



Lago Mar Beach Resort and Club

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

Catering Menus

Banquet & Catering Menu



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Crafted For You

Lago Mar
RESORT AND CLUB



South Florida Breakfast \$35

Freshly squeezed Florida orange and grapefruit juice

Tropical fruit display: Mango, pineapple, oranges and berries.
Coconut yogurt

Applewood smoked bacon, roasted chicken sausage links,
scrambled eggs with peppers, onions, chorizo and jalapeño jack
cheese.

Tropical flavored pastries, orange coconut breakfast bread

Boniatto and plantain hash: peppers, onions, cilantro and
pancetta.

Cuban egg wrap; chorizo, sofrito, pepper jack cheese

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 Bar: Greek yogurt, assorted berries, dried fruits,
granola and artisanal honey

Oatmeal, brown sugar, raisins and cranberries

Mediterranean sandwich: egg whites, provolone cheese, roasted
tomatoes, 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 pineapple matcha smoothie, and berry berry protein smoothie.

Dark chocolate quinoa breakfast bowl: almond and coconut milk, mixed berries, sliced bananas, chia seeds, toasted coconut.

Breakfast 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 breads and croissants. 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

European style croissants

Crust less vegetarian quiche and quiche Lorraine

Norwegian smoked salmon, capers, red onions, sliced tomatoes, cream cheese and mini bagels

Table of European cheeses and meats

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

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 whites, provolone cheese, roasted tomatoes, fresh spinach
- * Vegetarian Focaccia Sandwich: Tomato, asparagus, portabella mushroom and Swiss cheese
- * Sausage, egg and cheese on fresh mini bagel: Sausage patty, fried egg, white cheddar cheese
- * Santa Fe breakfast burrito: Scrambled eggs, peppers, onions, 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 potatoes

Assorted cereals served with skim and whole milk

Toast stations to include artisan sliced breads

Soft butter, fruit preserves & marmalade

Freshly brewed regular and decaffeinated coffee

Selection of green and herbal teas

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 preserves & 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

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Chef Attended Breakfast Station Additions

Omelet Station \$ 11

Our chef will prepare "The ultimate omelet" with your choice of diced ham, spinach, peppers, mushrooms, onions, tomatoes, 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 peppers, sautéed onions, diced tomatoes, chopped jalapenos, cilantro, green onions and homemade salsa

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

Breakfast

Breakfast Additions

* Hot oatmeal, brown sugar, raisins, cranberries and maple syrup

* Warm buttermilk biscuits, 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 **\$12.00 per person**

* Display of European cheeses and meats

* Norwegian smoked salmon, capers, red onions, sliced tomatoes, cream cheese and mini bagels

* Crust less vegetarian quiche or quiche Lorraine

* Breakfast parfait bar, Greek style yogurt, assorted berries, dried fruits, granola, artisanal honey and syrup

**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 parfaits

Orange coconut overnight oats

Toast station to include artisan sliced breads

Whipped butter, fruit preserves & 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 tomatoes, fresh mozzarella cheese and basil vinaigrette.

Apple and cranberry chicken salad

Norwegian smoked salmon; capers, sliced tomatoes, cream cheese and mini bagels

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 potatoes

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 croquettes, beef empanadas, papaya juice, mango juice.

Milk & Cookie Bar \$15

Whole milk, strawberry and chocolate milk.
Chocolate chip cookies, white chocolate macadamia nut, snickerdoodle cookies



Chocolate Lovers \$16

Chocolate chunk cookies, triple chocolate chip brownies and chocolate beignets

Break

Coffee and doughnuts \$15

Freshly brewed regular and decaffeinated coffee, assorted mini doughnuts.

Recharge Break \$20

Individual yogurt parfaits, granola bars, fresh fruit skewers, 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 pineapple matcha smoothie, berry berry protein 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 sandwiches with sauerkraut, onions, peppers, tomato and bacon jam.

Warm pretzels, 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 & chocolate, 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 tomatoes, grainy mustard sauce
Ciabatta roll

Oven Roasted Turkey Wrap

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

Italian Sub

Capicola, sopressata, provolone cheese, oven roasted tomatoes, shredded iceberg, sweet and hot peppers, hoagie roll. Roasted shallot vinaigrette

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

Box Lunch

Caprese

Fresh mozzarella, tomatoes, basil pesto dressing, arugula, ciabatta bread

All Boxes Include:

Potato chips

Protein bar

Whole fresh fruit

Condiments, utensils, napkins

Bottled water or soft drink (on the side)

\$40.00





Poultry \$ 41

Fish \$ 54

Beef/Pork \$ 53

Vegetarian \$ 40

Choice of Soup or Salad

Salads

Wedge salad: Iceberg lettuce, crumbled blue cheese, diced tomatoes, cucumbers, Applewood bacon, herbed blue cheese dressing.

Caprese salad: Vine ripe tomatoes, mozzarella cheese, basil, virgin olive oil, micro greens, blackberry balsamic reduction.

Caesar salad: Romaine lettuce, Kalamata olives, sundried tomatoes, parmesan cheese, asiago crouton, Caesar dressing.

Garden green salad: Mixed greens, tomatoes, cucumbers, shredded carrots, olives, balsamic vinaigrette.

Plated Lunch

Soups

Mixed vegetable soup with barley, boniato crisps

Broccoli cheddar, asiago bread crostini

New England clam chowder, oyster crackers

Chicken quinoa Florentine, Yukon gold potato crisps

Desserts

Raspberry Tarte: crispy tarte shell with raspberry mouse, raspberry spiral gelee, buttercream décor.

Passion Fruit Mousse Dome: chocolate cake base, passion fruit mousse, chocolate ganache insert.

Key Lime Cheesecake: gram cracker crust, cheesecake, lime gelee spiral.

Chocolate Tarte: Crispy chocolate tarte shell, dark chocolate mousse, chocolate ganache spiral, buttercream décor.

Banana Chocolate Cheesecake: gram cracker crust , banana cheesecake, chocolate ganache spiral

Chocolate Mousse Brittle: chocolate cake, dark chocolate mousse, white chocolate mousse, chocolate glaze, raspberry dollop.



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 rib, boniato mashed, crispy shallots, 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 olives, cherry tomatoes, parmesan cheese, asiago crouton, Caesar dressing.

Lobster and Avocado Salad: Mixed greens, cherry tomatoes, avocado, bacon, boiled eggs, jumbo lump crab salad, House herb ranch dressing.

BLT Steak Salad: Grilled beef tenderloin, mixed greens, tomatoes, red onions, bacon, cucumber, gorgonzola cheese, Roasted garlic vinaigrette.

Key West Shrimp Salad: Baby greens, bell peppers, jicama, grape tomatoes, shredded carrots, diced mangos, grilled shrimp, Cilantro vinaigrette.

Honey Glazed Salmon Salad: Mixed greens, dried apricots, cranberries, blue cheese, pomegranate seeds, roasted red peppers, caramelized pecans, Pomegranate balsamic dressing.

Served with soup and dessert

Buffet Lunch

Tour of Asia \$56

Oriental Salad Bar

Mesclun lettuce, water chestnuts, red peppers, tofu, mandarin oranges, cashews, shredded carrot, Roasted pineapple ponzu vinaigrette, Asian ginger dressing.

Thai lime chicken salad with jicama and crunchy oriental vegetables

Vegetable spring rolls

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

Thai roasted chicken thighs, hot and sour orange glaze

Korean barbeque flat iron steak

Mushroom scallion jasmine rice

Honey ginger tofu and vegetable stir fry

Chef's choice of desserts



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



Lunch

Taste of South Florida \$ 59

South Beach salad bar: Mixed greens, arugula, diced tomatoes, cucumbers, jicama, hearts of palm, corn, black beans, grilled pineapple and plantain crisps. Key lime cilantro vinaigrette, Coconut mango dressing.

Sangria glazed shrimp salad with tropical fruit

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

Lime charred corn on a cob with queso fresco and cilantro

Annatto red 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 olives, parmesan cheese

Tomato and Mozzarella salad: Arugula, basil vinaigrette, balsamic glaze



Antipasto salad: Salami, olives, grape tomato, artichoke hearts, pepperoncini pepper, farro, red peppers, Roasted garlic vinaigrette

Asiago cheese bread

Lunch

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

Snapper livornese, seared snapper with olives 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 tomatoes, shredded cheddar, diced cucumbers, black beans, queso fresco, roasted corn, tortilla chips, 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 peppers

Zesty lime manchego roasted corn

Mexican red rice with pinto beans

Mango Pico de gallo, guacamole, salsa verde, cheddar cheese, bean relish.

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, cucumbers, cherry tomatoes, shredded carrots, garbanzo beans, roasted beets and fried goat cheese. Roasted shallot dressing, raspberry vinaigrette.

Coleslaw, cranberries, roasted almonds, raisins and honey mustard vinaigrette

Roasted potato salad, arugula, bacon and blue cheese dressing

Beef burgers, Turkey burgers and Veggie Burgers

Applewood bacon, caramelized onions, sautéed mushrooms

Waffle fries

Leaf lettuce, sliced tomatoes, red onions, pickles

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, tomatoes, cucumbers, onions, red peppers, feta cheese and farro.

Balsamic 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 brownies

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

Lunch

Brick Oven Pizza Party \$45

Italian style house salad: European cucumbers, cherry tomatoes, pepperoncini peppers, onion rings, green olives, red peppers, Italian dressing

Assorted variety of pizzas from our brick oven,
Vegetarian: Sliced olives, peppers, mushrooms, arugula, onions
Three cheese: Mozzarella, parmesan, pepper jack cheese
Italian meats: 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



Reception

Cold Hors D'Oeuvres \$6 per piece

Meat and Poultry

- . Beef carpaccio crostini; petite arugula, grain mustard sauce, shaved parmesan
- . Foie gras on brioche toast, fig chutney
- . Smoked chicken tostada salad; mojito vinaigrette, black bean and corn salsa
- . Prosciutto, compressed cantaloupe balls, Spanish basil glaze, saint André cheese

Vegetarian

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

Fish and Seafood

- . Crab and avocado salad cups
- . Ahi crudo; soy yogurt vinaigrette, orange segments, avocado, yucca chips, pickled radish
- . Lobster salad sliders
- . Seafood ceviche shooters; plantain chips, sweet potato balls



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

Reception

Hot Hors D'Oeuvres \$7 per piece

Meat and Poultry

- . Bao buns; Korean barbecue pork, pickled Chinese vegetables
- . Mini chicken & waffles; mustard maple syrup
- . Beef tenderloin skewer; caramelized red wine shallots, gorgonzola cheese
- . Mini lamb chops; black garlic au jus, truffle risotto cake



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

Fish and Seafood

- . Shrimp & Grits; roasted tomato and corn relish
- . Seared scallops; beet risotto, orange fennel salad
- . Blackened Mahi Mahi skewers; plantain hash, ginger and pineapple jam
- . Salmon lollipops, parsnip and celeriac purée, cherry pinot noir sauce
- . Citrus crab cakes, tomato jam, lime remoulade sauce



Vegetarian

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

Display Stations

Flat bread pizza display \$18

Prosciutto, figs, goat cheese and caramelized onions flatbread.
Steak and gorgonzola flatbread: Arugula, balsamic glaze.
Chicken and artichoke pesto flatbread.
Fresh mozzarella, arugula, mushrooms and peppers flatbread.

Cheese Fondue Station \$25

Traditional Swiss cheese fondue and jalapeño & salsa fondue;
bread cubes, fresh mushrooms, broccoli florets, roasted potato
wedges, artichoke hearts, cherry tomatoes, cauliflower florets,
baby carrots, apple wedges, sliced sausage, grilled chicken breast



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

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 tomatoes, grilled portabella mushrooms,
roasted peppers, baby arugula, sliced prosciutto, soppressata,
olive tapenade, walnut pesto, olive oil, balsamic glaze.

European meats and cheeses \$20

Deluxe display of Italian meats & European cheeses served with artisan breads, marinated olives, pepperoncini peppers and grilled vegetables.



Jumbo Shrimp Cocktail \$5 per piece

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

Tropical Fruit & Berries \$17

Displayed with fruited yogurt and cottage cheese

Artisan Cheese Board \$20

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

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 pecans, chili and lime roasted cashews, honey roasted almonds, sweet and salty walnuts, roasted chickpeas, pumpkin seeds, cranberries, dried apricots, raisins, house made granola, dark chocolate chips and coconut flakes.

Assorted Sushi Platter \$22

Served with soy sauce, pickled ginger and wasabi

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

Carving Stations

Sesame crusted rare Ahi tuna loin

Soy ginger lime 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 potatoes

\$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

\$20

Cranberry orange chutney, miniature rolls

*Carving Stations must be ordered for the 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 florets, roasted tomatoes, 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 pickles.

Philly Cheesesteak: Shortribs, peppers, onions, Havarti cheese.

Saint Andre: Bacon, tomato, Saint Andre cheese, arugula



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

Reception

Argentinean Grill \$ 27

Chicken Kababs, Argentinean chorizo, skirt steak, roasted potato wedges 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, mushrooms, roasted mixed vegetables, sun dried tomatoes, black olives, spinach, broccoli florets, cherry tomatoes, parmesan cheese, pancetta and grilled chicken breast.

Add shrimp \$5

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Mexican Fiesta

\$27

Fresh fried taco shells, flour tortillas.

Ancho cumin rubbed chicken thighs, 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 jalapeños, Key lime cilantro vinaigrette,



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

Reception

Salad Bar & Kababs

\$27

Tandoori chicken kababs with cumin tomato jam

Mediterranean spiced shrimp kababs with tzatziki sauce.

Romaine, mixed greens, cherry tomatoes, cucumbers, bell peppers, shredded carrots, bacon bites, Kalamata olives, chick peas, feta cheese, pepperoncini peppers, 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, Jack Daniel's sauce. Carrot, celery sticks, blue cheese and ranch dressing



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Mac & Cheese Bar

\$20

Elbow and Garganelli pasta.

Diced lobster, bacon, grilled chicken breast, mushrooms, roasted tomatoes broccoli florets, scallions, roasted peppers, manchego cheese, parmesan cheese.

5 cheese truffle sauce, Gruyere and cheddar cheese sauce



Paella Station

\$27

Saffron rice, shrimp, scallops, calamari rings, grilled chicken breast, chorizo sausage, cilantro, sweet peppers, diced tomatoes, green olives, green peas, roasted corn, jalapeño peppers, parsley and garlic.

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

Reception

Asian House rice bowl

\$23

Sautéed chicken or beef with your choice of vegetables.

Vegetables include shredded carrots, bok choy, bean sprouts, garlic, ginger, scallions, shitake mushrooms, sesame seeds, pineapple chunks and red bell peppers. General Tso sauce and Pineapple sweet and sour sauce. Served with jasmine rice.

Add Tofu \$4



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Dessert Displayed Stations

Viennese Table \$25

Assorted French macaroons, 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, marshmallows, s'mores cupcakes, s'mores mousse shots

Chocolate fountain \$22

Strawberries, pineapple chunks, cake cubes, brownies, rice treats, pretzel sticks, cookies, marshmallows, shredded coconut, chocolate chips, crushed nuts and candy sprinkles.

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

Reception

Pie and Cheesecake in a Jar \$18

Choose a total of 3 flavors:

Pie in a jar: Key Lime, Blueberry, Pumpkin, Cherry.

Cheesecake jars: Cookies and cream, Strawberry, Key lime, Triple Chocolate, S'mores





Dessert Action Stations

Banana Fosters Martini Station \$20

Served in martini glasses with pound cake and Tahitian vanilla gelato. Topped with fresh whipped cream and wafers.



Reception

Gelato Station \$24

Caramel sea salt gelato, white chocolate gelato with raspberry swirl and chocolate gelato

Served with white and dark chocolate chips, sprinkles, chocolate sauce, raspberry coulis, caramel sauce, whipped cream, strawberries and maraschino cherries

Crepe station \$20

Chocolate crepes and lemon-orange crepes

Toppings to include: hazelnut spread, bananas, fresh berries, chocolate sauce, vanilla ice cream, whipped cream, caramelized apples, toasted nuts.

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

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



New World South Florida \$64

Salad bar: Mixed greens, pinto beans, corn, heirloom tomatoes, cucumbers, jalapeño jack cheese, diced mango, jicama
Papaya - lemongrass vinaigrette, Piña colada dressing

Fresh hearts of palm salad: Orange segments, shaved fennel, pickled onions, fried green tomatoes, Passion fruit vinaigrette

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

Jerked spiced flank steak, pineapple ginger jam

Yucca crusted Snapper, corn chowder sauce, braised bell peppers and fennel

Pan roasted cumin rubbed chicken breast, very black bean sauce, avocado and vegetable salsa

Plantain and boniato hash

Cumin scented roasted cauliflower, okra, and baby peppers

Chef's choice of dessert

Dinner

South African Soul Cuisine \$70

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

Couscous salad: tomato date chutney, dried fruits, fried chickpeas, 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; carrots, beets, cauliflower, fava beans

Chef's choice of dessert



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

All prices subject to 23% Taxable Service and 7% Sales Tax

Welcome to the Mediterranean \$70

Tortellini pasta salad; grilled artichokes, grilled asparagus, roasted tomatoes, red pepper pesto vinaigrette

Prosciutto and melon salad; blackberry balsamic glaze, basil vinaigrette



Herb polenta crusted bronzino, Mediterranean style romesco sauce

Parmesan and basil battered chicken breast, roasted garlic lemon jus, sautéed baby peppers and arugula

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

Boursin cheese polenta

Roasted zucchini, cherry tomatoes, 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, scallions, red peppers, shredded carrots, chopped peanuts, tamarind - yuzu soy sauce

Ahi poke bowl bar; tatsoi greens, avocado, scallions, jicama, sesame seeds, diced mango, grilled pineapple, brown rice. guava poke sauce, 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, Chinese broccoli, bean sprouts, mushrooms and general Tso sauce.

5 spice dusted monkfish; baby bok choy, mushrooms, scallions, lemongrass broth.

Wok sautéed Chinese vegetables

Roasted pork vegetable brown 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, olives, fava beans, purple potatoes, diced onions, tomatoes, corn, Parsley and lime vinaigrette



Seafood ceviche; sweet potato spheres and plantain chips

Skewered grilled chicken thighs; yucca fries, Peruvian yellow pepper cream.

Pan seared corbina fish, seafood lobster 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 plantains 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, cucumbers, tomatoes, corn, olives, eggs, onions, bacon bites, cheddar cheese, sweet Vidalia dressing, Balsamic vinaigrette, Fresh baked rolls and butter

Macaroni and pickled vegetable salad

Roasted beet salad with arugula, candied walnuts and stilton cheese. Raspberry beet vinaigrette.



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

Dinner

Pecan crusted grouper ; carrot sweet potato puree

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 sprouts hash

Roasted broccoli, cauliflower and baby carrots



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 salad; Maytag blue cheese, poached pears, candied walnuts, tomatoes, cucumbers, candied bacon
Blue cheese vinaigrette, Apple cider vinaigrette

Compressed watermelon salad; pickled radish, cherry tomatoes, mint syrup



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

Dinner

Grilled petit filet, cipollini onion balsamic reduction

Grilled lobster tails 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 guest



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

Appetizer

Braised short rib; roasted tomatoes, root vegetable mash, sautéed spinach.

Main lobster, kale, spinach and basil risotto; roasted baby peppers.

Shrimp & Grits; maple Dijon pepper sauce, mache greens, basil drizzle.

Poached pears, candied walnuts, micro greens, fried goat and boursin cheese, blackberry vinaigrette.

Smoked gouda and Havarti mac and cheese; Jack Daniel's glazed pork belly, braised collard greens.

Plated Dinner

Salads

Shaved Brussel sprouts salad; spiced walnuts, apples, pears, roasted tomatoes, candied bacon, Shallot vinaigrette.

Floridian Caesar Salad; grilled romaine hearts, shaved manchego cheese, roasted tomato jam, Cuban bread crostini, creamy citrus vinaigrette.

Honey roasted Butternut squash salad; orange segments, fried chickpeas, cranberries, baby spinach, spiced pecans, Cider vinaigrette.

Wedge salad with herbed buttermilk blue cheese dressing; crispy pancetta, golden raisins, grape tomatoes, fried shallots, sliced pickled radish and cucumbers.

Grain salad; farro, quinoa, roasted cauliflower, tomatoes, beets, feta cheese, frisée lettuce, cranberries, carrots, Citrus vinaigrette.



Main Entrees

Poultry

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

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

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

Fish

Mango spiced habanero 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 beans and arugula ragout, cannellini bean purée.

Basil macadamia nut crusted Grouper; champagne beurre blanc, parsnip, carrots and celery root mash with crème fraîche and chives.

Plated Dinner

Meat

Grilled N.Y. strip with leek boursin cheese butter; roasted pancetta shallots leeks fingerling potatoes, Merlot syrup

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 glaze, butternut and sweet potato sage hash.

Vegetarian

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

Vegetable farro risotto; roasted sweet potatoes, carrots, squash, kale and tomatoes

Plated Dinner

Seafood

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

Pan seared scallops; braised fennel with almonds, orange foam, beet glaze, almond grits.

Basil fettucine, shrimp, scallops and clams; roasted tomatoes, Kalamata olives, lemon caper tomato sauce.



Desserts

Raspberry Tarte: crispy tarte shell with raspberry mouse, raspberry spiral gelee, buttercream décor.

Passion Fruit Mousse Dome: chocolate cake base, passion fruit mousse, chocolate ganache insert.

Key Lime Cheesecake: gram cracker crust, cheesecake, lime gelee spiral.

Chocolate Tarte: Crispy chocolate tarte shell, dark chocolate mousse, chocolate ganache spiral, buttercream décor.

Banana Chocolate Cheesecake: gram cracker crust , banana cheesecake, chocolate ganache spiral

Chocolate Mousse Brittle: chocolate cake, dark chocolate mousse, white chocolate mousse, chocolate glaze, raspberry dollop.



Beverages

Coffee Break Beverages

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 Bottles 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

Hosted Consumption Bar - (Per Drink)

Luxury Brands	\$11.00
Top Shelf Brands	\$10.00
Premium Brands	\$ 9.00
Cordials	\$ 9.50
Copper Ridge Wine	\$ 9.00
Premium Beer	\$ 7.00
Domestic Beer	\$ 6.00
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, Copper Ridge Chardonnay, Cabernet, Pinot Noir, Pinot Grigio Wine, Stella, Corona, Coors Light, Budweiser, Bud Light, Soft Drinks and Evian Bottled Water

Beverages

Selections

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, Copper Ridge 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, Copper Ridge Chardonnay, Cabernet, Pinot Noir, Pinot Grigio Wine, Stella, Corona, Coors Light, Budweiser, Bud Light, Soft Drinks and Evian Bottled Water



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 events 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 7% Sales Tax will be added to all food & beverage, meeting room rental, Audio Visual Equipment and miscellaneous charges.

General Information

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.