



THE BILTMORE

MIAMI ~ CORAL GABLES ~ EST. 1926



BANQUET MENU

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BREAKFAST MENU

BREAKFAST

*Served with Freshly Brewed Regular & Decaffeinated Coffee, Assortment of Hot Teas
Assortment of Creamers and Dairy-Free Milks*

CONTINENTAL BREAKFAST | \$42

Florida Orange, Grapefruit, Apple & Cranberry Juices
Sliced Seasonal Fresh Fruit & Vine-Ripened Berries
Fresh-Baked Croissants & Danishes served with Whipped Butter & Fruit Preserves
Assorted Cereal, Granola & Dried Fruits
Plain & Flavored Greek Yogurt

GABLES CONTINENTAL BREAKFAST | \$46

Tropical Juice Display
Assorted Bottled Smoothies
Sliced Seasonal Fresh Fruit & Vine-Ripened Berries
Selection of Fresh Bagels with an Assortment of Cream Cheese
Assorted Muffins
Plain & Flavored Greek Yogurt

MIRACLE MILE GRIDDLE | \$49

Florida Orange, Ruby Grapefruit, Apple Juices
Seasonal Fruit Salad
Assorted Yogurt and Cereal
Skim and Whole Milk
Butter Croissants, Assorted Muffins, Danishes, Chocolate Croissants, Flavored Loaf of the Day
Scrambled Eggs, Canadian Bacon, Tri-color Marble Potatoes
Buttermilk Pancakes, Maple Syrup

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MIAMI - CORAL GABLES - EST. 1926

BREAKFAST

Served with Freshly Brewed Regular & Decaffeinated Coffee, Assortment of Hot Teas
Assortment of Creamers and Dairy-Free Milks

BILTMORE BREAKFAST YOUR WAY | \$55

Sliced Seasonal Fresh Fruit & Vine-Ripened Berries
Fresh Baked Croissants, Danishes, Muffins, Served with Whipped Butter & Fruit Preserves
Selection of Fresh Bagels with an Assortment of Cream Cheese
Assorted Cereal, Granola & Dried Fruits
Plain & Flavored Greek Yogurt

EGGS (Select One)

Cage-Free Scrambled
Roasted Pepper, Mushroom, Spinach, Gruyère, Egg White Frittata, Shirred Eggs Florentine
Egg Whites, Vegan Eggs

MEATS (Select One)

Applewood Smoked Bacon
Grilled Canadian Bacon
Turkey Sausage Patty
Chicken-Apple Sausage Links
Smoked Salmon Lox & Capers

POTATOES (Select One)

Potato Hash, Caramelized Onion, Chive
Sweet Potato and Roasted Vegetable Hash
Hash Brown Potatoes
Red Bliss Potato, Lemon Zest, Parsley

VEGETABLE (Select One)

Roasted Mixed Squash, Onions, Tarragon
Provençal Tomatoes
Grilled Asparagus
Roasted Assortment of Mushrooms

LATIN INSPIRED ENHANCEMENT | \$8 per guest

Huevos Rancheros
Tortilla Española
Arepas | Fried Egg or Shredded Meat
Empanadas | Ham & Egg or Spinach & Cheese

INDIVIDUAL ENHANCEMENTS

CHOCOLATE GLUTEN-FREE MUFFINS | \$61 per dozen

BERRY GLUTEN-FREE SCONES | \$61 per dozen

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BREAKFAST ENHANCEMENTS

All enhancements must be ordered for the full guest count guarantee

BREAKFAST SANDWICHES | \$12

SELECT TWO

BACON, EGG & CHEDDAR CROISSANT

SAUSAGE, EGG & CHEDDAR CROISSANT

EGG WHITE ENGLISH MUFFIN Arugula, Roasted Peppers, Fontina Cheese

POWER BURRITO Scrambled Eggs, Spicy Pepper Jack Cheese, Chorizo, Salsa & Spiced Avocado

FRESH START BOWL | \$14

SELECT ONE

POWER BOWL

Acai, Banana, Organic Flax Seed, Topped with Berries & Organic Granola

VITALITY GREEN BOWL

Organic Spirulina, Kale, Spinach, Flax Seed, Topped with Berries, Organic Granola, Kiwi, Hemp, Wheat Grass Puree

QUICHE | \$12

SELECT ONE

QUICHE LORRAINE Pastry Filled with Cheese, Bacon and Vegetables

QUICHE FLORENTINE Stuffed with Spinach, Swiss Cheese

QUICHE CAPRESE Flavored with Mozzarella Cheese, Tomatoes and Fresh Basil

IRISH STEEL CUT OATMEAL | \$12

Brown Sugar, Maple Syrup & Raisins

BELGIAN BUTTERMILK WAFFLES | \$14

Vine-Ripened Berries, Whipped Cream, Powdered Sugar & Maple Syrup

CINNAMON FRENCH BRIOCHE | \$14

Vine-Ripened Berries, Whipped Cream, Powdered Sugar & Maple Syrup

*OMELETTE STATION | \$28

Omelettes Prepared to Order with a Variety of Fresh Fillings

Spinach, Scallions, Mushrooms, Tomatoes, Shredded Cheese, Smoked Ham, Bacon, Sausages, Onions, Sweet Peppers & Chives

Organic Eggs and Egg Whites Available

Attendant Fee \$250 Per Attendant One Attendant for Every 75 Guests

*MEDITERRANEAN EGGS STATION | \$30

Peppers, Tomatoes, Paprika, Chiles, Turmeric, Served with Mediterranean Flat Bread on the Side

AVOCADO Poached Baked Egg, Fresh Arugula

PROSCIUTTO Black Olives, Chopped Parsley

CRUMBLE SAUSAGE Extra Virgin Olive Oil Drizzle, Balsamic Glaze

AVOCADO TOAST | \$24

Sliced Sourdough & Whole Wheat Bread

Mashed Avocado, Poached Egg, Radishes, Cherry Tomatoes

Chopped Bacon, Queso Fresco, Olive Oil

VEGETARIAN & VEGAN OFFERINGS

Minimum of 25 guests

TEMPEH SAUSAGE | \$14

BLUEBERRY BAKED OATMEAL | \$14

VEGAN SCRAMBLED EGGS | \$14

CINNAMON QUINOA BREAKFAST BOWL | \$14

BANANA PANCAKE | \$14

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BREAKS MENU

BREAKS

Minimum 25 Guests, Served for 30 Minutes Maximum

FRESH START | \$20

Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Premium Teas
Chef's Selection of House-Made Breakfast Breads, Fresh-Baked Croissants, Danishes & Muffins
Assorted Health Bars and Protein Bars
Assorted Bottled Smoothies

BUILD-YOUR-OWN TRAIL MIX | \$21

House-Made Granola, Dried Fruits, Sliced Almonds, Chopped Walnut, M&Ms®, Raisins,
Banana Chips, Yogurt Covered Pretzels

HEALTHY SUPERFOOD BREAK | \$21

Blueberry Smoothie, Pomegranate, Watermelon & Cucumber-Chili Elixir Shooters
Whole Grain Oat & Blueberry Muffins
Fresh Fruit Kabobs with Toasted Coconut Honey Yogurt
Marcona Almond, Pumpkin Seed & Dried Cranberry Snack Mix with Dark Chocolate Chunks

MEDITERRANEAN MEZZE | \$18

Traditional and Spicy Hummus, Baba Ganoush, Classic Rainbow Tomato Bruschetta, Olive Tapenade,
Mint & Parsley Quinoa Tabbouleh, Muhammara, Roasted Peppers, Crumbled Feta, Toasted Pita,
Sesame Flatbreads and Crostini

HAVANA BREAK | \$24

Mini Cuban Sandwiches
Ham Croquettes
Assorted Empanadas
Guava & Cheese Pastelitos

WRAP IT UP BREAK | \$24

Mini Boars Head® Turkey, Purple Tomato, Aged Cheddar, Edamame Hummus Pinwheels
Mini McKnight® Smoked Salmon, Boursin, Crispy Capers, Purple Tomato & Shaved Onion Pinwheels
Mini Sliced Rainbow Tomatoes, Buffalo Mozzarella & Basil Pinwheels
Mini Strawberry, Banana & Nutella® Pinwheels

LOW CARB BREAK | \$26

Vegetable Crudit , Edamame Hummus
Marinated Olives
Nut Trio, Peanuts, Almonds, Cashews
Gluten-Free Fleur de Sel Muffin

RELAXED LIFE | \$28

Watermelon-Lime Juice Shooter
Cucumber-Mint Juice Shooter
Wheat Grass Juice Shooter
Coconut Macaroons
Fresh Fruit Skewers, Honey-Yogurt Dip

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BREAKS

Minimum 25 Guests, Served for 30 Minutes Maximum.
Surcharge of \$250 for groups under 25 guests.

SWEET & SALTY | \$26

Salted Mixed Nuts
Assorted Granola Bars
Wafer Cookies
Assorted Pie Bars

GELATO CART | \$24

Minimum 50 guests
Variety of Gelato
Select Six From Below:
Flavors include Vanilla, Cookies & Cream, Chocolate, Mint Chocolate Chip,
Strawberry Sorbet, Raspberry Sorbet, Mango Sorbet, Lemon Sorbet, Coconut Sorbet

Served in Cones & Plastic Cups
Required Chef Attendant Fee | \$250 (One Per 50 Guests)
Required Rustic Gelato Cart Rental | \$200

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BREAKS

MORNING SNACKS

COFFEE CAKE | \$20

SELECT ONE | Per Loaf (8 Slices Per Loaf)

Cinnamon Swirl, Banana Walnut, Lemon Poppy Seed,
Carrot Cake

FRESH BAKED CROISSANTS, BUTTER & CHOCOLATE | \$60

Per Dozen

ASSORTED BAGELS | \$60

Per Dozen

Plain, Chive, Smoked Salmon, Whipped Cream Cheese

FRESH BAKED CINNAMON BUNS | \$60

Per Dozen

Drizzled Royal Icing

GUAVA & CHEESE PASTELITOS | \$60

Per Dozen

FRESH DANISH, MUFFINS & PASTRIES | \$60

Per Dozen

WHOLE FRESH SEASONAL FRUIT | \$3

Per Item

ASSORTED PLAIN & FRUIT YOGURTS | \$5

Per Item

GRANOLA, GREEK YOGURT & VINE-RIPENED BERRY PARFAITS | \$7

Per Item

SLICED SEASONAL FRESH FRUIT & VINE-RIPENED BERRIES | \$9

Per Person

Honey Lemon Poppy Seed Yogurt Dip

AFTERNOON SNACKS

ASSORTED FRENCH PETIT FOURS | \$62

Per Dozen

CHOCOLATE-DIPPED STRAWBERRIES | \$50

Per Dozen

BAKERY FRESH CHOCOLATE-GLAZED FUDGE-PECAN BROWNIES & BLONDIES | \$60

Per Dozen

BILTMORE SIGNATURE COOKIES | \$60

Per Dozen

Peanut Butter, Chocolate Chip, Oatmeal Raisin &
Macadamia White Chocolate

HEALTH BARS & PROTEIN BARS | \$5

Per Item

ASSORTED CANDY BARS | \$4

Per Item

ASSORTED PREMIUM POTATO CHIPS | \$4

Per Item

CHOCOLATE GLUTEN-FREE MUFFINS | \$60

Per Dozen

BERRY GLUTEN-FREE SCONES | \$60

Per Dozen

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BREAKS

BEVERAGE OPTIONS

FRESHLY BREWED REGULAR COFFEE \$98

Per Gallon

FRESHLY BREWED DECAFFEINATED COFFEE \$98

Per Gallon

SELECTION OF HOT TEAS \$98

Per Gallon

FRESHLY BREWED ICED TEA \$90

Per Gallon

Served with Lemon Slices

ASSORTED SODAS \$7

Per Item

Pepsi, Diet Pepsi & Sierra Mist

ASSORTED MINERAL WATERS \$7

Per Item

Still & Sparkling

FLORIDA ORANGE JUICE \$98

Per Gallon

GRAPEFRUIT JUICE \$98

Per Gallon

ENERGY DRINKS \$10

Per Item

BOTTLED FRUIT SMOOTHIES \$10

Per Item

BOTTLED FRUIT JUICES & ICED TEAS \$8

Per Item

BILTMORE BOTTLED WATER \$6

Per Item

ALL-DAY BEVERAGE SERVICE

(Maximum 8 hours)

\$50 PER PERSON

HALF-DAY BEVERAGE SERVICE

(Maximum 4 Hours)

\$35 PER PERSON

BEVERAGE SERVICE INCLUDES:

FRESHLY BREWED REGULAR COFFEE

FRESHLY BREWED DECAFFEINATED COFFEE

SELECTION OF HOT TEAS

ASSORTED SODAS

ASSORTED MINERAL WATERS

BOTTLED ICED TEAS



LUNCH MENU

CHILLED LUNCH BUFFET

Luncheons are limited to a minimum 25 guests, surcharge of \$250 if under

All Lunch Buffets include Regular & Decaffeinated Coffee, Assortment of Hot Teas & Freshly Brewed Iced Tea

RIVIERA BUFFET | \$68

BABY ICEBERG WEDGE

Tomatoes, Cucumbers, Carrots, Feta Cheese with Assorted Dressings

CREAMY BALSAMIC POTATO SALAD

MEDITERRANEAN PESTO PASTA SALAD

BUILD-YOUR-OWN SANDWICH

Assembly Required

Sliced Roast Beef, Turkey Breast, Honey Baked Ham, Chicken Salad, Egg Salad & Tuna Salad

Sliced Cheddar, Swiss & Provolone Cheese

Lettuce, Tomato, Sliced Red Onions, Pickle Spears, Pepperoncini Peppers

Grilled Vegetable, Hummus

ASSORTED SLICED BREADS & DELI ROLLS - Gluten-Free Available Upon Request

ASSORTED PREMIUM POTATO CHIPS

DESSERTS

Strawberry Shortcake | Chocolate Ganache Cake | Cheesecake

MIRACLE MILE BUFFET | \$70

RAINBOW TOMATO SALAD

Ciliegine Mozzarella, Basil, Extra Virgin Oil & Cracked Black Pepper

CRISP ROMAINE SPEARS

Shredded Manchego, Kalamata Olives, Sun-Dried Tomato & Garlic Parmesan Dressing

THYME-SCENTED POTATO SALAD

Grain Mustard & Tarragon

SANDWICHES

ROAST BEEF

Red Dragon Cheese, Lettuce, Tomato, Horseradish-Infused Mayonnaise, Shaved Red Onion, Soft Potato Roll

ROASTED CHICKEN

Cranberry Mayo, Lettuce, Tomato, Fresh Mozzarella, Black Tea Raisin Baguette

FIRE-ROASTED VEGETABLE WRAP

Peppers, Hummus, Vine Ripened Tomato, Goat Cheese

CLASSIC ALBACORE TUNA

Shallot, Crisp Celery, Fresh Lettuce and Tomato in a Spinach Tortilla

ASSORTED PREMIUM POTATO CHIPS

DESSERTS

Strawberry Shortcake | Key Lime Tart | Crème Brûlée

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CHILLED LUNCH BUFFET

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VEGAN PICNIC LUNCH BUFFET | \$72

MIXED GREENS & GRILLED PEARS

Dried Cranberries, Sunflower Seeds, Dijon Vinaigrette, Balsamic & Extra Virgin Olive Oil

FARFALLE PASTA SALAD

Grilled Vegetables, White Balsamic

GRILLED & CHILLED SLICED TOFU

Avocado, Heirloom Tomato & Coriander, Vegan Yogurt Dressing

CHILLED ROASTED CALABASA

Pickled Onions, Radishes, Roasted Root Vegetables & Lemon Thyme Aioli

HORSERADISH SCENTED CHILLED EGGPLANT

Kale Rice Salad, Grilled Vegetables & Lime Chimichurri

ROASTED CHILLED PORTOBELLO

Marinated Garbanzo Beans, Roasted Peppers, Wilted Greens & Roasted Garlic Oil

INDIVIDUAL BAGS OF PREMIUM POTATO CHIPS

DESSERTS

Crustless Apple Pie Shooter | Tapioca Mango Crème Shooter | Rice Almond Coconut Brûlée

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CHILLED LUNCH BUFFET

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THE GABLES BUFFET | \$74

FRESH FIELD GREENS

Carrots, Black Beans, Shaved Red Onion and Passion Fruit Dressing

HEARTS OF PALM SALAD

Grapefruit, Jalapeño, Orange and Cilantro

CUBAN-STYLE POTATO SALAD

Pickle, Mustard & Mayonaise

SANDWICHES

CUBAN-STYLE HAM & SWISS

Dijonaise, Vine-Ripe Tomato, Lettuce, Cuban Roll

SPANISH CHORIZO & MANCHEGO

Black Bean Hummus, Sliced Ripe Tomato, Avocado, Soft Potato Roll

ROASTED TURKEY

Caramelized Onion Preserves, Brillo Pecorino, Lettuce, Tomato, Roasted Tomato Tortilla

LOBSTER & CRAB SALAD

Infused with Key Lime and Pimento, Sliced Tomato, Crisp Garden Lettuce, Freshly Baked Brioche

CRISPY PLANTAIN CHIPS

DESSERTS

Flan | Key Lime Tart | Chocolate Cake

EARTHY GREEN BUFFET | \$76

BILTMORE SIGNATURE BREAD SERVICE

MEDITERRANEAN QUINOA SALAD

Kalamata Olive, Red Onions, Peppers, Herbs

TOMATO MOZZARELLA SALAD

Basil & Balsamic Glaze

CHOPPED ROMAINE & ICEBERG

Mixed Baby Greens

PROTEIN SELECTIONS

Grilled & Chilled Sliced Chicken

Horseradish Crusted Filet Mignon Steak

Atlantic Salmon

Grilled Marinated Portobello Mushroom

TOPPINGS

Grape Tomato, Carrot, European Cucumber, Shaved Red Onion, Rainbow Peppers

Chopped Egg, Gorgonzola, Shredded Parmesan

DRESSINGS

Creamy Caesar Dressing, Buttermilk Ranch Dressing, Italian & Champagne Vinaigrettes

DESSERTS

Lemon Meringue Tart | Crème Brûlée | Chocolate Hazelnut Cake

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CHILLED LUNCH BUFFET

Luncheons are limited to a minimum 25 guests, surcharge of \$250 if under

All Lunch Buffets include Regular & Decaffeinated Coffee, Assortment of Hot Teas & Freshly Brewed Iced Tea

GOURMET BOXED LUNCH | \$52

Select up to Three Sandwiches, One Salad and One Dessert Per Group

Chips, Whole Fruit, Bottled Water Included

Choose Sandwich (Gluten-Free Bread Available Upon Request)

GREEK SALAD WRAP Cool Crisp Greens, Cucumber, Tomato, Feta Cheese, Kalamata Olive Spread, Herb Oil

ROASTED VEGETABLE MEDLEY Goat Cheese Spread, Watercress, Sundried Tomato

TUNA SALAD WRAP Radish, Baby Arugula, Diced Tomato and Avocado

MESQUITE GRILLED CHICKEN BREAST Honey Mustard, Boursin, Country Bread

ROAST TURKEY ON A BAGUETTE Lettuce, Tomato

CHICKEN CAESAR WRAP Flour Tortilla

WHOLE WHEAT TURKEY WRAP Baby Spinach, Shredded Carrot, Sunflower Seeds, Roasted Garlic Hummus

HAM & CHEESE ON FLAKY CROISSANT

ITALIAN SUB Cured Ham, Provolone, Genoa Salami, Marinated Onions

SLICED ROAST BEEF Kaiser with Roasted Red Pepper Remoulade

SLICED ROASTED PORK & SHAVED CURED HAM WITH SWISS CHEESE Sliced Pickles, Dijon on a Cuban Roll

ROAST BEEF ON A KAISER ROLL Horseradish Cream

Salad

SELECT ONE

Cole Slaw

Caprese Salad

Pasta Salad

Country Potato Salad

Dessert

SELECT ONE

Wafer Cookie

Protein Bar

Vegan Chocolate Muffin

Chocolate Chip Cookie

Brownie

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HOT LUNCH BUFFET

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VENETIAN | \$75

BILTMORE SIGNATURE BREAD SERVICE

BUILD-YOUR-OWN CAESAR SALAD

Arugula, Baby Romaine Lettuce, Anchovies, Parmesan Cheese, Croutons, Cherry Tomatoes, Petit Shrimp, Diced Grilled Chicken, Classic Caesar Dressing, Herb Scented Balsamic Vinaigrette

PANZANELLA SALAD

Herbed Croutons, Cucumbers, Tomatoes, Olive Oil

LENTIL SALAD

Basil, Feta, Green Beans, Asparagus, Cannellini Bean, Red Onion, Tomato, Olive Oil

SEARED TENDERLOIN STEAK

Forrest Mushroom Cream, Herb Roasted Garlic Scented Tri-color Marble Potatoes

SEARED SALMON

Lemon Dill Cream, Wilted Garlic Spinach, Wild Rice Pilaf

ROASTED ASPARAGUS

Roasted Asparagus, Charred Cherry Tomatoes

BACON WRAPPED STUFFED PORK LOIN

Prosciutto, Fontina, Spinach, Rosemary Jus

DISPLAYED PASTA STATION

Please Choose One

ORECCHIETTE

Broccoli Raab, Italian Sausage, Chicken Demi, Parmesan Cheese

PENNE

Sun Dried Tomatoes, Asparagus, Pine Nuts, Grilled Summer Vegetables, Pesto Fontina Cream

RIGATONI

Arugula, Grilled Mediterranean Vegetables, Roasted Red Peppers, Truffle Oil, Parmesan Cheese

DESSERTS

Strawberry Tart | Chocolate Cake | Crème Brûlée

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TASTE OF MIAMI | \$68

SALADS

Fresh Field Greens, Carrots, Black Beans, Shaved Red Onion, Passion Fruit Dressing

Goat Cheese, Honey-Cider Vinaigrette

Hearts of Palm, Cucumber, Cherry Tomato, Parsley, Citrus Dressing

Black Bean Pasta Salad, Tomatoes, Scallions, Olives, Tortilla Crisps, Cilantro Vinaigrette

Green Papaya and Jicama Slaw, Pickled Red Onions, Mango Dressing

ENTRÉES

RED SNAPPER

Peppers, Broccoli Florets, Salsa Escabeche

ROPA VIEJA

Bell Peppers, Onions, Cherry Tomatoes

PORK LOIN

Florida Orange & Mojo Marinated Pork Loin, Pork Jus

SIDES

Sweet Plantains, Yellow Rice, Sweet Peas, Charred Corn

Orange Scented Carrots

Cuban Rolls

DESSERTS

Flan | Key Lime Tart | Brigadeiro

LITTLE ITALY | \$68

CLASSIC MINESTRONE SOUP

FRESHLY BAKED FOCACCIA, CIABATTA AND BREAD STICKS

BABY ROMAINE LEAVES

Baked Croutons, Shredded Parmigiano Reggiano, Classic Caesar Dressing

CAPRESE SALAD

Ciliegine Mozzarella, Vine-Ripened Grape Tomatoes, Basil, Aged Balsamic Glaze

PANZANELLA SALAD

Marinated Tomatoes, Red Onion, Nicoise Olives, Cucumber, Crusty Italian Bread and Extra Virgin Oil

CHICKEN PARMESAN

Penne Pasta & Tomato Coulis

SNAPPER SCAMPI

Roasted Yukon Creamer Potatoes and Parsley

BROCCOLINI

Red Pepper, Brown Butter

BUTTERNUT SQUASH RAVIOLI

Roasted Butternut Squash, Diced Roma

Tomatoes, Basil, Parmesan Cream Sauce

DESSERTS

Tiramisu | Biscotti | Cannoli | Fruit Tart

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DEEP SOUTHERN HOSPITALITY | \$68

SEASONAL GREENS Chopped Egg, Candied Pecans, Shredded Carrots, Cranberries, Buttermilk Ranch Dressing

POACHED BEET SALAD Orange, Mint, Champagne Dressing

HERB NEW POTATO SALAD

FRIED BONELESS CHICKEN THIGHS Sage-Infused Maple Gastrique

GRILLED FLANK STEAK Smoked Salt, Roasted Garlic, Caramelized Onions

BLACKENED STRIPED BASS Cajun Cream, Chopped Parsley

SIDES

Southern Style Three Cheese Mac & Cheese

Crispy Brussel Sprouts with Caramelized Shallots and Balsamic Glaze

Roasted New Potatoes with Onion and Bacon

Cheddar Biscuits

Cornbread Muffins

DESSERTS

Chocolate Cake | Warm Bread Pudding | Carrot Cake

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BUILD-YOUR-OWN LUNCH BUFFET | \$72

CHEF'S SELECTION OF BREAD

SELECT THREE SALADS

BABY ICEBERG WEDGE & GRILLED PEACHES

Dried Cranberries, Sunflower Seeds, Whole Grain Dijon Vinaigrette, Creamy Ranch Dressing

CRISP ROMAINE SPEARS & SHREDDED MANCHEGO

Kalamata Olives, Sun-Dried Tomatoes, Garlic Parmesan Dressing

RAINBOW TOMATO SALAD

Ciliegine Mozzarella, Basil, Extra Virgin Oil, Cracked Black Pepper

HEARTS OF PALM SALAD

Grapefruit, Jalapeño, Orange, Cilantro

CUBAN STYLE POTATO SALAD

Pickle, Mustard, Mayonnaise

***PESTO PASTA SALAD**

Roasted Root Vegetables

SOUTHERN POPPY SEED COLE SLAW

SELECT THREE ENTREES

PAN-SEARED CHICKEN BREAST

Roasted Mushrooms & Asparagus Orzo, Charred Baby Peppers, Natural Jus

BURGUNDY BRAISED SHORT RIBS

Herb Roasted Fingerling Potatoes, Braising Jus

SEARED SALMON

Garlic Wilted Spinach, Zucchini Pancakes, Lemon Beurre Blanc

MOJO PULLED PORK

Roasted Sweet Plantains, Melted Onions

HERB & RICOTTA MANICOTTI

Pomodoro Sauce, Garlic Butter Tossed Broccolini

SPINACH RAVIOLI, PETIT SHRIMP & BAY SCALLOPS

Spinach, Herb Butter Cream Sauce

SELECT THREE DESSERTS

Key Lime Tart | Fruit Tart | Flan | Tiramisu | Chocolate Cake

Crème Brûlée | Cheesecake | Pecan Pie

*Contains Nuts

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HOT LUNCH BUFFET

All Lunch Buffets include Regular & Decaffeinated Coffee, Assortment of Hot Teas & Freshly Brewed Iced Tea

19th HOLE OFF THE GRILL | \$75

Chef Attendant Required \$250 (One Per 75 Guests)

FRESHLY GRILLED BEEF BURGERS

Spicy Mayo, Pickled Jalapeños, Sliced American, Swiss and Provolone Cheeses, Lettuce, Tomato, Shaved Red Onion, Classic Kosher Pickle, Soft Potato Roll, Ketchup, Grain Mustard

BUILD-YOUR-OWN SAUSAGE & ALL BEEF HOT DOGS

Coney Island Chili, Pickles, Bacon, Peppers, Pickle Relish, Chimichurri Mayo, Caramelized Onions, Fresh Baguettes, Soft Hot Dog Buns

FRIED CHICKEN THIGHS

SIDES

Grilled Corn on the Cob with Whipped Honey Butter
Rosemary Garlic Potato Wedges
Potato Salad

DESSERTS

Pecan & Apple Pie | Brownie | Key Lime Tart

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PLATED LUNCH

All Plated Luncheons include Regular & Decaffeinated Coffee, Assortment of Hot Teas & Freshly Brewed Iced Tea
Pre-Selected Choice of Two Entrées Incurs a \$10++ Surcharge to the Highest Menu Price
Choice of Two Entrees at the Table Incurs a \$25++ Surcharge to the Highest Menu Price

THREE-COURSE PLATED LUNCH

Select One Salad, One Entrée and One Dessert

SALADS

GREEN BOUQUET Grape Tomatoes, Goat Cheese Mousse, Champagne Vinaigrette Dressing

BABY ICEBERG Mandarin Segments, European Cucumber, Crumbled Smoked Blue Cheese, Toffee Pecans, Herb Vinaigrette

BABY ROMAINE Marinated Artichoke Heart, Sun-Dried Tomato, Shaved Parmesan, Olive Tapenade Crostini, Creamy Garlic Parmesan Dressing

***BABY SPINACH SALAD** Strawberries, Balsamic Macerated Fig, Toasted Almonds, Crumb Goat Cheese, Shaved Fennel, Honey Poppy Seed Dressing

RADICCHIO Endive, Marinated Garbanzo, Grape Tomatoes, Herbs, Roasted Red Pepper Vinaigrette

CAPRESE SALAD Fresh Mozzarella, Sliced Rainbow Tomatoes, Micro Arugula, Balsamic Drizzle

ENTRÉES

GRILLED CHICKEN BREAST | \$56

Farfalle, Mushroom, Asparagus, Sun-Dried Tomato, Thyme, Parmesan Cream

FRENCH CUT CHICKEN | \$56

Boniatto Mash, Broccolini, Rainbow Roasted Carrots, Red Tomatoes, Port Wine Demi

SEARED ORA KING SALMON | \$58

Fingerling Potatoes, Truffle Pea Puree, Fried Leeks

SEARED PETIT FILET MIGNON | \$66

Potato Dauphinoise, Grilled Asparagus, Charred Cherry Tomatoes, Forrest Jus

DESSERTS

KEY LIME TART

Coconut Meringue, Mango Coulis

DUO WHITE CHOCOLATE & DARK CHOCOLATE MOUSSE CAKE

Whipped Cream, Chocolate Sauce

CHOCOLATE FONDANT

Mascarpone Whipped Cream, Crème Anglaise

VANILLA CHEESECAKE

Blueberry Compote

TIRAMISU

Crème Anglaise

VEGETARIAN ENTRÉE SELECTIONS

EGGPLANT CARPACCIO

Charred Carrots, Roasted Beets, Truffle Pea Purée, Raisin Rum Glaze, Spinach Almond Cream Sauce

STUFFED EGGPLANT

Mixed Vegetable Oblique, Asparagus Tips, Sweet Pea Hummus

GRILLED TOFU

Thai Curry Basil Coconut Cream, Baby Vegetable, Broccolini

BAKED VEGETABLE WELLINGTON

Tomato Purée, Mixed Baby Vegetable, Peas, Balsamic Glazed

CHEESE MANICOTTI

Baby Spinach, Baby Carrot Oblique, Asparagus

*Contains Nuts

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RECEPTION

RECEPTION

PASSED HORS D'OEUVRES | \$10

Priced Per Piece, Minimum 25 Pieces Per Item

COLD HORS D'OEUVRES

BLACKENED SHRIMP

Sweet Potato Blini, Lemon Crème Fraiche, Tropical Salsa

SCOTTISH SMOKED SALMON

Sesame Cone, Crème Fraiche, Domestic Caviar, Chive

TUNA POKE SPOON

Soy, Sambal, Cilantro, Pineapple

RAINBOW TOMATO BRUSCHETTA

Manchego, Aged Balsamic, Smoked Salt

LEMON THYME SCENTED HUMMUS SHOOTER

Crispy Pita Chip, Pickled Red Onion, Paprika Oil

HOT HORS D'OEUVRES

PULLED PORK

"Steamed Bun", Pickled Slaw

BEEF WELLINGTON

Beef Tenderloin, Wrapped in a Puff Pastry

CHICKEN POT STICKER

Nuoc Mam Chua

MINI CRAB CAKES

Cajun Remoulade

LAMB LOLLIPOP

Harissa, Lemon, Mint Yogurt

COCONUT SHRIMP

Sweet Chili Sauce

LOBSTER MAC & CHEESE EMPANADA

Sriracha Tomato Compote

RASPBERRY & BRIE

Melba Sauce

TRUFFLED ARANCINI

Mushroom Mascarpone, Celery Cream

SPRING ROLL

Duck Sauce

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THE BILTMORE
MIAMI - CORAL GABLES - EST. 1926

RECEPTION DISPLAYS

Displays based on minimum 25 people

CRUDITÉ DISPLAY | \$25

An Assortment of Garden-Fresh Vegetables, Blue Cheese, Chili Remoulade, Ranch Dressing

ARTISAN CHEESE DISPLAY | \$30

Served with Biltmore Signature Bread Service

Assorted Selection of Cheese, Sliced Tropical Fruit, Fig Preserves, Assorted Nuts & Dried Fruit

SHOOTERS DISPLAY | \$32

Yellow Tomato & Pineapple Gazpacho

Bloody Mary Oyster, Micro Celery, Jalapeño, Fresh Lime, Black Pepper, Vodka

Bay Scallop Margarita Ceviche, Pineapple, Mango, Jalapeño, Tequila

Traditional Whitefish Mojito Ceviche Shooter, Lemon, Mint, Rum

ANTIPASTO DISPLAY | \$34

Served with Freshly Baked Focaccia and Ciabatta Breads

Display of Chorizo, Prosciutto de Parma, Mortadella, Coppa, Sopressata & Bresola with

Fire-Roasted Vegetables, Balsamic Cipollini Onions, Fresh Mozzarella, Marinated Artichoke Hearts

Roasted Peppers, Hearts of Palm & Assorted Marinated Olives

FRESH SEAFOOD ON ICE

All Seafood Served with Cocktail and Cajun Remoulade Sauce, Stone Crab Sauce, Tabasco, Horseradish

Fresh Lemon & Lime Wedges

Minimum 25 Pieces | Custom Ice Sculptures Must be Requested 30 Days in Advance and are Priced Upon Request

CHILLED POACHED TIGER SHRIMP

Minimum Three Pieces per Guest

LARGE | \$9 Per Piece

COLOSSAL | \$12 Per Piece

OYSTERS ON THE HALF SHELL | MKT PRICE

Served with Shallot Mignonette Sauce, Hot Sauce, Fresh Lemon

FLORIDA STONE CRAB & OYSTER BAR

Minimum 25 Pieces

STONE CRAB (seasonal)

LARGE | MKT PRICE

COLOSSAL | MKT PRICE

EAST COAST | MKT PRICE

ALASKAN SNOW CRAB CLAWS | MKT PRICE

PACIFIC | MKT PRICE

ALASKAN KING CRAB LEGS | MKT PRICE

KUMAMOTO | MKT PRICE

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SUSHI & SASHIMI STATION

Minimum 25 Guests, 8 Pieces per Roll
Served with Wasabi, Soy Sauce & Pickled Ginger

CHOICE OF MAKI ROLLS | \$22

Salmon Roll*, California Roll, Spicy Tuna Roll*, Sunshine Roll*, BBQ Eel Roll, Vegetable Roll

BUDDHA CANE ROLL | \$28

Shrimp Tempura, Avocado, Spicy Mayo, Mango, Sugarcane Soy

DRAGON ROLL | \$28

Shrimp Tempura, Avocado, Spicy Mayo, Eel Sauce, Sesame Seeds

LEMON DROP ROLL* | \$25

Hamachi, Cucumber, Charred Lemon, Sugarcane Soy

TWO TIMING TUNA ROLL* | \$28

Spicy Tuna Roll, Avocado, Tempura Flakes, Tuna Slices, Sweet Mayo

SILKY SMOOTH SALMON ROLL* | \$28

Spicy Salmon Roll, Avocado, Tempura Flakes, Sliced Salmon, Sour Cream

CHOICE OF SASHIMI | \$9

Minimum 25 Pieces, Priced Per Piece

Salmon Sashimi*, Ahi Tuna Sashimi*, Hamachi (Yellowtail) Sashimi*

CHOICE OF NIGIRI | \$9

Minimum 25 Pieces, Priced Per Piece

Salmon Nigiri*, Smoked Salmon Nigiri*, Tuna Nigiri*, Shrimp Nigiri, Eel Nigiri

VEGAN ROLLS | \$25

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HOT FOOD STATIONS

Displays based on minimum 25 people

PASTA STATION | \$35

Chef Attendant Required \$250 (One Chef Per 75 Guests)

CHOOSE TWO

PENNE PASTA

Chicken, Mushrooms, Basil, Roma Tomatoes, Mozzarella Pearls, Tomato Coulis

MORTADELLA FONTINA TORTELLINI

Broccolini, Roasted Baby Peppers, Gorgonzola Cream Sauce

SHORT RIB RAVIOLI

Blistered Tomatoes, Asparagus Tips, Basil, Demi Cream

VEGETABLE PASTA RIGATONI

Grilled Portobello, Zucchini, Yellow Squash, Eggplant, Parmesan Cheese, Tomato & Basil Coulis
House-Made Focaccia, Ciabatta and Breadsticks

TASTE OF SPAIN RECEPTION | \$62

Minimum of 25 Guests Required

TRADITIONAL GAZPACHO SHOOTERS

Roasted Garlic & Basil Oils

PAELLA MIXTO

Saffron Valencia Rice, Chicken, Chorizo, Shrimp, Squid, Clams, Mussels, Pepper, Peas

VEGETARIAN PAELLA

Roasted Garden Vegetables, Roasted Red Peppers, Green Olives, Saffron Valencia Rice

HAM CROQUETTES

BEEF EMPANADAS

ANTIPASTO SELECTION

Freshly Baked Focaccia & Ciabatta Breads

Display of Chorizo, Prosciutto de Parma, Mortadella, Coppa, Sopressata and Bresola
with Fire-Roasted Vegetables, Balsamic Cipollini Onions, Fresh Mozzarella,

Marinated Artichoke Hearts, Roasted Peppers, Hearts of Palm & Assorted Marinated Olives

IN THE GABLES GRILL STATION | \$64

Minimum of 25 Guests Required

Chef Attendant Required \$250 (One Per 75 Guests)

Pineapple Mojo Pork Masitas, Cilantro Mojo Onions, Grilled Pineapple

Blackened Shrimp Skewers

Lime Garlic Herb Grilled Skirt Steak, Chimichurri Crema

Yucca Fries with Cilantro Aioli

Seasonal Grilled Veggie Skewers

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HOT FOOD STATIONS

BOWMAN TACO STAND \$60

Minimum of 25 Guests Required

Chef Attendant Required \$250 (One Per 75 Guests)

CARNE ASADA TACO

Grilled Skirt Steak, Queso Fresco, Refried Black Beans, Garlic Chimichurri Aioli, Flour Tortilla

SPICY CHICKEN TACO

Spicy Fried Chicken, Slaw, Crema, Pickled Jalapeños, Fried Corn Masa Tortillas

QUESADILLAS

SHRIMP & LOBSTER

Tempura-Battered, Mango Salsa, Spicy Mayo, Cilantro

EXOTIC VEGETABLE & MUSHROOM

Mushroom Confit, Roasted Corn, Cotija Cheese, Truffle Crema, Cilantro, Corn Masa Tortillas
Shredded Lettuce, Tomato, Onion, Fire-Roasted Tomato Salsa, Guacamole

CARVING STATIONS

All Carving Stations are accompanied by an Assortment of Rolls

Required Chef Fee | \$250

BACON WRAPPED PORK LOIN | \$380

Macerated Blackberry Glaze, Charred Onions

Serves 20

MARINATED AUSTRALIAN LAMB RACK | \$360

Minted Fig Spread, Dried Cherry Demi

Serves 8

TRUFFLE TURKEY BREAST | \$400

Peppercorn Butter, Sage Gravy

Serves 25

SEARED BEEF TENDERLOIN | \$460

Forrest Mushroom Demi Cream

Serves 20

CEDAR PLANK SALMON | \$300

Maple Mustard, Brown Sugar, Lemon Thyme Tartar

Serves 15

ROASTED PORK BELLY ROULADE | \$380

Lemongrass Marinade, Spiced Vinegar & Soy

Serves 20

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DESSERT DISPLAYS

COFFEE ART STATION | \$18

Station Attendant Required \$250

Minimum 50 Guests

Cappuccino, Espresso, Imported Teas & Freshly Brewed Flavored Coffees

Crystal Sugar, Cinnamon Sticks, Shaved Chocolate

Whipped Cream, Acacia Honey, Lemon

SWEET INDULGENCES | \$28

Minimum 50 Guests

Under 50 Guests, \$250 Surcharge Applies

Chocolate Cake, Dulce de Leche Cheesecake, Fresh Fruit Tarts, Crème Brûlée

Apple Pie, Key Lime Tart, Chocolate Truffles, Assortment of French Macarons

Passion Fruit Panna Cotta, Dipped Chocolate Strawberries

GELATO CART | \$24

Chef Attendant Required \$250 (One Per 75 Guests)

Minimum 50 Guests

Required Rustic Gelato Cart Rental \$200

Request Required 3 Days Prior

Select Six:

Served in Cones & Individual Cups

Vanilla, Chocolate, Cookies & Cream, Mint Chocolate Chip,

Mango Sorbet, Strawberry Sorbet, Lychee Sorbet, Pineapple Sorbet

Lemon Sorbet, Coconut Sorbet

SPIKED GELATO CART | \$16 ADDITIONAL PER PERSON

Kahlua, Amaretto, Liquor 43, Aperol, Frangelico, Midori, Prosecco

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DINNER MENU

PLATED DINNER

All Dinners are Based on a Three-Course Meal Including Salad, Entrée & Dessert. Fresh Baked Bread Service, Freshly Brewed Coffee & Tea Service Accompanies All Plated Dinners. Pre-Selected Choice of Two Entrées Incurs a \$10⁺⁺ Surcharge to the Highest Menu Price. Choice of Two Entrees at the Table Incurs a \$25⁺⁺ Surcharge to the Highest Menu Price.

SALADS

BABY GEM LETTUCE & SAFFRON POACHED PEAR

Whipped Raspberry Goat Cheese, Candied Walnuts, Orange Tamarind Vinaigrette

BABY LETTUCE BOUQUET & JUBILEE TOMATOES

Smoked Blue Cheese, Crisp Pancetta, Sherry Basil Vinaigrette

BABY ICEBERG & TOMATO CARPACCIO

Applewood Smoked Bacon, Crumbled Gorgonzola, Shaved Red Onion, Horseradish, Champagne Dressing

SHAVED PROSCIUTTO DE PARMA & FRESH BURRATA MOZZARELLA

Marinated Jubilee Tomatoes, Roasted Eggplant Carpaccio, Basil Emulsion

ENTRÉE SELECTIONS

BRANDENBURG CHICKEN BREAST | \$120

Red Cabbage Bacon Slaw, Dauphinoise Potato, Broccolini, Hunter Cream Sauce, Roasted Tomatoes

SEARED KING SALMON | \$130

Sweet Potato Puree, Roasted Thumbelina Carrots, Broccolini, Key Lime Beurre Blanc

BRAISED SHORT RIB OF BEEF | \$145

Parsnip Potato Mash, Grilled Asparagus, Baby Carrots, Port Wine Sauce

RACK OF LAMB | \$150

Greek Lemon Mashed, Baby Carrot Roasted Beets, Green Asparagus, Charred Tomato, Rosemary Braising Demi

SEARED SEA BASS | \$165

Parsnip Potato Mash, Asparagus, Braised Fennel, Charred Tomato, Broccolini, Tomato Fumet

SEARED PRIME FILET OF BEEF | \$165

White Cheddar Potato Mousseline, Baby Vegetables, Roasted Tomato, Bordelaise Sauce

SURF AND TURF | \$185

Beef Tenderloin, Lobster Tail, Pommes Purée, Charred Sweet Corn Béarnaise, Baby Vegetables

*** ADD 3 JUMBO SHRIMP TO ANY ENTRÉE \$19 ADDITIONAL**

Scampi Style with Garlic & Wine Butter Sauce

VEGETARIAN ENTRÉE SELECTIONS

EGGPLANT CARPACCIO

Charred Carrots, Roasted Beets, Truffle Pea Purée, Raisin Rum Glaze, Spinach Almond Cream Sauce

STUFFED EGGPLANT

Mixed Vegetable Oblique, Asparagus Tips, Sweet Pea Hummus

GRILLED TOFU

Thai Curry Basil Coconut Cream, Baby Vegetable, Broccolini

BAKED VEGETABLE WELLINGTON

Tomato Purée, Mixed Baby Vegetable, Peas, Balsamic Glazed

CHEESE MANICOTTI

Baby Spinach, Baby Carrot Oblique, Asparagus

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PLATED DINNER

DESSERT COURSE SELECTIONS

Please Select One

WHITE CHOCOLATE BOMBE

Exotic Cream Center, Mango Sauce

CHOCOLATE AND CARAMEL DOME

Vanilla Whipped Cream Chocolate Sauce

CRÈME BRULÉE

Biscotti, Berries

VANILLA BAVAROISE

Roasted Pineapple Coconut Cake, Mango Sauce

KOSHER MEALS | \$290

Kosher meals are available upon request and need to be requested at least 72 hours in advance.

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DINNER BUFFET

Dinner Buffets are limited to minimum of 25 guests, surcharge of \$250 if under

All Dinner Buffets include Regular & Decaffeinated Coffee, Assortment of Hot Teas & Freshly Brewed Iced Tea

BBQ AROUND THE WORLD | \$150

BILTMORE SIGNATURE BREAD SERVICE

SALADS

TOASTED FARRO SALAD

Smoked Blue Cheese, Red & Yellow Cherry Tomatoes, Arugula

GRILLED WATERMELON WEDGES

Lemon Honey Drizzle

GARDEN VEGETABLE MACARONI SALAD

Ditalini, Broccoli, Cheddar

ENTRÉES

SWEET SOY MARINATED CHICKEN THIGHS

Brussel Sprout Kimchi Slaw

CHAR SU PORK RIBS

Tamarind Glaze, Pickled Red Cabbage

SRIRACHA SZECHUAN PEACH GRILLED SHRIMP

Charred Peaches, Parsley

SMOKED BBQ BRAISED SHORT RIB

Passionfruit Infused Natural Jus, Grilled Pineapple

MEXICAN STREET CORN

Chipotle Mayo, Feta Cheese, Cilantro, Paprika

GINGER-GLAZED BRUSSEL SPROUTS

SMOKED GOUDA CAVATAPPI MAC & CHEESE

Charred Peppers, Herb Crust

DESSERTS

PECAN PIE | CHOCOLATE CAKE | KEY LIME TART | APPLE PIE

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DINNER BUFFET

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OFF DUVAL STREET | \$150

BILTMORE SIGNATURE BREAD SERVICE

SALADS

KEY WEST SHRIMP SALAD

BOWTIE PASTA SALAD

MIXED GREEN SALAD

Cucumber, Tomatoes, Parmesan Croutons

ENTRÉES

BEER CAN ROASTED ON THE BONE CHICKEN

GRILLED PINEAPPLE CHIPOTLE MAHI

Jasmine Coconut Rice, Scallions, Pineapple Jalapeno Relish

SLICED GRILLED FLAT IRON STEAK

Lime Roasted Potatoes, Chimichurri Cream

BBQ PULLED PORK

Griddled Arepas, Pickled Red Onions, Cilantro

SIDES

Off the Cob Grilled Key West Street Corn

Toasted Cous Cous, Roasted Root Vegetables

Grilled Vegetable Medley of Broccolini, Baby Carrots, Asparagus & Charred Cherry Tomatoes

DESSERTS

KEY LIME TART | MANGO CRÈME BRULÉE | FLAN | RICE PUDDING

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DINNER BUFFET

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All Dinner Buffets include Regular & Decaffeinated Coffee, Assortment of Hot Teas & Freshly Brewed Iced Tea

FLORIBBEAN TAPAS | \$175

SHORT RIB ROPA VIEJA

Griddled Arepas, Chimichurri Sauce

CHORIZO INFUSED PLANTAIN MOFONGO

Toasted Coconut

MIAMI SALAD

Tomato, Avocado, Onion, Cilantro, Oil & Vinegar

MINI PRESSED CUBAN SANDWICHES

Pork, Ham, Swiss, Pickle, Dijonnaise, Fresh Cuban Bread

One Chef Attendant Required \$250

SOUR ORANGE PORK GRIOT SKEWER

Sweet Onions & Peppers, Sour Orange Mojo Jus

CRISPY YUCA FRIES

Mango Ketchup & Mojo Crema Dipping Sauces

BAY SCALLOP CEVICHE SHOOTER

Pineapple, Mango, Jalapeno

SOUTH FLORIDA STATION

One Chef Attendant Required \$250

CARVED WHOLE RED SNAPPER

Mango Papaya Salsa

MINI BEEF & VEGETABLE EMPANADAS

TOSTONES & PLANTAINS

DESSERTS

Tres Leches Cake | Cinnamon Rice Pudding | Chocolate Coconut Rum Cake | Key Lime Tart

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BEVERAGE MENU

BEVERAGE

Biltmore Hotel Offers a Broad Selection of Alcoholic and Non-Alcoholic Beverages

Liquor

Scotch
Whiskey/Bourbon
Vodka
Gin
Rum
Tequila
Brandy

Silver Bar

Dewar's White Label
Jim Beam
New Amsterdam
New Amsterdam
Cruzan
Cazadores
Korbel

Gold Bar

Johnnie Walker Black
Nelson's Greenbrier
Titos
Bombay
Bacardi Superior
Mi Campo Blanco
Pierre Ferrand 1840

Platinum Bar

MacAllan 12 Year
Maker's Mark
Grey Goose
Sipsmith
Ron Zacapa 23 year
Casa Noble Silver
Hennessy VS

House Wines

Sparkling
Chardonnay
Sauvignon Blanc
Pinot Grigio
Cabernet Sauvignon
Pinot Noir
Rose

Christian Martin
Biltmore
Benvolio
Biltmore
Rose All Day

La Marca
Josh Cellars
Josh Cellars
Benvolio
Josh Cellars
Josh Cellars
Fleurs de Prairie

Gruet Brut
Joel Gott
Joel Gott
Benvolio
Joel Gott
Joel Gott
Fleurs de Prairie

Beer (Select Six)

Domestic – Bud Light, Miller Lite, Sam Adams Lager, Michelob Ultra

Imported – Heineken, Corona, Stella, Modello

Local – Miami Biscayne IPA, Tropical Key Biscayne IPA

Non-Alcoholic – Heineken 0.0

Cordial Bar - \$16.00 each

Kahlua, Bailey's Irish Crème, Grand Marnier, Amaretto di Saronno, Frangelico, Sambuca, Chambord

BAR ADDITIONS

DESIGNED FOR A MINIMUM OF 25 GUESTS

MOJITO STATION

CLASSIC MOJITO BAR

Cruzan Rum, Simple Syrup, Fresh Mint Leaves, Fresh Limes, Lime Juice, Carbonated Water

ADD SOME SWEETNESS (Select Two)

Juices: Black Cherry, Blackberry, Mango, Passion Fruit, Pomegranate, Raspberry, Strawberry, Watermelon

Two Hours \$36

Any Additional Hour \$12

BLOODY MARY BAR

Salts - Sea, Garlic, Ancho Chili, Chinese 7 Spice, Smoked Paprika

Juices - Tomato, Clamato, Spicy Mary Mix

Wet & Dry Spice - Olive Brine, Pickle Brine, Tabasco, Garlic Powder, Wasabi, Horseradish, Black Pepper, Cholula, Worcestershire, Teriyaki

Mary or Maria - Tito's Handmade Vodka, Mi Campo Tequila

Before the Final Straw - Lemons, Limes, Celery, Pickle Spears, Green Olives, Picked Jalapeño, Pickled Beets, Bacon, Shrimp, Jerky

Two Hours \$36

Any Additional Hour \$12

MIMOSA BAR

Beyond the Bubbles - Orange Juice, Cranberry Juice, Grapefruit Juice

Additional Juices (Select Three) - Black Cherry, Blackberry, Mango, Passion Fruit, Pomegranate, Raspberry, Strawberry, Watermelon

The Bubbles - Gruet Methode Champenoise Brut, La Marca Prosecco

Two Hours \$36

Any Additional Hour \$12

COCKTAIL MENU

TIMELESS CLASSICS \$18 each

Caipirinha - Leblon Cachaça, Lime, Simple Syrup

Margarita - Altos Tequila, Lime Juice, Simple Syrup

Pineapple Mojito - Plantation Pineapple Rum, Fresh Mint, Lime, Simple Syrup, Club Soda

Moscow Mule - Tito's Vodka, Ginger Beer, Lime

French 75 - Sipsmith Gin, Lemon Juice, Simple Syrup, Sparkling Wine

Red or White Sangria - Biltmore Home-Made Red or White Sangria

SPECIALTY COCKTAILS \$20 each

Making Waves - Sipsmith Gin, Aperol, Lemon Juice, Mint, Simple Syrup

Rosemary Paloma - Santo Silver Tequila, Aperol, Grapefruit Juice, Lime Juice, Rosemary Agave, Soda

Watermelon Kiss - Tito's Vodka, Giffard Pamplemousse, Watermelon Juice

Some Like It Hot - Mi Campo Blanco Tequila, Giffard Passionfruit, Lime, Jalapeno Agave, Passionfruit Juice

Biltmore Red Eye - Vida Mezcal, Casa Noble Reposado, Aperol, Nonino Aperitivo, Agave, Lemon Juice, Fever-Tree Soda

Butterfly - Empress 1908 Gin, Giffard Orgeat, Pineapple Juice, Lemon Juice

BEVERAGE PRICING BREAKDOWN

\$250 per Bartender for the duration of the event (Based on 4 hours maximum) **and additional hour at \$125**
\$175 per Cashier for the duration of the event (Based on 4 hours maximum) **and additional hour at \$125**

BEVERAGE PRICING (2 Hours)

SILVER SELECTION OPEN BAR

- \$40 per person
- \$12 per person for each additional hour

GOLD SELECTION OPEN BAR

- \$50 per person
- \$14 per person for each additional hour

PLATINUM SELECTION OPEN BAR

- \$58 per person
- \$15 per person for each additional hour

BEER & WINE (SILVER BAR WINE SELECTION)

- \$28 per person
- \$10 per person for each additional hour

HOSTED OR CONSUMPTION BAR

Silver Cocktails	\$14	Silver Wine	\$14
Gold Cocktails	\$16	Gold Wine	\$16
Platinum Cocktails	\$18	Platinum Wine	\$18
Imported/Local Beer	\$9	Domestic Beer	\$8
Sparkling or Still Water	\$7	Soft Drinks	\$7
Cordials	\$15		

BILTMORE CATERING INFORMATION

MENU SELECTION

The Biltmore offers a variety of menu suggestions. Customized menus are available upon request. To ensure the availability of menu items, all selections must be submitted to the Catering Office two weeks prior to your scheduled event. The prices are subject to change should food and beverages costs increase.

GUARANTEES & PRE-PAYMENT

All catered functions require full pre-payment. Final attendance is to be specified and communicated to the Catering Office by 12:00 noon, 5 business days prior to the function date. Such will be considered a binding guarantee and is not subject to reduction. If final guarantees are not forwarded to the Catering Office by the due date, the attendance number stated on the original contract shall become the guarantee.

MINIMUMS & GUARANTEE CHANGE FEES

Menus are designed with specific food & beverage consumption requirements based on anticipated guest count. Additionally, a surcharge may apply should attendance fail to meet the minimum designated guidelines. As well, should a guarantee increase by more than 5% within 5 days of the function, a supplemental service charge will apply based on the guarantee.

SERVICE CHARGE & TAXES

Catering menu selections are subject to our customary banquet service charge. Food, beverage & service charges are subject to all applicable state of Florida & local taxes. In the event that an organization is tax exempt, state law requires a copy of said organizations Federal tax-exempt certificate to be on file with the hotel prior to the event.

FOOD & BEVERAGE SERVICE

The Hotel is the sole supplier of food and beverage. The Hotel is licensed by the State of Florida to be the only supplier of alcoholic beverages on its premises. No food or beverage products can be brought into the Hotel and/or consumed in its public space. The client acknowledges that the sale, service and consumption of alcoholic beverages are regulated by the State of Florida. Guests may not remove food or beverage from the premises due to license restrictions.

ENTERTAINMENT & DECOR

Functions may be enhanced with décor such as flowers, music, specialty linens, etc. A range of recommended resources for these services is available. Outside vendors not pre-approved by the hotel are not permitted. All deliveries must be coordinated through the Catering Office or Biltmore Design. The hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property.

AUDIO VISUAL

For your convenience, an in-house audio visual department is fully equipped to supply all your audio visual needs with state-of-the-art equipment.

BILTMORE CATERING INFORMATION

FUNCTION ROOMS

Function facilities are assigned by the hotel according to the guaranteed guest attendance. Room rental fees are applicable if attendance and respective revenues are below the Hotel's established minimums. Additional fees will apply for meetings, ceremonies and events with special set-up requirements.

OUTDOOR FUNCTIONS

The Hotel reserves the right to determine the utilization of appropriate indoor facilities in case of inclement weather on the day of the event. Outdoor entertainment must be pre-approved.

VALET PARKING

Valet parking is available for all events at a charge of \$20 per vehicle. Overnight hotel guests utilizing valet will be charged \$35 per night. Rate is subject to change without notice.

LOST & FOUND

The Hotel does not assume any responsibility for the damage or loss of any merchandise or articles left in the Hotel prior to, during or following an event.

DAMAGE

Clients are responsible for all damages that occur on the premises during the period of time the function's guests, employees, independent contractors or other agents are on site. The Hotel will require a certificate of insurance from any subcontractor(s) or agent(s) engaged by the client, which shall provide proof of adequate financial responsibility in the event of loss or damage to hotel property. As such, the Hotel shall also be named as an additional insured on all certificates of insurance.

METHODS & CONDITIONS OF PAYMENT

A non-refundable deposit of 25% is required for all social functions. The event contract will outline all necessary deposits, with the balance payable no later than 30 days prior to the event. A credit card will be required to be on file for any adjustments to the guarantee 5 days prior to the event, and for any unpaid balances left after the event.

VOLUME RESTRICTION

Entertainment activity cannot exceed an 80-decibel level at any time during the event, per city ordinance.

GUEST ROOM DELIVERIES

Gift deliveries are coordinated with our Concierge Department that can be contacted at biltmoreconcierge@biltmorehotel.com, or at 305-913-3165. Each gift bag has a delivery charge of \$5.00.