

American Menu Option

Appetizers/ Starters

Lamb Chops

Mint and Parsley Pesto

Maryland Crab Cake

Micro Greens, Lemon Aioli

Chilled Jumbo Shrimp

Cocktail Sauce and Frisse Lettuce

Local Heirloom Tomatoes

Buratta Cheese, Tomato, Garlic Vinaigrette

Wedge Salad

Sweet Onion, Blue Cheese, Tomato, Balsamic Vinaigrette

Main Entree

Grilled Cowgirl

Bone in Ribeye, Parmesan Potatoes, Asparagus

Pan Roasted Chicken

Fingerling Potatoes, Carrots, Pearled Onions

Braised Short Ribs

Sweet Corn Polenta

Blackened Salmon

Rice Pilaf, Broccolini

Bourbon Glazed Pork Tenderloin

Mashed Yams, Brussels Sprouts

-V- Portobello & Veggie Stack

Israeli Cous Cous and Spinach

Dessert

Strawberry Shortcake

Berry Sauce, Whipped Topping

Brioche Bread Pudding

Creme Anglaise

New York Cheesecake

Raspberry Sauce





Miami's Latin Spice

Appetizers/ Starters

Vigoron

Crispy Pork Belly, Shredded Cabbage, Fried Yucca

Grilled Octopus

Garlic Mashed Malanga, Paprika Lemon Cream

Watermelon & Peach Salad

Candied Cashews, Pickled Raddish, Mint and Basil

Ceviche

Snapper, Shrimp, Mango, Tomato, Cilantro, Aji Amarillo

Lechon in Plantain Cup

Braised Pork, Mojo Aioli, Chicharron, Cilantro

Main Entree

Churrasco

Grilled Beef, Fondant Potatoes, Pico de Gallo, Chimichurri

Grilled Grouper

Spinach and Mushroom Risotto

Local Red Snapper

Fried Plantain, Rice and Beans

Ancho Pork Tenderloin

Mojo Yucca, Onion and Avocado Salad

Orange Glazed Crab Stuffed Salmon

Jasmine Rice, Asparagus with Carrots

-V- Kale Pilaf

Basmati Rice, Quinoa, Chickpeas, Seasoned Vegetables,
Avocado

Dessert

Flan- Creme Caramel

Whipped Cream, Orange Caramel

Tres Leches

Berries

Torrejas - Spanish French Toast

Vanilla Ice Cream



Italian Menu Option

Appetizers/ Starters

Arugula Salad

Shaved Fennel, Scallions, Parmesan, Walnuts, Red Wine Vinaigrette

Polpette

Pork & Beef Meatballs, Slow Cooked Tomato Sauce, Cheesy Polenta

Roasted Beets

Goat Cheese Mousse, Orange Segments, Vinaigrette

Garlic Shrimp

Spicy Cocktail Sauce

Main Entree

Veal Chop Parmesan

Pomodoro Sauce, Mozzarella and Basil, Garlic Spinach

Branzino

Corn, Zucchini, Tomato & Olives with Pancetta

Gnocchi

Cherry Tomatoes, Basil, Butter Poached Lobster

Crispy Chicken

Italian Bean Ragout, Baby Spinach, White Wine Butter Sauce

Osso Bucco- Pork or Lamb

Parmesan Risotto, Demi Glace

Dessert

Tiramisu

Whipped Cream and Fresh Berries

Nutella Mousse

Chocolate Tuille and Berries

Baked Brie in Puff Pastry

Warm Berry Compote



Mediterranean Menu Option

Appetizers/ Starters

Roasted Red Pepper Hummus

Toasted Pita Bread, Olives, Tomatoes

Tuna Tartare

Watermelon, Avocado, and Sesame Seeds

Grilled Octopus

Potatoes, Capers, Olives, Smoked Creme

Pan Seared Scallops

Mushroom Saffron Risotto

Main Entree

Cherry Glazed Duck Breast

Farro with Kale and Tomatoes

Airline Chicken Breast

Swiss Chard, Crispy Pancetta, Fava Beans

Chicken or Veal Picatta

Lemon, Capers, Buerre Blanc, Yellow Rice and
Mushrooms

Grilled Rack of Lamb

Rosemary Potatoes, Seasonal Vegetables

Roasted Ribeye Steak

Yukon Mashed Potatoes, Parsley & Basil Pesto

Dessert

Honey Roasted Peach

Caramelized Blueberries and Whipped Cream

White Wine Poached Pears

Pistachio and Vanilla Ice Cream

Sweet Ricotta & Strawberry

Parfait

Raspberry Coulis