fresh spinach on multigrain ciabatta

Freshly brewed regular and decaffeinated coffee

Selection of green and herbal teas



A \$5 per person surcharge will apply for Buffets under 25 guests



Recovery Breakfast \$32

Smoothie station: mango matcha smoothie, pineapple coconut protein shake and berry berry smoothie

Dark chocolate quinoa breakfast bowl: almond and coconut milk, mixed berries, sliced banana, chia seed, toasted coconut

Blueberry almond overnight oat

Breakfast parfait bar: Greek yogurt, assorted berries, dried fruits, granola and artisanal honey

Breakfast egg muffin sandwich with chicken sausage patty

Toast station to include multigrain, whole wheat bread and croissant, whipped butter, fruit preserves, marmalade

Freshly brewed regular and decaffeinated coffee

Selection of green and herbal teas

Breakfast

The European Style Breakfast \$ 37

Freshly squeezed Florida orange and ruby red grapefruit juice

Seasonal fresh fruit with berries

Raisin croissant, spinach and ricotta croissant

Crust less vegetarian quiche and quiche Lorraine

Norwegian smoked salmon, caper, red onion, sliced tomato, cream cheese and mini bagel

Table of European cheeses and meats

Toast station to include raisin walnut artisan bread, sourdough and marble rye bread

Whipped butter, fruit preserves, marmalade and Nutella

Freshly brewed regular and decaffeinated coffee

Selection of green and herbal teas



A \$5 per person surcharge will apply for Buffets under 25 guests

Traditional Continental Breakfast \$22

Freshly squeezed Florida orange and grapefruit juice

Pastries, croissants & gourmet muffins

Seasonal fresh fruit with berries

Assorted individual fruit yogurts

Assorted cereals served with skim and whole milk

Toast station to include artisan sliced breads

Soft butter, fruit preserves & marmalade

Freshly brewed regular and decaffeinated coffee

Selection of green and herbal teas



Breakfast

Lago Mar Continental Breakfast \$27

Includes all the items of the Traditional Continental Breakfast and the choice of one hot sandwich:

Hot Breakfast Sandwiches:

* Ham on croissant: ham, fried egg, Swiss cheese on French croissant

* Breakfast sandwich: toasted English muffin, fried egg, Canadian bacon and white cheddar cheese

* Mediterranean egg white on multigrain ciabatta: egg white, provolone cheese, roasted tomato, fresh spinach

* Vegetarian focaccia sandwich: tomato, asparagus, portabella mushroom and Swiss cheese

* Sausage, egg and cheese on mini bagel: sausage patty, fried egg, white cheddar cheese

* Santa Fe breakfast burrito: scrambled eggs, red pepper, onion, chorizo, jalapeño jack cheese wrapped in flour tortilla

(Hot Sandwich, based on one per person)

A \$5 per person surcharge will apply for Buffets under 25 guests



All American Breakfast Buffet \$ 35

Freshly squeezed Florida orange and grapefruit juice

Pastries, croissants & gourmet muffins

Seasonal fresh fruit with berries

Assorted individual fruit yogurts

Farm fresh scrambled eggs

Applewood smoked bacon and roasted sausage links

Homemade breakfast potato

Assorted cereals served with skim and whole milk

Toast station to include artisan sliced breads

Soft butter, fruit preserves & marmalade

Freshly brewed regular and decaffeinated coffee

Selection of green and herbal teas

A \$5 per person surcharge will apply for Buffets under 25 guests

Breakfast

Plated Breakfast \$ 31

Freshly squeezed Florida orange, grapefruit or apple juice

Freshly brewed regular and decaffeinated coffee, herbal teas

Pre-set bakery basket: French croissant, gourmet muffin, brioche roll, soft butter, fruit preserve & marmalade

Appetizer: (Choose one)

* Greek yogurt parfait with berries

* Tropical fruit salad

Main Course: (Choose one)

* Scrambled eggs, applewood smoked bacon and fresh corned beef hash

* Eggs benedict, avocado hollandaise sauce with a side of grilled tomato and asparagus

* Steak & eggs, roasted potato wedges, grilled asparagus

* Vegetable frittata, boniato hash



Chef Attended Breakfast Station Additions

Omelet Station \$ 11

Our chef will prepare “The Ultimate Omelet” with your choice of diced ham, spinach, pepper, mushroom, onion, tomato, crumbled feta cheese and shredded cheddar

Egg beaters and egg whites available

Waffle Station \$ 10

Chocolate chips, nuts, hot breakfast syrup, nutella, fresh berries and whipped cream

Breakfast Burrito Station \$ 11

Flour tortillas, scrambled eggs, chorizo sausage, diced ham, shredded cheddar, sautéed pepper, sautéed onion, diced tomato, chopped jalapeño, cilantro, green onion and homemade salsa

Chef's Fee \$120.00 (one uniformed chef per every 25 Guest)

Breakfast

Breakfast Additions

* Hot oatmeal, brown sugar, raisin, cranberry and maple syrup

* Warm buttermilk biscuit, country style sausage gravy

* French toast, maple syrup, powdered sugar and whipped cream

**Add any of the above items to your breakfast buffet for
\$ 4.00 per person**

* Applewood smoked bacon, roasted sausage links and scrambled eggs

* Display of European cheeses and meats

* Norwegian smoked salmon, caper, red onion, sliced tomato, cream cheese and mini bagel

* Crust less vegetarian quiche or quiche Lorraine

* Breakfast parfait bar: Greek style yogurt, assorted berries, dried fruit, granola and artisanal honey

**Add any of the above items to your breakfast buffet for
\$7.00 per person**

A \$5 per person surcharge will apply for Buffets under 25 guests



Lago Mar Brunch \$ 58

Breakfast Items

Assorted French croissants

Individual yogurt parfait

Orange coconut overnight oat

Toast station to include artisan sliced bread
whipped butter, fruit preserve & marmalade

Freshly squeezed Florida orange and grapefruit juice

Freshly brewed regular and decaffeinated coffee

Selection of green and herbal teas

Salads

Caprese salad: vine ripe tomato, fresh mozzarella cheese and
basil vinaigrette

Apple and cranberry chicken salad

Norwegian smoked salmon, caper, sliced tomato, cream cheese
and mini bagel

Carving Station

Slow roasted New York strip, pedro wine reduction

Chef's Fee \$120.00 (one uniformed chef per every 50 Guests)

Brunch

Hot Items

Applewood smoked bacon

Farm fresh scrambled eggs

Homemade breakfast potato

Chicken florentine, champagne sauce

Seasonal vegetables

Dessert

Assorted mini desserts



A \$5 per person surcharge will apply for Buffets under 25 guests



Themed Breaks

Miami Break \$18

Tropical fruit display, potato croquette, beef empanada, papaya juice, mango juice

Milk & Cookie Bar \$15

Whole milk, strawberry and chocolate milk
Chocolate chunk cookie, sweet & salty cookie, butter pecan coffee cookie



Chocolate Lovers \$16

Chocolate chunk cookie, triple chocolate chip brownie and chocolate beignet

Break

Coffee and doughnuts \$15

Freshly brewed regular and decaffeinated coffee, assorted mini doughnuts

Recharge Break \$20

Individual yogurt parfait, granola bar, fresh fruit skewer, vitamin water, coconut water



¹ Themed breaks must be ordered for total amount of guests attending, with a minimum of 20 guests.



Chips and Dips **\$18**

Tri colored tortilla chips, pita chips, kettle potato chips, homemade tomato & mango salsa, guacamole, roasted garlic hummus, smoked buffalo chicken dip

Smoothie Break **\$18**

Mango smoothie, pineapple coconut smoothie, berry berry smoothie, banana nut bread, apple cinnamon bread



¹ Themed breaks must be ordered for total amount of guests attending, with a minimum of 20 guests.

Break

Oktoberfest Break **\$17**

With local beer **\$23**

Mini bratwurst sandwich: Sauerkraut, onion, pepper, tomato and bacon jam

Warm pretzel, beer cheese dip



Savory Bistro **\$17**

Vegetable crudité with green goddess dip

Smoked fish dip with flat bread crackers and naan bread

Marinated green olives

Surrounded by Nuts **\$17**

Trail mixed nut, salted peanuts, honey roasted peanuts, salted cashews, peanut butter cup chocolate chunk cookie



Please choose one of the following sandwiches for your Box Lunch

Club Croissant

Shaved ham, turkey, applewood bacon, smoked gouda cheese, lettuce, French croissant

Herb Marinated Grilled Chicken

Dijon basil aioli, lettuce, roasted tomato, grilled chicken, multigrain ciabatta bread

Grilled Vegetable Wrap

Balsamic marinated grilled vegetables, lettuce and hummus

Roasted Sirloin of Beef

Brie cheese, arugula, roasted tomato, mustard aioli, ciabatta roll

Oven Roasted Turkey Wrap

Havarti cheese, herbed aioli, lettuce, tomato, garlic wrap

Italian Cold Cuts

Capicola, sopressata, provolone cheese, oven roasted tomato, arugula, focaccia roll

Box Lunch

Caprese

Fresh mozzarella, sliced tomato, basil pesto dressing, arugula, ciabatta bread

All Boxes Include:

Potato chips

Protein bar

Whole fresh fruit

Condiments, utensils, napkin

Bottled water or soft drink (on the side)

\$35.00 per person



A \$5 per person surcharge will apply for Buffets under 25 guests

All prices subject to 23% Taxable Service and 6% Sales Tax



Poultry \$ 41

Fish \$ 54

Beef/Pork \$ 53

Vegetarian \$ 40

Choice of Soup or Salad

Salads

Wedge salad: iceberg lettuce, crumbled blue cheese, diced tomato, cucumber, applewood bacon, herbed blue cheese dressing

Caprese salad: vine ripe tomato, mozzarella cheese, basil, virgin olive oil, micro green, blackberry balsamic reduction

Caesar salad: romaine lettuce, kalamata olive, sundried tomato, parmesan cheese, asiago crouton, Caesar dressing

Garden green salad: mixed greens, tomato, cucumber, shredded carrot, olive, balsamic vinaigrette

Plated Lunch

Soups

Mixed vegetable soup with barley, boniato crisp

Broccoli cheddar, asiago bread crostini

New England clam chowder, oyster cracker

Chicken quinoa florentine, yukon gold potato crisp

Desserts

Passion fruit opera: passion fruit mousseline, passion curd, passion vodka elixir

Fleur de pistache: pistachio mousse, chocolate cremeux, cherry gelée, pistachio biscuit, crunchy praline

Key lime torte: layers of Key lime mousse, key lime sablé and key lime pie

Chocolate marquise: dark chocolate mousse, flourless chocolate torte, raspberry jam

Berry crumble cheesecake: berry infused cheesecake, streusel topping, mango strawberry swirl coulis

Lemon gratin: lemon chiboust, lemon cream, chiffon sponge

A \$5 per person surcharge will apply for Plated lunches under 25 guests

All prices subject to 23% Taxable Service and 6% Sales Tax

Page 12

4.18



Main Entrées

Lemon - thyme roasted chicken breast, saffron risotto cake, braised greens, tomato au jus

Cashew crusted airline chicken, stir fry vegetable farro, baby bok choy, ginger orange glaze

Blackened Mahi Mahi, roasted pineapple rum sauce, plantain jasmine rice, papaya mango relish

Pan seared Florida red snapper, escabeche sauce, honey roasted sweet potato mash, asparagus spear

Espresso rubbed beef short bib, boniato mashed, crispy shallot, coffee chocolate reduction

Grilled flat iron steak, cauliflower and Yukon purée, fig cabernet glaze

Cider cured pork tenderloin, caramelized onion raisin pear chutney, boursin cheese grits

Spinach and mushroom ravioli, micro arugula, tomato and shaved parmesan salad, lemon caper sauce

Plated Lunch

Entrée Salads \$ 39.00

Grilled chicken Caesar salad: romaine lettuce, kalamata olive, cherry tomato, parmesan cheese, asiago crouton, Caesar dressing

Lobster and avocado salad: mixed greens, cherry tomato, avocado, bacon, boiled egg, lobster salad, house herbed ranch dressing

BLT steak salad: grilled beef tenderloin, mixed greens, tomato, red onion, bacon, cucumber, gorgonzola cheese, roasted garlic vinaigrette

Key West shrimp salad: baby greens, bell pepper, jicama, grape tomato, shredded carrot, diced mango, grilled shrimp, cilantro vinaigrette

Honey glazed salmon salad: mixed greens, dried apricot, cranberry, blue cheese, pomegranate seed, roasted red pepper, caramelized pecan, pomegranate balsamic dressing

Served with soup and dessert

A \$5 per person surcharge will apply for Plated lunches under 25 guests

Lunch

Tour of Asia \$56

Oriental Salad Bar

Mesclun lettuce, water chestnut, red pepper, mandarin orange, cashew, shredded carrot, wonton crisp, roasted pineapple ponzu vinaigrette, Asian ginger dressing

Thai lime chicken salad with jicama, udon noodle and crunchy oriental vegetables

Vegetable spring rolls

Grilled salmon, hoisin lime pomegranate glaze, oriental pickled vegetable slaw

Thai roasted chicken wings, hot and sour orange glaze

Korean barbeque flat iron steak

Ginger vegetable fried rice

Wok Asian vegetables

Chef's choice of desserts



A \$5 per person surcharge will apply for Buffets under 25 guests

All prices subject to 23% Taxable Service and 6% Sales Tax



Lunch

Taste of South Florida \$ 57

South Beach salad bar: mixed greens, arugula, tomato, cucumber, jicama, heart of palm, corn, black bean, diced mango and plantain crisp. Key lime cilantro vinaigrette, coconut mango dressing

Sangria glazed shrimp salad with tropical fruits

Jerk grilled boneless chicken thighs, papaya mango salsa

Caribbean pineapple rum marinated hanger steaks; herb and roasted red pepper relish

Mojito lime dusted Mahi Mahi, orange mojo sauce

Yucca fries, yellow pepper “huancaína” sauce

Coconut, scallion, plantains jasmine rice

Fresh baked rolls and butter

Chef's selection of desserts

A \$5 per person surcharge will apply for Buffets under 25 guests



Italiano

\$50

Traditional Caesar salad: romaine lettuce, garlic crostini, kalamata olive, parmesan cheese

Tomato and mozzarella salad: arugula, basil vinaigrette, balsamic glaze



Antipasto salad: salami, olive, grape tomato, artichoke heart, pepperoncini pepper, farro, red peppers, provolone cheese, roasted garlic vinaigrette

Asiago cheese bread

Lunch

Oregano - Parmesan crusted Chicken breast, black garlic chunky tomato sauce

Snapper livornese, seared snapper with olive and caper citrus sauce

Garganelli pasta, roasted vegetables, ricotta sauce



Italian mixed vegetables

Chef's selection of desserts

A \$5 per person surcharge will apply for Buffets under 25 guests



Lunch

South of the Border \$56

Mexican Salad Bar

Shredded iceberg lettuce, diced tomato, shredded cheddar, diced cucumber, black bean, queso fresco, roasted corn, and tortilla chip, avocado ranch, citrus lime vinaigrette

Soft Taco Bar: make your own taco

Flour tortillas

Mango barbecue smoked pulled pork

Grilled skirt steak, chimichurri verde

Blackened Mahi - Mahi, tequila lime sauce

Charred red onion and pepper

Zesty lime manchego roasted corn

Mexican red rice with pinto bean

Mango pico de gallo, guacamole, salsa verde, cheddar cheese

Chef's selection of desserts



A \$5 per person surcharge will apply for Buffets under 25 guests

Lunch



Built your own Burger \$48

Field green salad, arugula, cucumber, cherry tomato, shredded carrot, garbanzo bean, roasted beet and fried goat cheese, creamy Italian dressing, raspberry vinaigrette

Coleslaw, cranberry, roasted almond, raisin and honey mustard vinaigrette

Roasted potato salad, arugula, bacon and blue cheese dressing

Beef burgers, Turkey burgers and Veggie Burgers

Applewood bacon, caramelized onion, sautéed mushroom

Waffle fries

Leaf lettuce, sliced tomato, red onion, pickle

Cheddar, American and Swiss cheese

Mayonnaise, guacamole, dijonaise, barbecue sauce, tomato salsa

Assorted rolls

Chef's selection of desserts

A \$5 per person surcharge will apply for Buffets under 25 guests



Deli Buffet Luncheon \$43

Wild coastal greens, tomato, cucumber, onion, red pepper, feta cheese and farro

Roasted garlic vinaigrette, herbed ranch dressing

Potato salad; grain mustard dressing

Tuna salad

Sliced cold cuts; smoked turkey, maple roasted ham, roast beef, Italian cuts

Sliced cheeses; sharp cheddar, provolone, American and Swiss cheese

Assorted sliced breads & rolls

Appropriate condiments

Potato chips

Cookies and brownie

A \$5 per person surcharge will apply for Buffets under 25 guests

Lunch

Brick Oven Pizza Party \$45

Traditional Caesar salad: romaine lettuce, garlic crouton, kalamata olive, parmesan cheese, Caesar dressing

Italian style house salad: european cucumber, cherry tomato, pepperoncini pepper, onion ring, green olive, red pepper, Italian dressing

Assorted variety of pizzas from our brick oven:

Vegetarian: sliced olive, pepper, mushroom, arugula, onion

Three cheese: mozzarella, parmesan, pepper jack cheese

Italian meat: prosciutto, pepperoni, soppressata

Red pepper flakes, oregano, basil, extra virgin olive oil, parmesan cheese, garlic bread

Buffalo chicken wings, celery sticks, blue cheese dipping sauce

Chef's choice of desserts





Minimum order of 25 pieces for each hors d'oeuvre selected

Reception

Cold Hors D 'Oeuvres \$6 per piece

Meat and Poultry

- . Beef carpaccio crostini; petite arugula, grain mustard sauce, shaved parmesan
- . Mild Spanish chorizo; pickled fennel, green olive, feta cheese
- . Smoked chicken tostada salad; mojito vinaigrette, black bean and corn salsa
- . Compressed cantaloupe ball salad, prosciutto, Spanish basil glaze, saint andré cheese

Vegetarian

- . Beet and orange salad on endive; citrus mint vinaigrette
- . Heirloom tomato and mozzarella cup; sweet basil vinaigrette
- . Compressed watermelon salad; baby arugula, boursin-blue cheese
- . Japanese eggplant roll; roasted red pepper, mushroom, wakame, seared tofu

Fish and Seafood

- . Crab and avocado salad cup
- . Ahi crudo; soy yogurt vinaigrette, orange segment, avocado, yucca chips, pickled radish
- . Lobster salad slider
- . Seafood ceviche shooter; plantain chips, glazed sweet potato



Hot Hors D'Oeuvres \$7 per piece

Meat and Poultry

- . Bao bun; Korean barbecue pork, pickled Chinese vegetables
- . Mini chicken & waffle; mustard maple syrup
- . Beef tenderloin lollipop; caramelized red wine shallot, gorgonzola cheese, beet and port syrup
- . Mini lamb chop; black garlic au jus, truffle risotto cake



Minimum order of 25 pieces for each hors d'oeuvre selected

Reception

Fish and Seafood

- . Shrimp & grits; roasted tomato and corn relish
- . Seared scallop; beet risotto, orange fennel salad
- . Blackened Mahi Mahi skewer; plantain hash, ginger and pineapple jam
- . Grilled octopus; roasted fingerling potato, chimichurri sauce, olive aioli



Vegetarian

- . Sweet potato and quinoa cake; blackberry salsa, crème fraîche
- . Roasted tomato basil soup; Havarti grilled cheese
- . Phyllo cup with spinach and asparagus dip
- . Roasted potato with caramelized pecan, white cheddar cheese and caramelized onion

Display Stations

Flat Bread Pizza Display \$18

Prosciutto, fig, goat cheese and caramelized onion flatbread
Steak and gorgonzola flatbread with arugula and balsamic glaze
Chicken and artichoke pesto flatbread
Fresh mozzarella, arugula, mushroom and pepper flatbread

Cheese Fondue Station \$25

Traditional Swiss cheese fondue, jalapeño & salsa fondue;
cubed bread, fresh mushroom, broccoli floret, roasted potato
wedge, cherry tomato, cauliflower floret, baby carrot, apple
wedge, sliced sausage, grilled chicken breast



Reception

Slider Bar Display \$22

Bacon and brie slider; tomato jam
Buffalo chicken slider; arugula and blue cheese sauce
Korean BBQ pulled pork slider; Asian pickled vegetable slaw



Bruschetta Bar \$22

Asiago bread crostini, sliced baguette, diced tomato & basil,
fresh mozzarella, crumbled feta, shredded parmesan, grilled
eggplant, roasted tomato, grilled portabella mushroom, roasted
pepper, baby arugula, sliced prosciutto, soppressata, olive
tapenade, walnut pesto, olive oil, balsamic glaze

¹ Display stations must be ordered for total amount of guests attending,
with a minimum of 20 guests.



European Meats and Cheeses \$20

Deluxe display of Italian meats & cheeses served with artisan bread, marinated olive, pepperoncini pepper and grilled vegetables



Jumbo Shrimp Cocktail \$5 per piece

Jumbo poached shrimp accompanied with citrus cocktail sauce, pineapple mango sauce & lemons wedge

Tropical Fruit & Berries \$17

Displayed with fruited yogurt and cottage cheese

Artisan Cheese Board \$20

Domestic and imported cheeses garnished with fresh and dried fruits, chutneys, flat bread and artisan bread

Reception

Deluxe Crudités \$15

Add Fish Dip \$ 22

Selection of fresh garden vegetables, naan bread, green goddess dip, hummus, blue cheese dipping sauce



Trial Mix made by you \$20

Vanilla cinnamon candied pecan, chili and lime roasted cashew, honey roasted almond, sweet and salty walnut, roasted chickpea, pumpkin seed, cranberry, dried apricot, raisin, granola, dark chocolate chip and coconut flake

Assorted Sushi Platter \$22

Served with soy sauce, pickled ginger and wasabi

Display stations must be ordered for total amount of guests attending, with a minimum of 20 guests.

Carving Stations

Sesame Crusted Rare Ahi Tuna Loin

Guava poke sauce, pickled Asian vegetables \$26
Add Thai coconut jasmine rice \$30

Argentinean Grilled Skirt Steak

Mint chimichurri sauce, salsa criolla \$20
Add yucca fries \$24



Sous Vide Beef Tenderloin

Roasted shallot butter, mushroom pancetta sherry sauce \$29
Add 3 color roasted fingerling potato \$33

Chef's Fee \$120.00 (one uniformed chef per every 50 Guests)

Reception

Mojito Lime Rubbed Rack of Pork

Dark cherry pomegranate sauce \$24
Add roasted root vegetables and apple hash \$28



Slow Roasted NY Strip

Black garlic bone marrow reduction \$28
Add boniato mash \$32

Roasted Turkey Breast

Cranberry orange chutney, miniature rolls ²

¹ Carving stations must be ordered for total amount of guests attending, with a minimum of 20 guests.



Action Stations

Quinoa and Farro Risotto Station \$24

Toppings to include: Peas, assorted mushrooms, pancetta, spinach, broccoli floret, roasted tomato, parmesan cheese, asparagus, grilled chicken, shrimp and diced roasted vegetables

Black truffle cream sauce, lemon-parmesan sauce

Add lobster \$ 8

Grilled Cheese Station \$22

The Cuban: pulled pork, deluxe ham, gruyere cheese and pickle

Philly Cheesesteak: shortrib, pepper, onion, Havarti cheese

Saint André: bacon, tomato, saint André cheese, arugula



Chef's Fee \$120.00 (one uniformed chef per every 50 Guests)

Reception

Argentinean Grill \$ 27

Chicken Kabab, Argentinean chorizo, skirt steak, roasted potato wedge with chimichurri verde and salsa criolla



Pasta Station \$22

A variety of pastas, sauces and toppings will be cooked to order in front of your guests. Our offerings include: cheese ravioli, fusilli pasta, marinara sauce, fresh basil pesto, Alfredo sauce, mushroom, roasted mixed vegetables, sun dried tomato, black olive, spinach, broccoli floret, cherry tomato, parmesan cheese, pancetta and grilled chicken breast

Add shrimp \$5

Action stations must be ordered for total amount of guests attending, with a minimum of 20 guests.



Mexican Fiesta

\$27

Fresh fried taco shell, flour tortilla

Ancho cumin rubbed chicken thigh, mojito spiced grilled Mahi Mahi, mojo marinated carnitas

Served with shredded iceberg, guacamole, queso fresco, jalapeño cilantro crema, manchego cheese, mango salsa, chopped cilantro, pico de gallo, sour cream, pickled jalapeño, Key lime cilantro vinaigrette



Chef's Fee \$120.00 (one uniformed chef per every 50 Guests)

Reception

Salad Bar & Kababs

\$27

Tandoori chicken kabab with cumin tomato jam

Mediterranean spiced shrimp kabab with tzatziki sauce

Romaine, mixed greens, cherry tomato, cucumber, bell pepper, shredded carrot, bacon bite, Kalamata olive, chick pea, shaved red onion, shredded manchego cheese, feta cheese, pepperoncini pepper, quinoa, mozzarella cheese and naan bread

Balsamic blue cheese dressing, oregano basil vinaigrette

Wings Galore

\$22

Get your chicken wings the way you like them. Our chef will sauté them with your favorite sauce: Hot, mild, Korean barbecue or Jack Daniel's sauce

Carrot, celery sticks, blue cheese and ranch dressing



Action stations must be ordered for total amount of guests attending, with a minimum of 20 guests.



Mac & Cheese Bar \$20

Elbow and garganelli pasta
Diced lobster, bacon, grilled chicken breast, mushroom, roasted tomato, broccoli floret, scallion, roasted pepper, manchego cheese, parmesan cheese
5 cheese truffle sauce, gruyere and cheddar cheese sauce



Paella Station \$27

Saffron rice, shrimp, scallop, mussel, calamari ring, grilled chicken breast, chorizo sausage, cilantro, sweet pepper, diced tomato, green olive, green pea, roasted corn, jalapeño pepper, parsley and garlic

Chef's Fee \$120.00 (one uniformed chef per every 50 Guests)

Reception

Asian House Rice bowl \$23
Add Tofu \$27

Sautéed chicken or beef with your choice of vegetables

Vegetables include shredded carrot, bok choy, bean sprout, garlic, ginger, scallion, shitake mushroom, sesame seed, pineapple chunk and red bell pepper

General Tso sauce and pineapple sweet and sour sauce

Served with jasmine rice



Action stations must be ordered for total amount of guests attending, with a minimum of 20 guests.



Dessert Displayed Stations

Viennese Table \$25

Assorted French macaroon, miniature desserts and verrines

Mini Cupcake Display \$18

Sea salt caramel, red velvet, triple chocolate mini cupcakes

S'mores Bar \$20

Assorted graham crackers, dark, milk and white chocolate, marshmallow, s'more cupcake, s'more mousse shot

Chocolate Fountain \$22

Strawberry, pineapple chunk, cake cube, brownie, rice treat, pretzel stick, cookie, marshmallow, shredded coconut, chocolate chip, crushed nuts and candy sprinkles

Dessert stations must be ordered for total amount of guests attending, with a minimum of 20 guests.

Reception

Cake and Cheesecake in a Jar \$18

Choose a total of 3 flavors:

Cake in a jar: red velvet, triple chocolate, peanut butter cup, salted caramel, birthday cake, white chocolate raspberry

Cheesecake jar: cookies and cream, strawberry, key lime, guava, s'mores, salted caramel pecan





Dessert Action Stations

Banana Foster Martini Station \$20

Pound cake, Tahitian vanilla gelato, fresh whipped cream and wafer. Served in martini glass



Reception

Gelato Station \$24

Caramel sea salt gelato, white chocolate gelato with raspberry swirl and chocolate-hazelnut gelato, waffle cup

White and dark chocolate chips, sprinkles, chocolate sauce, raspberry coulis, caramel sauce, whipped cream, strawberry and maraschino cherry

Crepe Station

Chocolate crepe and lemon-orange crepe

Toppings to include: hazelnut spread, banana, fresh berries, chocolate sauce, vanilla ice cream, whipped cream, caramelized apple, roasted nuts

Chef's Fee \$120.00 (one uniformed chef per every 50 Guests)

Dessert stations must be ordered for total amount of guests attending, with a minimum of 20 guests.



New World South Florida \$64

Salad bar: Mixed greens, black bean, corn, tomato, cucumber, jalapeño jack cheese, diced mango, jicama
Papaya - lemongrass vinaigrette, piña colada dressing

Fresh hearts of palm salad: orange segment, shaved fennel, pickled onion, fried green tomato, passion fruit vinaigrette

Shrimp and plantain salad: grilled shrimp, fried green plantain, roasted corn salsa, mojo vinaigrette

Jerked spiced flank steak, pineapple ginger jam

Yucca crusted Mahi Mahi, coconut curry sauce, braised bell pepper and fennel

Tamarind glaze chicken breast, Caribbean fruit salsa

Jamaican rice and peas

Cumin scented roasted cauliflower, okra, and baby pepper

Chef's choice of dessert

A \$5 per person surcharge will apply for Buffets under 25 guests

Dinner

South African Soul Cuisine \$70

Cucumber salad with mango sambal, za'atar spiced naan bread

Couscous salad: tomato - date chutney, dried fruits, fried chickpea, tamarind vinaigrette

Banana leaf wrapped yellow tail snapper, tikka curry sauce

Harissa spiced sous vide hanger steak, chocolate-coffee sauce

Peri Peri chicken, mango yogurt dip

Cassava-avocado mash, crispy fried avocado

Fenugreek spiced buttered vegetables: Carrot, beet, cauliflower, fava bean

Chef's choice of dessert





Welcome to the Mediterranean \$70

Tortellini pasta salad: grilled artichoke, grilled asparagus, roasted tomato, red pepper pesto vinaigrette

Prosciutto and melon salad: blackberry balsamic glaze, basil vinaigrette



Polenta crusted pompano, Mediterranean style romesco sauce

Parmesan - basil crusted chicken breast, roasted garlic lemon jus, sautéed baby pepper and arugula

Grilled beef tenderloin steak, sautéed kale, roasted tomato, gnocchi, blue cheese cream sauce

Boursin cheese polenta

Roasted zucchini, cherry tomato, broccolini and yellow squash

Chef's choice of mini Italian pastries

Dinner

Pan Asian Cuisine \$68

Vegetable pad Thai salad with fried tofu; rice noodles, sprouts, cilantro, scallion, red pepper, shredded carrot, chopped peanut, tamarind cilantro sauce

Ahi poke salad with avocado, scallion, jicama, sesame seed and hoisin-lime sauce

Orange Chicken; tempura chicken breast wok tossed with sweet orange sauce and Chinese broccoli

Ginger - ponzu marinated beef tenderloin; stir fry lo mein noodles, Napa cabbage, bean sprouts, mushroom and general tso sauce

Rice paper wrapped snapper; baby bok choy, mushroom, scallion, lemongrass broth

Wok sautéed Chinese vegetables

Roasted pork vegetable fried rice

Chef's choice of dessert

A \$5 per person surcharge will apply for Buffets under 25 guests

Latin American

\$ 70

Quinoa vegetable salad: queso fresco, olive, fava bean, purple potato, diced onion, tomato, corn, parsley and lime vinaigrette



Seafood ceviche; served in martini glass with sweet potato spheres and plantain chip

Skewered grilled chicken thigh; oven roasted purple potato
Peruvian yellow pepper cream

Pan seared corbina fish, sautéed scallop, shrimp and squid on
“aji panca” cream sauce

Chef's Fee \$120.00 (one uniformed chef per every 50 Guests)

Dinner

Carved to order Argentinean asado; grilled skirt steak, grilled mild chorizo, roasted red pepper chimichurri



Plantain tostones; crispy fried plantain with salsa Criolla

Roasted vegetables

Chef's choice of dessert

A \$5 per person surcharge will apply for Buffets under 25 guests



Modern American Buffet \$67

Cobb Salad Bar

Crispy mixed greens, cucumber, tomato, corn, olive, egg, onion, bacon bites, cheddar cheese
sweet vidalia dressing, roasted garlic vinaigrette
Fresh baked rolls and butter

Macaroni and pickled vegetable salad

Roasted beet salad: arugula, candied walnut, stilton cheese
raspberry beet vinaigrette



Chef's Fee \$120.00 (one uniformed chef per every 50 Guests)

Dinner

Pecan crusted grouper; carrot sweet potato purée

Prosciutto and Havarti stuffed chicken breast; roasted garlic cauliflower sauce, asparagus tips

New York strip carved to order, bone marrow bordelaise sauce

Sweet potato and Brussel sprout hash

Roasted broccoli, cauliflower and baby carrot

Chef's Choice of dessert



A \$5 per person surcharge will apply for Buffets under 25 guest



**Grilling and Chilling
With Lobster Tails** **\$68
\$85**

Iceberg lettuce, maytag blue cheese, poached pear, candied walnut, tomato, cucumber, candied bacon
blue cheese dressing, apple cider vinaigrette

Compressed watermelon salad: pickled radish, cherry tomato, mint syrup



Red, white and blue potato salad: baby arugula, blue cheese, bacon vinaigrette

Dinner

Grilled petit filet, cipollini onion balsamic reduction

Grilled lobster tail; Citrus lobster sabayon, zesty citrus butter



Sous vide grilled chicken breast, wilted kale, apricot glaze

Loaded baked potato hash

Charred corn, garlic butter, fresh lime and queso fresco

Chef's choice of dessert

A \$5 per person surcharge will apply for Buffets under 25 guests



Plated Dinner

	3 course	4 course
Poultry/Vegetarian	\$ 56	\$ 68
Fish	\$ 68	\$ 80
Beef/Pork/Lobster	\$ 71	\$ 83

Appetizer

Braised short rib; roasted tomato, gnocchi, sautéed spinach

Main lobster, kale, spinach and basil risotto, roasted baby pepper

Shrimp & grits; maple dijon pepper sauce, mâche green, basil drizzle

Sweet potato crostini: poached pear, candied walnut, micro green, goat and boursin cheese, blackberry vinaigrette

Smoked gouda and havarti mac and cheese: Jack Daniel's glazed pork belly, braised collard green

Salads

Shaved Brussel sprout salad: spiced walnut, apple, pear, roasted tomato, candied bacon, shallot vinaigrette

Floridian Caesar salad: romaine heart, shaved manchego cheese, roasted tomato jam, Cuban bread crostini, creamy citrus vinaigrette

Honey roasted butternut squash salad: orange segment, fried chickpea, cranberry, baby spinach, spiced pecan, cider vinaigrette

Wedge salad with herbed buttermilk blue cheese dressing: crispy pancetta, golden raisin, grape tomato, fried shallot, sliced pickled radish and cucumber

Grain salad: farro, quinoa, roasted cauliflower, tomato, beet, feta cheese, frisée lettuce, cranberry, carrot, citrus vinaigrette

A \$5 per person surcharge will apply for Plated dinners under 25 guests



Main Entrees

Poultry

Kale, apple and bacon stuffed chicken breast; maple mustard pan sauce, roasted cauliflower quinoa risotto

Sous vide duck breast; pinot noir pomegranate sauce, farro Brussel sprout hash

Lemongrass crusted chicken breast; coconut foam, micro arugula salad, basil drizzle, Carolina rice

Fish

Mango habanero dusted mahi mahi; black bean coulis, tomato vegetable salsa, roasted poblano pepper stuffed with plantain hash

Pretzel crusted salmon; bourbon and mustard sauce, roasted corn grits

Pan seared seabass; mushroom, roasted tomato, fava bean and arugula ragout, cannellini bean purée

Basil macadamia nut crusted grouper; champagne beurre blanc, parsnip, carrot and celery root mash with crème fraîche and chives

Plated Dinner

Meat

Grilled N.Y. strip with leek boursin cheese butter; roasted pancetta, shallot, leek, fingerling potato

Sous-vide beef tenderloin; shallot black garlic port sauce, steak butter, cauliflower roasted garlic mash

Mustard herbed crusted rack of lamb; marsala fig sauce, mushroom white truffle risotto

Cherry cola braised pork ossobuco; wilted greens, orange gremolata, white cheddar polenta

Smoked sea salt and black pepper dusted flat iron steak; bone marrow truffle butter, red wine syrup, butternut and sweet potato sage hash

Vegetarian

Wild mushroom ravioli; romesco sauce, wilted kale, roasted root vegetables

Warm layered vegetable terrine; fried goat cheese, yellow pepper coulis, three olive tapenade crostini

A \$5 per person surcharge will apply for Plated dinners under 25 guests



Plated Dinner

Seafood

Sous vide butter poached lobster tail; citrus salsa, vanilla orange sabayon, carrot ginger purée

Pan seared scallop; braised fennel with almond, orange foam, beet glaze, almond grits

Basil fettucine with shrimps, scallops and clams; roasted tomato, kalamata olive, lemon caper tomato sauce



Dessert

Passion fruit opera: passion fruit mousseline, passion curd, passion vodka elixir

Fleur de pistache: pistachio mousse, chocolate cremeux, cherry gelée, pistachio biscuit, crunchy praline

Key lime torte: key lime mousse, key lime sablée, key lime pie

Chocolate marquise: dark chocolate mousse, flourless chocolate torte, raspberry jam

Berry crumble cheesecake: berry infused cheesecake, streusel topping, mango strawberry swirl coulis

Lemon gratin: lemon chiboust, lemon cream, chiffon sponge

A \$5 per person surcharge will apply for Plated dinners under 25 guests



Beverages

Coffee Break

Freshly brewed regular coffee & decaffeinated coffee

\$70.00 per gallon

Hot water to include our selection of Meaty Leaf Teas

\$30.00 per gallon

Freshly brewed iced tea

\$40.00 per gallon

Freshly squeezed orange juice

\$35.00 per gallon

Individual bottle of juice

\$4.00 each

Assorted 20 oz. soft drinks

\$4.00 each

Evian bottled water

\$3.75 each

Gatorade / power aide

\$4.00 each





Bar Selections

Hosted Consumption Bar - (Per Drink)

Luxury brands	\$11.00
Top shelf brands	\$10.00
Premium brands	\$ 9.00
Cordials	\$ 9.50
Sycamore lane wine	\$ 7.00
Premium beer	\$ 6.00
Domestic beer	\$ 4.75
Soft drinks	\$ 4.00
Bottled water	\$ 3.75

Hosted Consumption Bar - (by the Hour)

Premium Brands

1 Hour	\$24.00
2 Hours	\$34.00
3 Hours	\$42.00
4 Hours	\$48.00

To include: Absolut, Tanqueray, Bacardi, Jim Beam, Canadian Club, Dewar's, Jose Cuervo, Sycamore Lane Chardonnay, Cabernet, Pinot Noir, Pinot Grigio Wine, Stella, Corona, Coors Light, Budweiser, Bud Light, Soft drinks and Evian bottled water

Beverages

Top Shelf Brands

1 Hour	\$28.00
2 Hours	\$40.00
3 Hours	\$50.00
4 Hours	\$58.00

To include: Tito's, Bombay Sapphire, Captain Morgan, Jack Daniels, Crown Royal, Jonny Walker Black, Tres Agaves, Sycamore Lane Chardonnay, Cabernet, Pinot Noir, Pinot Grigio Wine, Stella, Corona, Coors Light, Budweiser, Bud Light, Soft drinks and Evian bottled water

Luxury Brands

1 Hour	\$30.00
2 Hours	\$44.00
3 Hours	\$56.00
4 Hours	\$66.00

To include: Grey Goose, Hendrick's, Captain Morgan, Makers Mark, Crown Royal, Glenlivet, Patron Silver, Sycamore Lane Chardonnay, Cabernet, Pinot Noir, Pinot Grigio Wine, Stella, Corona, Coors Light, Budweiser, Bud Light, Soft drinks and Evian bottled water



General Information

Our Catering Staff will be happy to customize any menu to satisfy your palate. All prices listed are subject to change. Menu prices will be confirmed at time of booking.

Guarantee

Guarantees are required for all Catered Events. Final guest count must be confirmed (3) business days before event's first day, or the expected number will be used. This guest count will be your guarantee and it cannot be reduced but it may be increased. We will prepare for 5% over the guaranteed number.

Labor Charges

Chef Attendants are available at a fee of \$120.00 per attendant for a two hour period. Bartenders are available at a fee of \$150.00 per bartender for a (3) hour period. Every extra hour is \$25.00 per bartender. A 23% Service Charge is added to all food & beverage charges. A 6% Sales Tax will be added to all food & beverage, meeting room rental, Audio Visual Equipment and miscellaneous charges.

Turtle Season

March 01st - October 31st

Harbor Beach is committed to protecting the Sea Turtles during their nesting period. In conjunction with the Florida Department of Environmental Protection, all non-compliant lighting associated with outdoor events must be turned off no later than 30 minutes after the officially published sunset time.

Signage

Under no circumstance, should there be anything nailed, screwed or otherwise affixed to the walls or fixtures of the hotel. In addition, no displays or signage are permitted in the lobby area of the hotel, unless professionally made and approved by hotel. A damage fee of \$250.00 will be added to your account should there be any violations of the above mentioned.

Outdoor Events

Any outdoor event with a 30% or higher chance of precipitation or winds in excess of 15mph will be moved to the indoor back up location. Decisions will be made not less than 4 hours prior to schedule start time. All outdoor entertainment must end no later than 10pm.