



THE BILTMORE

MIAMI - CORAL GABLES ~ EST. 1926

CATERING MENU



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BREAKFAST MENU

CONTINENTAL BREAKFAST BUFFETS

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

CONTINENTAL BREAKFAST | \$45

Florida Orange & Apple Juices - V GF NF

Sliced Seasonal Fresh Fruit & Vine-Ripened Berries - V GF NF

Fresh-Baked Croissants & Danishes, Served with Whipped Butter & Fruit Preserves - VG

Assorted Cereal, Granola & Dried Fruits - VG

Assorted Yogurts - VG GF NF

EUROPEAN CONTINENTAL BREAKFAST | \$48

Tropical Juice Display - V GF NF

Sliced Seasonal Fresh Fruit & Vine-Ripened Berries - V GF NF

Fresh-Baked Croissants & Danishes, Served with Whipped Butter & Fruit Preserves - VG

Artisan Prosciutto, Salamis, Cheeses, Whole Grain Mustard, Jam, Mixed Marinated Olives,

Giardiniera, Sea Salt Spiced Marcona Almonds, Berries, Grapes, Hand-Crafted Breads & Crostini

GABLES CONTINENTAL BREAKFAST | \$48

Tropical Juice Display - V GF NF

Assorted Bottled Smoothies - VG GF

Sliced Seasonal Fresh Fruit & Vine-Ripened Berries - V GF NF

Selection of Fresh Bagels - VG

Assortment of Cream Cheese - GF NF

Assorted Muffins - VG

Assorted Yogurts - VG GF NF

V – Vegan | VG – Vegetarian | GF – Gluten-Friendly | NF – Nut-Friendly | DF – Dairy-Friendly

**Menu modifications must be requested in advance and are subject to availability. Surcharges may apply.*

All Food and Beverage is Subject to a 25% Service Charge, a 7% Tax on Service Charge and a 9% Florida Sales Tax.

HOT BREAKFAST BUFFETS

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MIRACLE MILE GRIDDLE | \$52

Florida Orange & Apple Juices - V GF NF
Seasonal Fruit Salad - V GF NF
Assorted Yogurts - VG GF NF
Assorted Cereals - VG
Skim & Whole Milk - VG GF
Assorted Croissants, Muffins, Danishes - VG
Scrambled Eggs - VG GF NF
Tri-Color Marble Potatoes - V GF NF

MEATS (Select One)

Applewood Smoked Bacon - GF NF DF
Pork Sausage - NF DF
Turkey Sausage - NF DF

GRIDDLE ITEMS (Select One)

Buttermilk Pancakes - VG NF
French Toast - VG NF
Waffles - VG NF
All Served with Butter & Maple Syrup - VG GF NF

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BILTMORE BREAKFAST YOUR WAY | \$55

Florida Orange & Apple Juices - V GF NF
Sliced Seasonal Fresh Fruit & Vine-Ripened Berries - V GF NF
Fresh-Baked Croissants & Danishes, Served with Whipped Butter & Fruit Preserves - VG
Selection of Fresh Bagels - VG
Assortment of Cream Cheese - GF NF
Assorted Cereal, Granola & Dried Fruits - VG
Assorted Yogurts - VG GF NF

EGGS (Select One)

Cage-Free Scrambled Eggs - VG GF NF
Spinach & Tomato Crustless Quiche - VG GF NF
Egg Whites - VG GF NF
Vegan Scrambled Eggs - V GF NF | \$14 Upcharge

MEATS (Select One)

Applewood Smoked Bacon - GF NF DF
Oven Baked Canadian Bacon - GF NF DF
Turkey Sausage - NF DF
Chicken Apple Sausage Links - NF DF
Smoked Salmon & Capers - GF NF DF | \$8 Upcharge

POTATOES (Select One)

Potato Hash, Caramelized Onion, Chive - V GF NF
Sweet Potato & Roasted Vegetable Hash - V GF NF
Home Fries - V GF NF
Tater Tots - V GF NF

VEGETABLES (Select One)

Roasted Mixed Squash, Onions, Tarragon - V GF NF
Provencal Tomatoes - VG GF NF
Roasted Tri-Color Peppers - V GF NF
Roasted Assortment of Mushrooms - V GF NF

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BREAKFAST ENHANCEMENTS

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VEGETARIAN & VEGAN ENHANCEMENTS

Irish Steel Cut Oatmeal, Brown Sugar, Maple Syrup & Raisins - V GF NF | \$12

Blueberry Baked Oatmeal - V GF NF | \$14

Belgian Buttermilk Waffles, Vine-Ripened Berries, Whipped Cream, Powdered Sugar & Maple Syrup - VG NF | \$14

Cinnamon French Toast, Vine-Ripened Berries, Whipped Cream, Powdered Sugar & Maple Syrup - VG NF | \$14

Buttermilk Pancakes, Vine-Ripened Berries, Whipped Cream, Powdered Sugar & Maple Syrup - VG NF | \$14

Yogurt Parfaits, Granola, Fresh Berries - VG GF NF | \$14

Fresh Start Bowls, Acai, Banana, Organic Flax Seed, Topped with Berries & Organic Granola - VG GF NF | \$14

Vegan Pancakes, Vine-Ripened Berries, Powdered Sugar & Maple Syrup - V NF | \$15

LATIN INSPIRED ENHANCEMENTS | \$8

Tortilla Espanola - VG GF NF

Trio of Croquettes, Tequenos & Pastelitos - NF

Assorted Empanadas: Beef, Chicken & Vegetarian - NF

BREAKFAST SANDWICHES | \$12

PER SANDWICH

Bacon, Egg & Cheddar Croissant - NF

Sausage, Egg & Cheddar Croissant - NF

Egg White English Muffin, Arugula, Roasted Peppers, Mozzarella Cheese - VG NF

Turkey Sausage English Muffin, Egg, Cheddar Cheese - NF

Power Burrito, Scrambled Eggs, Spicy Pepper Jack Cheese, Chorizo, Salsa & Spiced Avocado - NF

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QUICHE | \$15

SELECT ONE

Quiche Lorraine, Bacon, Cheese - NF

Quiche Florentine, Spinach, Swiss Cheese - VG NF

Quiche Caprese, Mozzarella Cheese, Tomatoes, Fresh Basil - VG NF

AVOCADO TOAST STATION | \$24

2 Chef Attendants Required | \$250 Per Attendant

Sliced Sourdough & Ciabatta - VG

Mashed Avocado, Poached Egg, Radish, Cherry Tomatoes, Pickled Onion - VG GF NF

Chopped Bacon, Queso Fresco, Olive Oil - GF NF

OMELET STATION - NF | \$28

Chef Attendant Required (2 Chefs for Over 35 Guests) | \$250 Per Attendant

Omelets Prepared to Order with a Variety of Fresh Fillings

Spinach, Scallions, Mushrooms, Tomatoes, Shredded Cheese, Smoked Ham, Bacon, Sausage, Onion, Sweet Peppers & Chives

Organic Eggs & Egg Whites Available

Minimum 35 Guests

MEDITERRANEAN TOAST STATION | \$30

Chef Attendant Required (2 Chefs for Over 35 Guests) | \$250 Per Attendant

Poached Egg, Arugula, Roasted Peppers, Prosciutto, Olive Tapenade, Chopped Parsley, Heirloom Tomatoes, Toasted Focaccia

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BREAKS MENU



BREAK DISPLAYS

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FRESH START BREAK | \$22

Freshly Brewed Regular Coffee, Decaffeinated Coffee & Premium Teas

Assorted Bottled Smoothies

Chef's Selection of House-Made Breakfast Breads, Fresh-Baked Croissants, Danishes & Muffins - VG

Assorted Health Bars & Protein Bars

BUILD-YOUR-OWN TRAIL MIX BREAK | \$22

House-Made Granola - VG GF

Dried Fruits - V GF NF

Sliced Almonds - V GF

Honey Roasted Peanuts - V GF

M&Ms - VG GF NF

Raisins - V GF NF

Craisins - V GF NF

Banana Chips - V GF

Yogurt Covered Pretzels - VG NF

Sunflower Seeds - V GF NF

Dried Apricots - V GF NF

MEDITERRANEAN MEZZE BREAK | \$22

Traditional Hummus - V GF NF

Roasted Red Pepper Hummus - V GF NF

Baba Ghanoush - V GF NF

Tomato Bruschetta - V GF NF

Olive Tapenade - V GF NF

Mint & Parsley Quinoa Tabbouleh - V GF NF

Muhammara - V GF NF

Roasted Red Pepper & Crumbled Feta Dip - VG GF NF

Toasted Pita, Sesame Flatbreads & Crostini - VG NF

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HEALTHY SUPERFOOD BREAK | \$24

Individual Juice Shots

Whole Grain & Blueberry Overnight Oats - VG

Fresh Fruit Kabobs - V GF NF

Toasted Coconut Honey Yogurt - VG GF NF

Marcona Almond, Pumpkin Seed & Dried Cranberry Snack Mix with Dark Chocolate Chunks - VG

PROTEIN BREAK | \$26

Roasted Red Pepper Hummus, Assorted Crudite, Marinated Olives - V GF NF

Assorted Health & Protein Bars

Cheddar, Pepper Jack & Swiss Cheese Bites - VG GF NF

Greek Yogurt with Almonds - VG GF

GELATO CART BREAK | \$26

Station Attendant Required | \$250 Per Attendant

Required Gelato Cart Rental \$200

Request Required 3 Days Prior | Minimum 50 Guests

Served in Cones & Cups

SELECT SIX

Gelato: White Vanilla, Chocolate, Banana, Coffee, Sky Cream, Vanilla Bean, White Chocolate, Yogurt, Cherry, Coconut, Dulce de Leche

Sorbet (DF): Lemon, Strawberry, Pineapple, Dragon Fruit, Mango

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HAVANA BREAK | \$26

Mini Cuban Sandwiches - NF

Ham Croquettes - NF

Assorted Empanadas: Beef, Chicken & Vegetarian - NF

Guava & Cheese Pastelitos - VG NF

WRAP IT UP BREAK | \$27

Turkey Rachel Wrap, Roast Turkey, Swiss Cheese, Creamy Coleslaw, Pickles, Russian Dressing - NF

Cubano Wrap, Smoked Ham, Roast Pork, Salami, Swiss Cheese, Pickled Relish, Mustard - NF

Grilled Portabella Mushroom Wrap, Basil Aioli, Tomato, Mozzarella, Roast Peppers, Arugula - VG NF

Nutella Girella, Fresh Strawberries - VG

CHIPS & DIPS BREAK | \$28

SELECT THREE

Tortilla Chips, Salsa, Guacamole - V GF NF

Pita Chips, Tzatziki Dip - VG GF NF

Potato Chips, Queso Dip - VG GF NF

Individual Crudite, Hummus, Green Goddess Dressing - GF NF

Assorted Crackers & Crostini, Warm Spinach, Artichoke & Feta Dip - VG NF

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A LA CARTE & CONSUMPTION ITEMS

A LA CARTE ITEMS

Hummus, Pita, Vegetables - V NF | \$12 Per Person

Sliced Seasonal Fresh Fruit & Berries - V GF NF | \$12 Per Person

Whole Fruit - V GF NF | \$44 Per Dozen

Assorted Petit Danishes - VG | \$50 Per Dozen

Assorted Coffee Cakes: Banana, Blueberry, Cinnamon - VG | \$60 Per Dozen

Assorted Cookies: Peanut Butter, Chocolate Chip, Oatmeal Raisin, Sugar, Double-Chocolate Chip, Snickerdoodle - VG | \$60 Per Dozen

Assorted Large Muffins - VG | \$60 Per Dozen

Guava & Cheese Pastelitos - VG | \$60 Per Dozen

Assorted Croissants: Butter, Chocolate, Whole Grain - VG | \$62 Per Dozen

Freshly Baked Warm Cinnamon Buns - VG | \$64 Per Dozen

Chocolate-Dipped Strawberries - VG NF | \$65 Per Dozen

Assorted Bagels, Jams, Butter, Cream Cheese - VG | \$70 Per Dozen

Brownies & Blondies - VG | \$70 Per Dozen

Gluten-Friendly Muffins: Chocolate & Blueberry - VG GF | \$70 Per Dozen

Assorted Cupcakes - VG | \$75 Per Dozen

CONSUMPTION ITEMS

Assorted Bags of Potato Chips, Pretzels, Popcorn | \$5 Per Item

Assorted Candy Bars | \$5 Per Item

Assorted Yogurts - VG GF NF | \$6 Per Item

Health Bars & Protein Bars | \$6 Per Item

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BEVERAGE OPTIONS

BEVERAGE PACKAGES

Include Freshly Brewed Regular Coffee, Freshly Brewed Decaffeinated Coffee, Selection of Hot Teas, Bottled Iced Teas, Assorted Sodas & Assorted Mineral Waters

Half-Day Beverage Service (Maximum 4 Hours) | \$35 Per Person

All-Day Beverage Service (Maximum 8 Hours) | \$50 Per Person

A LA CARTE ITEMS

Freshly Brewed Regular Coffee | \$98 Per Gallon

Freshly Brewed Decaffeinated Coffee | \$98 Per Gallon

Selection of Hot Teas | \$98 Per Gallon

Florida Orange Juice | \$98 Per Gallon

Grapefruit Juice | \$98 Per Gallon

Freshly Brewed Iced Tea, Lemon Slices | \$90 Per Gallon

Bottled Fruit Smoothies | \$10 Per Item

Energy Drinks | \$10 Per Item

Bottled Fruit Juices & Iced Teas | \$8 Per Item

Protein Shakes | \$7 Per Item

Assorted Sodas: Pepsi, Diet Pepsi, Starry | \$7 Per Item

Assorted Mineral Waters: Still & Sparkling | \$7 Per Item

Biltmore Bottled Water | \$6 Per Item

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LUNCH MENU

CHILLED LUNCH BUFFETS

*Luncheons are Limited to a Minimum of 25 Guests; Surcharge of \$250 if Under
Served with Freshly Brewed Regular & Decaffeinated Coffee, Assortment of Hot Teas & Freshly Brewed Iced Tea*

RIVIERA BUFFET | \$68

SALADS

Biltmore Garden Salad, Mixed Baby Greens, Shaved Carrots, Cucumber, Roma Tomatoes, Red Onion, Blue Cheese Dressing, Ranch Dressing & Balsamic Vinaigrette - VG GF NF

Roasted Redskin Potato Salad, Celery, Mayonnaise, Paprika, Charred Scallion Aioli - VG GF NF

Greek Couscous Salad, Roasted Peppers, Cherry Tomatoes, Feta Cheese, Kalamata Olives, Shaved Red Onion, Lemon Vinaigrette - VG NF

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, Tomatoes, Sliced Red Onion, Pickles, Ketchup, Mayonnaise, Mustard

Assorted Sliced Breads & Deli Rolls

ASSORTED PREMIUM POTATO CHIPS

DESSERTS

Assorted Cookies & Brownies - VG

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MIRACLE MILE BUFFET | \$74

SOUPS (Select One)

Tomato Soup - V GF NF

Minestrone - V NF

Street Corn Chowder - VG GF NF

SALADS

Spinach Apple Salad, Pickled Onions, Goat Cheese, Pecans, Honey-Dijon Vinaigrette - VG GF

Bacon Cheddar Ranch Potato Salad - GF NF

Biltmore Garden Salad, Mixed Baby Greens, Shaved Carrots, Cucumber, Roma Tomatoes, Red Onion, Blue Cheese Dressing, Ranch Dressing & Balsamic Vinaigrette - VG GF NF

SANDWICHES

The Biltmore Club, Smoked Turkey, Cheddar Cheese, Bibb Lettuce, Heirloom Tomatoes, Applewood Smoked Bacon, Dijonnaise, Potato Bread - NF

Muffaletta, Coppa, Mortadella, Soppressata, Swiss Cheese, Olive Tapenade, Focaccia - NF

Waldorf Chicken Salad, Braised Chicken, Grapes, Apples, Red Onion, Bibb Lettuce, Black Tea Raisin Bread - NF

Grilled Portabella Mushroom Wrap, Tomato, Mozzarella, Roasted Peppers, Arugula, Basil Aioli - VG NF

ASSORTED PREMIUM POTATO CHIPS

DESSERTS

Assorted Shortcakes - VG NF

Traditional Crème Brulee - VG GF NF

Chocolate Mousse Shooter - VG GF NF

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VEGAN PICNIC LUNCH BUFFET | \$76

SALADS

Kale Apple Salad, Dried Cranberries, Pickled Onion, Walnuts, Dijon-Thyme Vinaigrette - V GF
Quinoa Tabbouleh Salad, Chickpeas, Kalamata Olives, Parsley, Red Onion, Lemon-Mint Vinaigrette
- V GF NF
Brussel Sprout Fattoush Salad, Fried Pita, Tomato, Radish, Pomegranate Seeds, Red Wine-Sumac
Vinaigrette - V NF
Grilled Zucchini & Squash, Grilled Red Onions, Garlic-Oregano Vinaigrette - V GF NF

WRAPS

Jerk Tofu Wrap, Coconut Rice, Mango Pico de Gallo, Pickled Onion, Avocado - V NF
Grilled Portabella Mushroom Wrap, Tomato, Roasted Peppers, Arugula, Vegan Basil Aioli - V NF

ASSORTED PREMIUM POTATO CHIPS

DESSERTS

Vegan Chocolate Chip Cookies - V
Vegan Brownies - V
Vegan Rice Pudding - V GF NF

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THE GABLES BUFFET | \$76

SALADS

Tortilla Salad, Crispy Romaine, Shaved Manchego Cheese, Tortilla Strips, Pico de Gallo, Avocado Caesar Dressing - GF NF

Grilled Corn Salad, Cotija Cheese, Cilantro, Black Beans, Jalapeno, Lime-Honey Vinaigrette - VG GF NF

Roasted Sweet Potato Salad, Bell Pepper, Avocado, Red Onion, Cherry Tomato, Chipotle Mayonnaise - VG GF NF

SANDWICHES

Turkey Aji Amarillo, Roast Turkey, Swiss Cheese, Lime Coleslaw, Pickles, Chipotle Mayo, Toasted Sourdough - NF

Cubano, Smoked Ham, Roast Pork, Swiss Cheese, Sliced Pickles, Mustard, Pressed Cuban Bread - NF

Blackened Shrimp Sliders, Bibb Lettuce, Roma Tomatoes, Lime Garlic Aioli, Brioche Bun - NF

Grilled Tajin Portabella Mushroom Wrap, Tomato, Cotija Cheese, Roasted Peppers, Shaved Red Onion, Cilantro Mayonnaise, Flour Tortilla - VG NF

CRISPY PLANTAIN CHIPS

DESSERTS

Dulce de Leche Flan - VG GF NF

Key Lime Tart - VG NF

Guava Cheesecake - VG NF

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FROM THE GARDEN BUFFET | \$78

BILTMORE SIGNATURE BREAD GLUTEN FRIENDLY BREAD

SALADS

Greek Couscous Salad, Roasted Peppers, Cherry Tomato, Feta Cheese, Kalamata Olives, Shaved Red Onion, Lemon Vinaigrette - VG NF

Kale Apple Salad, Dried Cranberries, Pickled Onion, Walnuts, Dijon-Thyme Vinaigrette - V GF

BUILD-YOUR-OWN SALAD

Assembly Required

Mixed Baby Greens

Shaved Carrots, Cucumber, Roma Tomato, Red Onion, Cucumber

Blue Cheese Dressing - GF NF

Caesar Dressing - GF NF

Ranch Dressing - VG GF NF

Balsamic Vinaigrette - V GF NF

Oil & Vinegar - V GF NF

Grilled & Chilled Sliced Chicken - GF NF DF

Chimichurri Grilled & Sliced Skirt Steak - GF NF DF

Atlantic Salmon - GF NF DF

Grilled Garlic Marinated Portabella Mushroom - V GF NF

DESSERTS

Lemon Meringue Tart - VG NF

Greek Yogurt Pineapple Trifle - VG NF

Chocolate Chip Banana Cake - VG NF

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GOURMET BOXED LUNCH | \$55

Select Up to Three Sandwiches, One Salad & One Dessert Per Group
Chips, Whole Fruit & Bottled Water Included

SANDWICHES & WRAPS (Select Up to Three)

Chicken Caesar Wrap, Flour Tortilla - NF

The Biltmore Club, Smoked Turkey, Cheddar Cheese, Bibb Lettuce, Heirloom Tomato, Applewood Smoked Bacon, Dijonnaise, Pullman Loaf - NF

Italian, Ham, Salami, Capicola, Fresh Mozzarella, Tomato, Arugula, Banana Pepper, Mayo, Ciabatta - NF

Corned Beef & Swiss, Whole Grain Mustard, Rye Bread - NF

Turkey Pesto Wrap, Roasted Peppers, Provolone, Red Onion, Arugula, Flour Tortilla - NF

Roast Beef & Provolone, Horseradish Mayo, Kaiser Roll - NF

Tuna Salad Wrap, Lettuce, Tomato, Flour Tortilla - NF DF

Greek Salad Wrap, Cool Crisp Greens, Cucumber, Tomato, Feta Cheese, Kalamata Olive Spread, Herb Oil, Flour Tortilla - VG NF

Grilled Portabella Mushroom Wrap, Tomato, Roasted Peppers, Arugula, Vegan Basil Aioli - V NF

SALADS (Select One)

Cole Slaw - VG GF NF DF

Redskin Potato Salad - VG GF NF DF

Farro Salad, Pomegranate, Mint, Feta, Tzatziki Dressing - VG NF

Quinoa Tabbouleh Salad - V GF NF

Mediterranean Pasta Salad - VG NF

DESSERTS (Select One)

Fruit Salad - V GF NF

Vegan Chocolate Chip Cookie - V

Chocolate Chip Cookie - VG

Oatmeal Raisin Cookie - VG

Brownie - VG

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TASTE OF MIAMI BUFFET | \$75

SALADS

Tortilla Salad, Crispy Romaine, Shaved Manchego Cheese, Tortilla Strips, Pico de Gallo, Avocado Caesar Dressing - GF NF

Grilled Corn Salad, Cotija Cheese, Cilantro, Black Beans, Jalapeno, Lime-Honey Vinaigrette - VG GF NF

Avocado & Tomato Salad, Avocado, Red Onion, Cherry Tomato, Chipotle Mayonnaise - VG GF NF

ENTREES

Red Snapper, Peppers, Salsa Escabeche - GF NF

Ropa Vieja (Select Chicken or Beef,) Shredded Meat, Bell Pepper, Onion, Cherry Tomato - GF NF DF

Pork Loin, Florida Orange & Mojo Marinade, Pork Jus - GF NF DF

SIDES

Sweet Plantains - V GF NF

Rice (Select White or Yellow) - VG GF NF DF

Beans (Select Black or Red) - GF NF

Garlic Lime Broccolini - V GF NF

Boiled Yuca, Onion, Mojo - V GF NF

Cuban Rolls - VG NF

DESSERTS

Flan - VG GF NF

Tres Leches - VG NF

Guava Cheesecake - VG NF

V - Vegan | VG - Vegetarian | GF - Gluten-Friendly | NF - Nut-Friendly | DF - Dairy-Friendly

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All Food and Beverage is Subject to a 25% Service Charge, a 7% Tax on Service Charge and a 9% Florida Sales Tax.

HOT LUNCH BUFFETS

*Luncheons are Limited to a Minimum of 25 Guests; Surcharge of \$250 if Under
Served with Freshly Brewed Regular & Decaffeinated Coffee, Assortment of Hot Teas & Freshly Brewed Iced Tea*

LITTLE ITALY BUFFET | \$75

FRESHLY BAKED FOCACCIA, CIABATTA & BREADSTICKS GLUTEN FRIENDLY BREAD

SALADS

Caesar Salad, Romaine Lettuce, Parmigiano Reggiano, Focaccia Croutons, Teardrop Peppers,
Caesar Dressing - NF

Fresh Mozzarella Salad, Kalamata Olives, Arugula, Roasted Peppers, Cherry Tomato, Lemon Basil
Vinaigrette - VG GF NF

Shaved Fennel & Asparagus Puttanesca, Frisee, Crispy Prosciutto, Black Olives, Heirloom Tomato,
Anchovy Caper Parmesan Vinaigrette - GF NF

ENTREES

Chicken Parmesan, Penne Pasta, Marinara - NF

Branzino Scampi, Roasted Yukon Creamer Parsley Potatoes - GF NF

Spinach Ravioli, Ricotta, Sundried Tomato, Basil, Parmesan Spinach Cream Sauce - VG NF

SIDES

Classic Minestrone Soup - V NF

Green Beans, Crushed Red Pepper, Garlic Oil - V GF NF

DESSERTS

Tiramisu - VG NF

Biscotti - VG

Cannoli - VG

Fruit Tart - VG NF

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HOT LUNCH BUFFETS

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SOUTHERN HOSPITALITY BUFFET | \$75

SALADS

Southern Chopped Salad, Chopped Egg, Candied Pecans, Shredded Carrots, Cranberries, Buttermilk Ranch Dressing - VG GF

Black Eyed Pea Corn Salad, Bell Peppers, Celery, Sweet Onion Vinaigrette - V GF NF

Smoked Paprika Egg & Redskin Potato Salad - GF NF

ENTREES

Southern Fried Chicken, Hot Honey Drizzle, Sweet Potato Corn Succotash - NF

Grilled Flank Steak, Caramelized Onion Gravy, Crispy Brussel Sprouts - GF NF

Shrimp & Grits, Andouille Sausage Gravy, Cajun Style Peppers, Okra, Smoked Celery Salt - GF NF

SIDES

Southern Style Three Cheese Mac & Cheese - VG NF

Cole Slaw - VG GF NF DF

Collard Greens - GF NF

Molasses Glazed Baby Carrots - V GF NF

Cornbread - VG NF

DESSERTS

Biltmore Mud Pie - VG NF

Banana Pudding Trifle - VG NF

Warm Bread Pudding - VG NF

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HOT LUNCH BUFFETS

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TEE OFF THE GRILL BUFFET | \$78

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

SALADS (Select Three)

Caesar Salad, Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, Caesar Dressing - NF
Biltmore Garden Salad, Mixed Baby Greens, Shaved Carrots, Cucumber, Roma Tomato, Red Onion, Blue Cheese Dressing, Ranch Dressing, Balsamic Vinaigrette - VG GF
Smoked Paprika Redskin Potato Salad - V GF NF
Mediterranean Pasta Salad - VG NF DF
Cole Slaw - VG GF NF DF
Bacon Cheddar Ranch Potato Salad - GF NF

ENTREES

Hamburgers, All Beef Hot Dogs, Bratwurst, Grilled Chicken - NF
Assorted Buns & Rolls - VG
Lettuce, Tomato, Onion, Pickles - V GF NF
Assorted Sliced Cheeses - VG GF NF
Mayonnaise, Mustard, Ketchup, Relish, Sauerkraut - VG NF

SIDES

Potato Wedges - V GF NF
Assorted Bagged Chips

DESSERTS

Fruit Salad - V GF NF
Assorted Cookies - VG
Brownies - VG

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HOT LUNCH BUFFETS

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Served with Freshly Brewed Regular & Decaffeinated Coffee, Assortment of Hot Teas & Freshly Brewed Iced Tea*

A HOLE IN ONE BBQ LUNCH BUFFET | \$78

SALADS (Select Three)

Caesar Salad, Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, Caesar Dressing - NF
Biltmore Garden Salad, Mixed Baby Greens, Shaved Carrots, Cucumber, Roma Tomato, Red Onion,
Blue Cheese Dressing, Ranch Dressing, Balsamic Vinaigrette - VG GF
Smoked Paprika Redskin Potato Salad - V GF NF
Mediterranean Pasta Salad - VG NF DF
Cole Slaw - VG GF NF DF
Bacon Cheddar Ranch Potato Salad - GF NF

ENTREES

Pulled Pork, BBQ Chicken, Brisket - NF
Assorted Rolls - VG
Lettuce, Tomato, Onion, Pickles - V GF NF
Assorted Sliced Cheeses - VG GF NF
Mayonnaise, Mustard, Ketchup, Relish, Cole Slaw - VG NF

SIDES (Select Three)

Potato Wedges - V GF NF
Assorted Bagged Chips
Baked Beans - GF NF
Corn on the Cob - VG GF NF

DESSERTS

Fruit Salad - V GF NF
Assorted Cookies - VG
Brownies - VG

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HOT LUNCH BUFFETS

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VENETIAN BUFFET | \$80

BILTMORE SIGNATURE BREAD GLUTEN FRIENDLY BREAD

SALADS

Build-Your-Own Caesar Salad, Arugula, Baby Romaine Lettuce, Anchovies, Parmesan Cheese, Croutons, Cherry Tomato, Petit Shrimp, Diced Grilled Chicken, Caesar Dressing, Balsamic Vinaigrette - NF

Panzanella Salad, Herbed Croutons, Cucumber, Tomato, Olive Oil - VG NF

Lentil Salad, Basil, Feta, Green Beans, Asparagus, Cannellini Beans, Red Onion, Tomato, Olive Oil - VG GF NF

ENTREES

Seared Tenderloin Steak, Forrest Mushroom Cream, Herb Roasted Tri-Color Marble Potatoes - GF NF

Seared Salmon, Lemon Dill Cream, Wilted Garlic Spinach, Wild Rice Pilaf - GF NF

Bacon Wrapped Stuffed Pork Loin, Prosciutto, Fontina, Spinach, Rosemary Jus - NF

Roasted Asparagus, Charred Cherry Tomato - VG GF NF

DISPLAYED PASTA STATION (Select One)

Cheese Manicotti, San Marzano Tomato Sauce - VG NF

Penne a la Vodka, Creamy Tomato Sauce, Prosciutto, Parmesan, Crushed Red Pepper - NF

Rigatoni, Arugula, Grilled Mediterranean Vegetables, Roasted Red Peppers, Parmesan - VG NF

DESSERTS

Strawberry Tart - VG NF

Chocolate Cake - VG NF

Crème Brulee - VG GF NF

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HOT LUNCH BUFFETS

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BUILD-YOUR-OWN LUNCH BUFFET | \$82

BILTMORE SIGNATURE BREAD GLUTEN FRIENDLY BREAD

SALADS (Select Three)

Greek Couscous Salad, Roasted Peppers, Cherry Tomato, Feta Cheese, Kalamata Olives, Shaved Red Onion, Lemon Vinaigrette - VG NF

Kale Apple Salad, Dried Cranberries, Pickled Onion, Walnuts, Goat Cheese, Dijon-Thyme Vinaigrette - VG GF

Caesar Salad, Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, Caesar Dressing - NF

Biltmore Garden Salad, Mixed Baby Greens, Shaved Carrot, Cucumber, Roma Tomato, Red Onion, Blue Cheese Dressing, Ranch Dressing, Balsamic Vinaigrette, Oil & Vinegar - VG GF

Roasted Sweet Potato Salad, Bell Peppers, Avocado, Red Onion, Cherry Tomato, Chipotle Mayonnaise - VG GF NF

Quinoa Tabbouleh Salad, Chickpeas, Kalamata Olives, Parsley, Red Onion, Lemon-Mint Vinaigrette - V GF NF

Brussel Sprout Fattoush Salad, Fried Pita, Tomato, Radish, Pomegranate Seeds, Red Wine-Sumac Vinaigrette - V NF

Grilled Zucchini & Squash, Grilled Red Onion, Garlic-Oregano Vinaigrette - V GF NF

Arugula Caprese Salad, Buffalo Mozzarella, Heirloom Tomato, Kalamata Olives, Extra Virgin Olive Oil, Balsamic Vinegar - VG GF NF

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HOT LUNCH BUFFETS

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BUILD-YOUR-OWN LUNCH BUFFET (CONTINUED)

ENTREES (Select Three)

Pan-Seared Chicken Breast, Roasted Calabrian Chile Potatoes, Broccoli - GF NF

Southern Fried Chicken, Hot Honey Drizzle, Sweet Potato Corn Succotash - NF

Cabernet Braised Short Ribs, Chive Mashed Potato, Crispy Onions, Baby Carrots - GF NF

Mojo Pulled Pork, Roasted Sweet Plantains, Melted Onions - GF NF

Red Snapper, Roasted Sweet Potato Succotash, Salsa Escabeche - GF NF

Seared Salmon, Tomato-Leek Beurre Blanc, Mustard Creamed Spinach, Sundried Tomato & Garlic Quinoa - GF NF

Orecchiette, Rapini, Italian Sausage, Garlic Oil, Parmesan Cheese - NF

Spinach Ravioli, Ricotta, Sundried Tomato, Basil, Parmesan Spinach Cream Sauce - VG NF

Penne a la Vodka, Creamy Tomato Sauce, Prosciutto, Parmesan, Crushed Red Pepper - NF

DESSERTS (Select Three)

Key Lime Tart - VG NF

Fruit Tart - VG NF

Carrot Cake - VG

Chocolate Cake - VG NF

Crème Brulee - VG GF NF

Cheesecake - VG NF

Flan - VG GF NF

Biltmore Mud Pie - VG NF

Warm Bread Pudding - VG NF

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PLATED LUNCH

Fresh Baked Bread Service (Including Gluten Friendly Bread), Freshly Brewed Coffee & Tea Service & Freshly Brewed Iced Tea Accompanies All Plated Lunches

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 & One Dessert

SALADS

The Biltmore Salad, Artisan Greens, Heirloom Tomato, Cucumber Carpaccio, Cipollini Onion, Kalamata Olives, Tuscan Vinaigrette - V GF NF

Southern Chopped Salad, Iceberg Lettuce, Cornbread Croutons, Devilled Egg, Bacon Lardons, Red Onion, Tomato, Creole Blue Cheese Dressing - NF

Caesar Salad, Romaine Lettuce, Parmigiano Reggiano, Focaccia Croutons, Teardrop Peppers, Caesar Dressing - NF

Arugula Caprese Salad, Buffalo Mozzarella, Heirloom Tomato, Basil, Kalamata Olives, Extra Virgin Olive Oil, Balsamic Vinegar - VG GF NF

Poached Pear & Arugula Salad, Honey Whipped Goat Cheese, Candied Pistachios, Maple Spiced Vinaigrette - VG GF

Frisee & Red Oak Salad, Apple, Dried Cherries, Toasted Walnuts, Feta Cheese, Pickled Onion, Sherry Vinaigrette - VG GF

ENTREES

Grilled Chicken Breast, Farfalle, Mushrooms, Asparagus, Sundried Tomato, Thyme-Parmesan Cream - NF | \$57

French Cut Chicken Breast, Potato Dauphinoise, Heirloom Baby Carrots, Rosemary Jus - NF | \$58

Atlantic Salmon, Mustard Creamed Spinach, Fingerling Potatoes, Tomato-Leek Beurre Blanc - GF NF | \$58

Red Wine Braised Short Ribs, Pommies Puree, Dijon Heirloom Baby Carrots, Rosemary Jus - GF NF | \$61

Key West Snapper, Sea Salt Beurre Blanc, Champagne Risotto, Key Lime Glazed Bok Choy - GF NF | \$61

Seared Filet Mignon, Thyme Fondant Potato, Lemon-Garlic Roasted Asparagus, Truffle Demi-Glace - GF NF | \$68

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PLATED LUNCH

Fresh Baked Bread Service (Including Gluten Friendly Bread), Freshly Brewed Coffee & Tea Service & Freshly Brewed Iced Tea Accompanies All Plated Lunches

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 (CONTINUED)

VEGETARIAN OPTIONS

Saffron Corn Risotto, Tomato-Basil Jam - V GF NF

Cherry & Quinoa Stuffed Butternut Squash, Rosemary-Maple Glaze, Crumbled Tofu & Arugula Salad, Selection of Vegetables - V GF NF

Herbed Ricotta Ravioli, Blistered Tomato, Basil, Kalamata Olives, Roasted Red Peppers, Pesto - VG

DESSERTS

The Biltmore Key Lime Pie, Toasted Meringue, Graham Cracker Crust, Passionfruit, Raspberry - VG NF

White Chocolate Panna Cotta, Guava Compote, White Chocolate Crunch - VG GF NF

Strawberry Lemon Shortbread, Strawberry Gelee, Lemon Curd - VG NF

Black Forest Flourless Chocolate Cake, Cherry Compote, Whipped Creme - VG GF NF

Tiramisu, Mascarpone Cream, Coffee-Soaked Lady Fingers, Chocolate Glaze, Coffee Crème Anglaise, Chocolate Curls - VG NF

Cheesecake, Seasonal Berries, Whipped Cream - VG NF

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RECEPTION MENU

PASSED HORS D'OEUVRES

Priced Per Piece; Minimum 25 Pieces Per Item

CHILLED HORS D'OEUVRES | \$10

Fig & Ricotta Bruschetta - VG NF

Tomato Basil Bruschetta - VG NF

Cherry Tomato Parmesan Caprese Skewers - VG GF NF

Tequila Lime Compressed Watermelon - V GF NF

Roasted Red Pepper Hummus Shooter, Petit Crudite, Smoked Lemon Oil - V GF NF

Smoked Salmon Canape, Lemon Dill Crème Fraiche, Cucumber Carpaccio, Pumpnickel, Caper-Shallot Tapenade - NF

Chicken Salad Beignet - NF

Petit Muffalettas, Olive Tapenade, House-Made Focaccia - NF

Red Wine Poached Pear, Prosciutto, Gorgonzola, Lavender Honey - GF NF

CHILLED HORS D'OEUVRES | \$12

Ahi Tuna Dragon Fruit Skewers, Wasabi Crema, Toasted Sesame Seeds - GF NF

Mahi-Mahi Ceviche, Pineapple Salsa, Waffle Basket - NF

Petit Lobster Rolls, Watercress, Brioche - NF

Crab Devilled Eggs, Old Bay Caviar - GF NF

Chesapeake Crab Arugula Salad, Endive, Preserved Lemon Aioli - GF NF

Smoked Oyster Spoons, Cucumber Crème Fraiche - GF NF

Jumbo Shrimp Cocktail Shooter - GF NF

Coconut Curry Shrimp Cocktail, Sambal Aioli - GF NF

Beef Tartare Crostini, Crispy Capers, Truffle Dijon Emulsion - NF

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PASSED HORS D'OEUVRES

Priced Per Piece; Minimum 25 Pieces Per Item

HOT HORS D'OEUVRES | \$10

Smoked Gouda Arancini, Tomato Jam - VG NF

Raspberry & Brie En Croute, Honey, Toasted Almonds - VG

Artichoke Popper, Lemon Aioli - V NF

Lentil Tart, Green Pea Puree - V GF NF

Coconut Shrimp Lollipop, Sweet Chili Glaze - NF

Bacon Wrapped Date, Romesco Sauce - GF

Duck Confit Spring Roll, Jalapeno Pepper Jelly - NF

Chicken & Cilantro Dumpling, Soy Ginger Glaze - NF

Southwestern Chicken Empanada, Chipotle Scallion Crema - NF

Petit Beef Wellington - NF

Pulled Pork Bao Bun, Red Cabbage Slaw - NF

Petit Twice Baked Potato, Bacon Jam, Chive Crema - GF NF

Italian Style Petit Meatball, Marinara, Parmigiano - NF

HOT HORS D'OEUVRES | \$12

Mini Grilled Cheese & Tomato Basil Shooter - VG NF

Truffled Mushroom Dolce Gorgonzola Arancini, Truffle Zest - VG NF

Petit Crab Cake, Saffron Red Pepper Tartar - NF

Rosemary Crusted Lamb Chop, Fig Balsamic Reduction - GF NF

Pinot Noir Braised Short Rib, Latke, Pickled Mustard Crème Fraiche - NF

Wagyu Pig in a Blanket, Creole Mustard - NF

Maple Cherry Glazed Pork Belly, Cornbread, Smoked Apple Crema - NF

Bacon Wrapped Diver Scallop, Old Bay Aioli - GF NF

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CHILLED FOOD STATIONS

Displays Based on a Minimum of 25 Guests

FARMERS MARKET DISPLAY - NF | \$26

Asparagus, Charred Peppers, Zucchini, Yellow Squash, Baby Carrots, Radish, Tomato, Celery Hearts, Cucumber
Tzatziki, Roasted Red Pepper Hummus, Green Goddess Dressing
Lavash & Pita

ARTISAN CHEESE DISPLAY - VG | \$30

Imported & Local Cheese, Mixed Marinated Olives, Giardiniera, Sea Salt Spiced Marcona Almonds, Berries, Grapes
Whole Grain Mustard, Jam
Hand-Crafted Breads & Crostini

BUILD-YOUR-OWN POKE BOWL DISPLAY - NF DF | \$30

Ahi Tuna, Salmon, Tamari Marinated Tofu
Sticky Rice, Shaved Cucumber, Wasabi, Seaweed Salad, Toasted Sesame Seeds, Radish, Edamame
Pineapple-Soy Sambal, Poke Marinade, Sriracha Mayo

ANTIPASTO DISPLAY | \$34

Imported Artisan Prosciutto & Salami
Grilled Artichoke, Roasted Tomato, Feta Cheese, Truffle Whipped Ricotta, Bruschetta, Marinated Olives, Sea Salt Spiced Marcona Almonds
Olive Tapenade, Basil Pesto
Artisan Bread & Pita

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CHILLED FOOD STATIONS

Displays Based on a Minimum of 25 Guests

SUSHI STATION | \$35

Based on 4 Pieces Per Guest

Served with Pickled Ginger, Wasabi, Soy Sauce, Spicy Mayo
Spicy Tuna Roll, California Roll, Asparagus Roll, Rainbow Roll, Philadelphia Roll

Add 2 Pieces of Sashimi Per Guest | \$12 Upcharge

CEVICHE BAR | \$38

Mahi-Mahi Ceviche, Lime, Tomato, Scallion, Serrano Pepper, Parsley, Plantain Chips - GF NF DF
Octopus Ceviche, Red Onion, Lime, Anaheim Chili, Cilantro, Orange, Choclo - GF NF DF
Shrimp Ceviche, Cilantro, Cucumber, Avocado, Tomato, Tortilla Chips - GF NF DF

SHELLS & SHRIMP BAR | \$50

Based on 4 Pieces Per Guest

Served with Mignonette, Cocktail Sauce, Horseradish, Drawn Butter, Lemon Wedges, Tabasco,
Saltine Crackers
Oysters on the Half Shell
Jumbo Shrimp Cocktail

Custom Ice Sculptures Must be Requested 30 Days in Advance & Are Priced Upon Request

Add Florida Stone Crab | Market Price
Minimum 25 Pieces | Seasonal Availability

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HOT FOOD STATIONS

Displays Based on a Minimum of 25 Guests

GRILLED OCTOPUS STATION - NF DF | \$35

Chef Attendant Required (2 Required for Over 40 Guests) | \$250 Per Attendant

Marinated & Grilled Octopus Fresh to Order
Calabrian Chili, Grilled Lemon
Arugula-Radish Salad
Grilled Bread

SHAWARMA STATION - NF | \$35

Chef Attendant Required | \$250 Per Attendant

SELECT LAMB & BEEF COMBINATION OR CHICKEN

Marinated Lamb & Beef Combination OR Chicken on a Rotisserie Grill
Pita, Falafel, Tzatziki, Hummus, Pickled Vegetables, Feta, Cucumber, Garlic Sauce

RAMEN NOODLE BAR - NF DF | \$38

Chef Attendant Required | \$250 Per Attendant

SELECT TONKATSU OR MISO BROTH

Hoisin Braised Pork Belly, Chicken, Shrimp, Tamari-Marinated Tofu
Ramen Noodles, Enoki Mushroom, Grilled Corn, Soft-Boiled Egg, Scallions, Nori, Bean Sprouts,
Kimchi, Snow Peas, Chili Oil

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HOT FOOD STATIONS

Displays Based on a Minimum of 25 Guests

PASTA STATION | \$40

Chef Attendant Required | \$250 Per Attendant
House-Made Focaccia & Breadsticks

SELECT TWO

Penne Pasta, Chicken, Mushroom, Basil, Roma Tomato, Mozzarella, Tomato Coulis - NF
Rigatoni, Rapini, Italian Sausage, Garlic Oil, Roasted Peppers, Parmesan Cheese - NF
Short Rib Ravioli, Blistered Tomato, Asparagus Tips, Basil, Demi Cream - NF
Spinach Ravioli, Sundried Tomato, Basil, Garlic Confit-Spinach Cream Sauce - VG NF
Garden Penne, Blistered Tomato, Basil, Kalamata Olives, Roasted Red Peppers, Pesto - V
Shrimp Scamp, Spaghetti, Garlic-Parsley Gremolata, Grilled Lemon, Roasted Red Pepper Sherry Butter - NF | \$5 Upcharge

BOWMAN TACO STAND | \$68

Served with Tortilla Chips, Fire-Roasted Tomato Salsa, Guacamole, Sour Cream, Shredded Lettuce, Tomato, Onion

BUILD-YOUR-OWN TACOS (Select Two)

Barbacoa Taco, Grilled Barbacoa Beef, Queso Fresco, Pickled Onion, Lime Green Mole, Corn Tortilla - GF
Spicy Chicken Taco, Spicy Fried Chicken, Slaw, Chipotle Mayo, Pickled Jalapenos, Flour Tortilla - NF
Carnitas Taco, Braised Orange Pork, Pineapple Salsa, Charred Corn, Flour Tortilla - NF DF
Crispy Cauliflower Taco, Pico de Gallo, Roasted Corn, Poblano Crema, Corn Tortilla - VG GF NF

QUESADILLAS

Shrimp Quesadilla, Tempura-Battered Shrimp, Mango Salsa, Pepper Jack Cheese, Pickled Onion, Flour Tortilla - NF
Mushroom & Queso Fresco Quesadilla, Grilled Portabella Mushroom, Roasted Corn, Peppers, Onions, Queso Fresco, Flour Tortilla - VG NF

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HOT FOOD STATIONS

Displays Based on a Minimum of 25 Guests

IN THE GABLES GRILL STATION | \$72

Chef Attendant Required | \$250 Per Attendant

Pineapple Pork Masitas, Cilantro Mojo Onion, Grilled Pineapple - GF NF DF

Blackened Shrimp Skewers - GF NF DF

Lime Garlic Herb Grilled Skirt Steak, Chimichurri Crema - GF NF

Yuca Fries, Cilantro Aioli - V GF NF

Seasonal Grilled Veggie Skewers - V GF NF

TASTE OF SPAIN STATION | \$75

Station Attendant Required | \$250 Per Attendant

Spanish Rolls

Traditional Gazpacho, Roasted Garlic, Basil Oils - V GF NF

Paella Mixto, Saffron Valencia Rice, Chicken, Chorizo, Shrimp, Squid, Clams, Mussels, Peppers, Peas - DF

Vegetarian Paella, Saffron Valencia Rice, Roasted Garden Vegetables, Red Peppers, Green Olives - V GF NF

Ham Croquettes - NF

Assorted Beef & Vegetable Empanadas - NF DF

TABLA DISPLAY

Freshly Baked Breads & Crackers

Iberico Ham, Jamon Serrano, Chorizo

Manchego Cheese, Idiazabal Cheese

Fire-Roasted Peppers, Spanish Marinated Olives

Live Jamon Carver | Priced Upon Request

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HOT FOOD STATIONS

CARVING STATIONS

Chef Attendant Required | \$250 Per Attendant

All Carving Stations are Accompanied by an Assortment of Rolls

Honey Mustard Glazed Salmon - GF NF DF | \$340

Serves 15

Porchetta, Rosemary, Lemon Zest, Lemon Dijon Vinaigrette - GF NF DF | \$380

Serves 20

Bacon Wrapped Pork Loin, Apple-Mustard Gravy, Charred Onion - GF NF DF | \$380

Serves 20

Marinated Australian Lamb Rack, Fig Balsamic Reduction, Orange Rosemary Crust - NF | \$390

Serves 8

Turkey Breast, Sage Butter, Thyme Cranberry Compote - GF NF | \$400

Serves 25

Rosemary Crusted Prime Rib, Dijon Horseradish Cream, Jus - GF NF | \$440

Serves 25

Seared Beef Tenderloin, Cabernet Demi-Glace, Onion Agrodolce - GF DF | \$480

Serves 20

V - Vegan | VG - Vegetarian | GF - Gluten-Friendly | NF - Nut-Friendly | DF - Dairy-Friendly

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DESSERT STATIONS

COFFEE ART STATION - VG GF | \$22

Station Attendant Required | \$250 Per Attendant
Minimum 50 Guests

Cappuccino, Espresso, Imported Teas & Freshly Brewed Flavored Coffees
Crystal Sugar, Cinnamon Sticks, Shaved Chocolate, Whipped Cream, Acacia Honey, Lemon

GELATO CART | \$26

Station Attendant Required | \$250 Per Attendant
Required Gelato Cart Rental \$200
Request Required 3 Days Prior | Minimum 50 Guests
Served in Cones & Cups

SELECT SIX

Gelato: White Vanilla, Chocolate, Banana, Coffee, Sky Cream, Vanilla Bean, White Chocolate, Yogurt, Cherry, Coconut, Dulce de Leche
Sorbet (DF): Lemon, Strawberry, Pineapple, Dragon Fruit, Mango

ADD INDIVIDUAL SPIKED GELATO | \$14 PER SERVING

Minimum 12 Servings

Gelato:

Blackberry & Terrazas Cabernet Sauvignon
Basil Hayden's & Bourbon & Vanilla
Coffee & Grand Brulot Cognac VSOP – Café Liqueur

Sorbet (DF):

Moet Chandon Champagne & Lemon
Strawberry & Veuve Clicquot Rose Champagne

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DESSERT STATIONS

MIAMI SWEET NIGHTS STATION | \$35

Minimum 50 Guests; Surcharge of \$250 if Under

Guava Cheesecake - VG NF
Caramel Flan - VG GF NF
Chocolate Tres Leches - VG NF
Cinnamon Churro Cake - VG NF
Mango Arroz con Leche - VG GF NF
Key Lime Tart - VG NF

POSTO DOLCE STATION | \$35

Minimum 50 Guests; Surcharge of \$250 if Under

Tiramisu - VG NF
Assorted Cannoli - VG NF
Petit Bomboloni - VG NF
Vanilla Bean Panna Cotta - VG GF NF
Flourless Chocolate Cake - VG GF NF
Orange Mascarpone Cream Puffs - VG NF
Budino Trifle - VG NF

SWEET INDULGENCES STATION | \$38

Minimum 50 Guests; Surcharge of \$250 if Under

Dulce de Leche Cheesecake - VG NF
Fresh Fruit Tarts - VG NF
Crème Brulee - VG GF NF
Key Lime Tart - VG NF
Assortment of French Macarons - VG GF DF
Passion Fruit Panna Cotta - VG GF NF
Coconut Island Cake - VG
Tiramisu - VG NF
Flourless Chocolate Cake - VG GF NF

V - Vegan | VG - Vegetarian | GF - Gluten-Friendly | NF - Nut-Friendly | DF - Dairy-Friendly

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DINNER MENU

PLATED DINNER

Fresh Baked Bread Service (Including Gluten Friendly Bread), 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.

THREE-COURSE PLATED DINNER

Select One Salad, One Entrée & One Dessert

SALADS

Caesar Salad, Petit Romaine, Peppered Brioche, Teardrop Peppers, Parmesan, Lemon-Garlic Parmesan Dressing - NF

Poached Pear Salad, Blue Cheese, Belgian Endive, Pistachio, Minted Blackberries, Maple-Dijon Vinaigrette - VG GF

Burrata Salad, Truffled Burrata, Heirloom Cherry Tomato, Olive Focaccia, Basil Salt, Baby Arugula, Artichoke-Roasted Pepper Tapenade, Fig Balsamic Reduction - VG NF

The Floridian Beet Salad, Florida Orange, Roasted Beets, Feta Cheese, Dried Cherries, Pickled Fennel, Frisee, Candied Walnuts, Pomegranate-Champagne Vinaigrette - VG GF

Southern Chopped Salad, Iceberg Lettuce, Cornbread Croutons, Devilled Egg, Peppered Bacon, Shaved Red Onion, Heirloom Tomato Carpaccio, Creole Scallion Blue Cheese Dressing - NF

The Biltmore Signature Salad, Artisan Greens, Heirloom Tomato, Cucumber Carpaccio, Cipollini Onion, Kalamata Olives, Tuscan Vinaigrette - V GF NF

ENTREES

Pan Seared Chicken Breast, Lightly Crusted Breast of Chicken, Potato Dauphinoise, Creamed Spinach Beurre Monte, Roasted Red Pepper Coulis - NF | \$130

Crab Stuffed Cod, Herbed Rice, Charred Broccolini, Aji Amarillo Coulis - GF NF | \$135

French Cut Chicken Breast, Mushroom Rice Pilaf, Butternut Squash Puree, Thyme Jus - NF | \$145

Seared Salmon, Parsnip Puree, Cheese Gratin Brussel Sprouts, Raspberry Gastrique - NF | \$145

Braised Short Rib of Beef, Smoked Gouda Polenta Cake, Haricot Verts, Red Wine Beurre Noisette - GF NF | \$160

Seared Sea Bass, Champagne Risotto, Petite Carrots, Beurre Blanc - GF NF | \$185

Seared Prime Filet of Beef, Pommies Puree, Crispy Prosciutto Wrapped Asparagus, Peppercorn Demi-Glace - GF NF | \$185

Surf & Turf, Red Wine Beef Tenderloin, Caviar Bearnaise Poached Lobster Tail, Potato Dauphinoise, Asparagus Confit - NF | \$195

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PLATED DINNER

Fresh Baked Bread Service (Including Gluten Friendly Bread), 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.

THREE-COURSE PLATED DINNER (CONTINUED)

VEGETARIAN OPTIONS

Eggplant Braciolo, Roasted Potatoes, Tomato Fricassee - V GF NF

Risotto, Roasted Mushrooms, Spinach, Artichokes, Roasted Red Pepper Beurre Blanc - VG GF NF

Ratatouille Napoleon, Roasted Tomato Arugula Salad, Garlic Chips - V GF NF

Portabella Mushroom Steak, Caraway Braised Cabbage, Garlic Cannellini Bean Puree, Caper Artichoke Tapenade, Romesco Sauce - V GF NF

Cherry & Quinoa Stuffed Butternut Squash, Rosemary Maple Glaze, Crumbled Tofu & Arugula Salad, Selection of Vegetables - V GF NF

DESSERTS

The Biltmore Key Lime Pie, Toasted Meringue, Graham Cracker Crust, Passionfruit, Raspberry - VG NF

White Chocolate Panna Cotta, Guava Compote, White Chocolate Crunch - VG GF NF

Strawberry Lemon Shortbread, Strawberry Gelee, Lemon Curd - VG NF

Tiramisu, Mascarpone Cream, Coffee-Soaked Lady Fingers, Chocolate Glaze, Coffee Crème Anglaise, Chocolate Curls - VG NF

Orange Mousse Cake, Caramel, White Chocolate Cremieux, Hazelnuts - VG

Black Forest Flourless Chocolate Cake, Cherry Compote, Kir Whipped Creme - VG GF NF

Crème Brulee, Seasonal Berries - VG GF NF

Rum Cake, Vanilla Chantilly Cream - VG NF

BILTMORE MINI DESSERT TRIO | \$9 UPCHARGE

Key Lime Parfait - VG

Chocolate Caramel Tart - VG NF

Coconut Panna Cotta - V GF NF

KOSHER MEALS | \$290

Kosher Meals are Available Upon Request & Need to be Requested at Least 72 Hours in Advance

V - Vegan | VG - Vegetarian | GF - Gluten-Friendly | NF - Nut-Friendly | DF - Dairy-Friendly

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DINNER BUFFETS

Dinner Buffets are Limited to a Minimum of 25 Guests; Surcharge of \$250 if Under Served with Freshly Brewed Regular & Decaffeinated Coffee, Assortment of Hot Teas & Freshly Brewed Iced Tea

BBQ AROUND THE WORLD BUFFET | \$150

SALADS

Solterito Salad, Peruvian Chopped Salad, Black Olives, Roasted Corn, Fava Beans, Jalapeno, Tomato, Queso Fresco, Red Wine Vinaigrette - VG GF NF
Devilled Egg Potato Salad, Celery Hearts, Smoked Paprika, Charred Scallion Aioli - VG GF NF
Watermelon Feta Salad, Arugula, Pickled Onion, Toasted Sunflower Seeds, Honey Lime Vinaigrette - VG GF NF

ENTREES

Southern Fried Chicken, Hot Honey Drizzle, Sweet Potato Corn Succotash - GF NF
Korean BBQ Pork, Cucumber Kimchi Slaw - GF NF
Texas Style Smoked Bricket, Pickled Onion, Collard Greens - GF NF
Piri Piri Shrimp, Smoked Honey, Sofrito, Garlic Parsley Salad - GF NF

SIDES

Mexican Street Corn, Chipotle Mayo, Feta Cheese, Cilantro, Paprika - VG GF NF
Three Cheese Mac & Cheese, Smoked Gouda, Cheddar & Monterey Jack Cheese - VG NF
Roasted Brussel Sprouts, Applewood Smoked Bacon, Molasses Vinaigrette - GF NF
Cornbread - VG NF

DESSERTS

Passionfruit Key Lime Tart - VG NF
Biltmore Mud Pie - VG NF
Banana Pudding Trifle - VG NF
Petit Apple Cobbler - VG NF

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DINNER BUFFETS

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OFF DUVAL STREET BUFFET | \$150

BILTMORE SIGNATURE BREAD GLUTEN FRIENDLY BREAD

SALADS

Key West Shrimp Pasta Salad - NF DF

The Biltmore Salad, Artisan Greens, Heirloom Tomato, Cucumber Carpaccio, Cipollini Onion, Kalamata Olives, Tuscan Vinaigrette - V GF NF

Corn Salad, Bell Peppers, Celery, Sweet Onion Vinaigrette - V GF NF

ENTREES

Grilled Garlic Chicken, Grilled Orange, Cilantro, Florida Orange Marinade - NF DF

Sliced Grilled Flat Iron Steak - GF NF

BBQ Pulled Pork, Cheddar Baked Potato, Pickled Onion, Cilantro - NF

Grilled Pineapple Chipotle Mahi - GF NF DF

SIDES

Wild Rice - V GF NF

Toasted Couscous, Roasted Root Vegetables - VG NF DF

Grilled Zucchini, Squash, Broccolini, Baby Carrots, Charred Cherry Tomatoes - V GF NF

DESSERTS

Key Lime Tart - VG NF

Chocolate Ganache Cake - VG NF

Mango Arroz con Leche - VG GF NF

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DINNER BUFFETS

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FLORIDA COASTAL LUAU BUFFET | \$160

SALADS

Ahi Tuna Poke, Diced Ahi Tuna, Jasmine Rice, Cucumber, Sesame Seeds, Chipotle Aioli, Yuzu-Ginger, Soy Marinade - NF

Sweet Potato & Corn Salad, Slow Roasted Sweet Potato, Jackfruit, Lemon Green Onion Aioli - VG GF NF

Lomi Lomi Watermelon Salad, Coconut Compressed Watermelon, Sea Salted Tomato, Shaved Yellow Onion, Avocado Lime Vinaigrette - VG GF NF

ENTREES

Roasted Kalua Pig - GF NF

Taro Steamed Ginger Glazed Salmon, Cucumber Kimchi Slaw - GF NF

Huli Huli Chicken, Flame Grilled Sweet & Tangy Chicken, Pineapple Teriyaki Glaze - NF

SIDES

Pineapple & Ham Fried Rice - NF

Broccoli, Carrot, Snap Pea Stir Fry - V NF

Pineapple Red Cabbage Slaw - VG NF

Hawaiian Rolls - VG NF

DESSERTS

Pineapple Upside Down Cake - VG NF

Coconut Chocolate Trifle - VG NF

Guava Chiffon Cake - VG NF

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DINNER BUFFETS

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VENICE NIGHTS BUFFET | \$165

BILTMORE SIGNATURE BREAD GLUTEN FRIENDLY BREAD

ANTIPASTI

Salumi & Formaggi, Imported Artisan Prosciutto & Salami, Imported & Local Cheese, Grilled Artichoke, Roasted Tomato, Feta Cheese, Truffle Whipped Ricotta, Bruschetta, Marinated Olive Medley, Sea Salt Spiced Marcona Almonds, Tapenade, Basil Pesto, Artisan Breads
Truffle Mushroom Arancini, Roasted Garlic Aioli - VG NF
Crispy Calamari, Pomodoro Sauce, Peppercini Aioli

SALADS

Caesar Salad, Petit Romaine, Peppered Brioche, Teardrop Peppers, Parmesan, Lemon-Garlic Parmesan Dressing - NF
Beef Carpaccio Salad, Sliced Beef Tenderloin, Shaved Parmigiano, Arugula, Lemon Olive Oil, Cracked Black Pepper, Smoked Sea Salt - NF
Ciligiene Burrata Salad, Heirloom Cherry Tomato, Olive Focaccia, Basil Salt, Baby Arugula, Artichoke-Roasted Pepper Tapenade, Fig Balsamic Reduction - VG NF
Roasted Beet Salad, Artisan Greens, Shaved Red Onion, Heirloom Tomato, Lemon Vinaigrette - NF

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DINNER BUFFETS

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VENICE NIGHTS BUFFET (CONTINUED)

ENTREES

Porchetta, Rosemary Roasted Potatoes, Lemon Dijon Vinaigrette - GF NF DF
Branzino, Romanesco Florets, Lemon-Artichoke Caponata - GF NF
Rigatoni Short Rib Pasta, Ragu, Parmigiano Reggiano, Caramelized Onion - NF

SIDES

Mushroom Risotto, Arborio Rice, White Wine - GF NF DF
Roasted Calabrian Chili Potatoes - VG GF NF
Sautéed Rapini, Teardrop Peppers, Lemon Garlic Olive Oil - VG GF NF

DESSERTS

Tiramisu - VG NF
Nutella Crostata - VG
Cannoli di Ricotta - VG

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DINNER BUFFETS

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FLORIBBEAN TAPAS BUFFET | \$175

TAPAS

Short Rib Ropa Vieja, Tostones, Chimichurri Sauce - GF NF

Mini Pressed Cuban Sandwiches, Pork, Ham, Swiss Cheese, Pickles, Dijonnaise, Cuban Bread - NF

Sour Orange Pork Griot Skewer, Sweet Onions & Peppers, Sour Orange Mojo Jus - GF NF DF

Crispy Yuca Fries, Mango Ketchup, Mojo Crema Dipping Sauce - VG GF NF

Bay Scallop Ceviche Shooters, Pineapple, Mango, Jalapeno - GF NF DF

Mini Beef & Vegetable Empanadas - NF DF

SOUTH FLORIDA STATION

Miami Salad, Tomato, Avocado, Onion, Cilantro, Olive Oil, Vinegar - V GF NF

Carved Whole Red Snapper, Mango Papaya Salsa - GF NF DF

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

Arroz Campesino, Saffron-Cumin Rice, Chicken, Chorizo, Sofrito - NF DF

Sweet Plantains - V GF NF

DESSERTS

Tres Leches - VG NF

Cinnamon Rice Pudding - VG GF NF

Chocolate Coconut Rum Cake - VG NF

Passionfruit Key Lime Tart - VG NF

V - Vegan | VG - Vegetarian | GF - Gluten-Friendly | NF - Nut-Friendly | DF - Dairy-Friendly

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DINNER BUFFETS

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MASALA BUFFET | \$175

STARTERS

Petit Dosa, Sambar, Coconut Chutney - VG NF

Chickpea, Kale & Potato Salad, Fingerling Potato Chaat, Marinated Chickpeas, Garam Masala Vinaigrette - V NF

Vegetable Samosa, Spiced Potato Fried Dumpling, Mint Chutney, Tamarind Chutney - VG NF

ENTREES

Tandoori Chicken Skewer, Yogurt Marinated Grilled Chicken, Paprika, Mint Chutney - GF NF

Butter Chicken, Curry Braised Chicken Thighs, Tomato Butter Gravy, Garlic Naan - NF

Braised Short Rib Vindaloo, Chili & Turmeric Braised Short Ribs, Tangy Garlic Jus - GF NF

Lamb Biryani, Spiced Lamb Marinated in Garam Masala Yogurt, Caramelized Onion, Mint Coriander Garnish, Cucumber Raita Dip - GF NF

SIDES

Jeera Rice, Basmati Rice, Cumin, Cilantro - V GF NF

Cauliflower & Spinach Bhaji, Roasted Spiced Cauliflower, Peas, Carrot, Onion - V NF

DESSERTS

Dulce de Leche Gulab Jamun - VG NF

Lemon Pistachio Sandesh - VG GF

Mango Lassi Pudding, Mango Cardamom Salsa, Tangy Yogurt & Honey Cream, Toasted Almonds - VG GF

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DINNER BUFFETS

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MEDITERRANEAN BUFFET | \$175

MEZZE

Hummus, Baba Ghanoush & Tzatziki, Tahini Chickpea Dip, Roasted Eggplant Puree, Cucumber Dill Yogurt, Pita, Crackers, Petit Crudite - VG NF
Dolmas, Grape Leaves Stuffed with Rice, Herbs, Pine Nuts - V GF
Spanakopita, Spinach & Greek Feta Wrapped in Puff Pastry - VG NF

SALADS

Greek Salad, Cucumber, Pitted Olives, Red Onion, Feta, Oregano, Olive Oil - VG GF NF
Farro & Lentil Salad, Fresh Parsley, Lentils, Farro, Tomato, Lemon, Olive Oil - V NF
Fattoush Salad, Chopped Greens, Vegetables, Crispy Pita, Sumac Dressing - V NF

ENTREES

Chicken Souvlaki, Marinated Chicken Skewers with Garlic, Herbs, Lemon - GF NF
Lamb Kofta Kebabs, Minced Lamb Grilled on Skewers - GF NF
Seafood Paella, Saffron Spiced Rice, Shrimp, Calamari, Mussels, Octopus, Green Olives - GF NF
Moussaka, Baked Eggplant, Vegetarian Bechamel - VG GF NF

SIDES

Rosemary Roasted Potatoes - V GF NF
Moroccan Spiced Couscous, Eggplant, Chickpeas, Zucchini - V NF
Haricot Verts, Garlic Lemon Vinaigrette - V GF NF

DESSERTS

Baklava - VG
Apricot Crostata - VG NF
Chocolate Mille Feuille - VG NF

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DINNER BUFFETS

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STEAKHOUSE BUFFET | \$185

BILTMORE SIGNATURE BREAD GLUTEN FRIENDLY BREAD

SOUP

Lobster Bisque Soup, Maine Lobster, Caramelized Sherry Tomato Cream - NF

SALADS

Caesar Salad, Petit Romaine, Peppered Brioche, Teardrop Peppers, Parmesan, Lemon-Garlic Parmesan Dressing - NF

Chopped Wedge Salad, Iceberg Lettuce, Cornbread Croutons, Chopped Egg, Peppered Bacon, Shaved Red Onion, Heirloom Tomato, Blue Cheese Dressing - NF

Ciliegine Burrata Salad, Heirloom Cherry Tomato, Olive Focaccia, Basil Salt, Baby Arugula, Artichoke-Roasted Pepper Tapenade, Fig Balsamic Reduction - VG NF

ENTREES

Rosemary Crusted Prime Rib, Dijon Horseradish Cream, Jus - GF NF
Chef Attendant Required (One Per 75 Guests) | \$250 Per Attendant

Garlic Butter Salmon - GF NF

Maryland Crab Cake, Corn Tomato Succotash, Remoulade - NF

Short Rib, Caramelized Onion, Red Wine Demi-Glace - GF NF DF

SIDES

Roasted Garlic Mashed Potatoes - VG GF NF

Truffle Mac & Cheese - VG NF

Creamed Spinach - VG NF

Roasted Brussel Sprouts - VG GF NF

Roasted Asparagus - VG GF NF

DESSERTS

New York Style Cheesecake, Strawberry Compote - VG NF

Five Layer Chocolate Cake - VG

Bananas Foster Bread Pudding - VG

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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 beverage costs increase.

GUARANTEES & PRE-PAYMENT

All catered functions require full pre-payment. Final attendance is to be communicated to the Catering Office by 12:00 noon, seven 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 and beverage consumption requirements based on the anticipated guest count. A surcharge may apply should attendance fail to meet the minimum designated guidelines. Should a guarantee increase by more than 5% within five 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 and service charges are subject to all applicable State of Florida and local taxes. In the event that an organization is tax exempt, state law requires a copy of said organization's 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. No food or beverage products can be brought into the Hotel and/or consumed in its public space. The Hotel is licensed by the State of Florida to be the only supplier of alcoholic beverages on its premises. 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 approved and recommended resources for these services is available. Outside vendors not preapproved by the Hotel are not permitted. All deliveries must be coordinated through the Catering Office or Biltmore Event Design. The Hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property.

AUDIOVISUAL

For your convenience, an inhouse audiovisual department is fully equipped to supply all your audiovisual needs with state-of-the-art equipment.

BILTMORE CATERING INFORMATION

FUNCTION ROOMS

Function space is 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 events with special setup 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 preapproved.

VALET PARKING

Valet parking is available for all events at a charge of \$25 per vehicle. Overnight Hotel guests utilizing valet will be charged \$45 per night. Rate is subject to change without notice.

LOST & FOUND

The Hotel does not assume 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 onsite. The Hotel requires 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. The Hotel shall also be named as an additional insured on all certificates of insurance.

METHODS & CONDITIONS OF PAYMENT

A nonrefundable 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 five days prior to the event, and for any unpaid balances left after the event.

VOLUME RESTRICTION

Entertainment activity cannot exceed 80 decibels at any time during the event, per city ordinance.

GUEST ROOM DELIVERIES

Gift deliveries are coordinated with out Concierge department that can be contacted at biltmoreconcierge@biltmorehotel.com or at 305-913-3165. Each gift bag has a delivery charge of \$10. Rate is subject to change without notice.