

BREAKFAST

BREAKFAST PACKAGES

CLASSIC CONTINENTAL

\$21 pp

Mini bagels • Breakfast Pastries • Seasonal Fruits Plater
Yogurt • Cream Cheese • Butter & Jam

THE HEALTHY BREAKFAST

\$22 pp

Greek Yogurt Parfaits • Seasonal Fruits Plater •
Avocado Toast • Vegetable Frittata

THE READY-TO-GO

\$24 pp

Eggs & cheese bagel with bacon or sausage •
Yogurt • Whole fruit

CLASSIC AMERICAN

\$26 pp

Scrambled eggs • Bacon or sausages • Seasonal Fruits Plater
Breakfast Potatoes • Toasts • Butter & Jam

For groups of less than 25 guests an additional labor fee of \$150 will be applied.
Based on 1 and 1/2 hours of service.
A 22% service charge, 7% sales and a 2% city tax will be added to all food and beverage prices.

ALL BREAKFAST PACKAGES INCLUDE FRESHLY BREWED COFFEE, SELECTION OF TEAS, ORANGE JUICE AND WATER STATION.

BREAKFAST ENHANCEMENTS

*may only be purchased with one of our breakfast buffets and may not be purchased a-la-carte

MINI PANCAKES \$6 pp

assorted fruits and berries, Nutella, maple syrup

OMELETTE STATION \$21 pp

Cage free eggs, assorted meats, cheeses and vegetables

*Require Chef attendance. Fee \$150

BUILD YOUR OWN PARFAIT \$5 pp

Greek yogurt, granola, berries, fresh fruit

CREPES STATION \$14

Homemade Crepe a la minute, sweet or savory

*Requires Chef Attendant. Fee \$150

FRESH COCONUT WATER \$8 pp

Customization with your logo available +\$150

BOTTOMLESS MIMOSA \$12 pp/ hour

*Require an additional Bartender

BACKYARD COLD PRESSED JUICES \$5

Assortment of our cold press Juices made daily

FRESH FRUIT BUFFET \$7

Assortment of Seasonal Fruits

BAGELS & CO \$6

Assorted bagels & cream cheese

Available with Smoked Salmon, Chive cream cheese & capers + \$5

GOURMET BREAKFAST PASTRIES \$12

Assortment of Pastries





Backyard
A True Waterworks Brand
MIAMI BEACH
STILL.
PURIFIED WATER
WITH ELECTROLYTES
ADDED FOR EASY
21.1 FL. OZ (600mL)

BREAKS \$18pp

ALL BREAKFAST PACKAGES INCLUDE FRESHLY BREWED COFFEE, SELECTION OF TEAS, ORANGE JUICE AND WATER STATION.



CLASSIC BAKERY

- Assorted Cookies
- Mini Muffins
- Homemade Cake



THE MOM'S

- Madeleines
- Mini Fruit Tarts
- Homemade Cake



THE PARISIAN

- Madeleines
- Mini croissants
- Assorted Macarons



CALLE OCHO

- Empanadas
- Croquetas
- MediaLuna



POWER BOOST

- Protein Bars
- Apple slices w/ honey
- Green Smoothie Shots



THE HEALTHY

- Mixed Nuts
- Yogurt parfaits
- Dried Fruits

**may only be purchased with one of our break option and may not be purchased a-la-carte*

BREAK ENHANCEMENTS

WHOLE FRESH FRUIT	\$4 / piece
ASSORTED ALL NATURAL ENERGY BARS	\$5 / each
BACKYARD COLD PRESSED JUICES	\$5 / each
Assortment of our cold press Juices made daily	
FRESH FRUIT BUFFET	\$7/ pp
Assortment of Seasonal Fruits	
INDIVIDUAL YOGURT PARFAIT	\$5/ pp

HYDRATATION STATION

HALF DAY.....	\$15/ pp
Beverage Package. Available up to 4 hours	
FULL DAY.....	\$28/ pp
Beverage Package. Available up to 8 hours	
FRESH BREWED COFFEE OR TEAS.....	\$38/gal
750 ML STILL OR SPARKLING WATER.....	\$6/ each
500 ML STILL OR SPARKLING WATER.....	\$4/ each
SODAS.....	\$4/ each

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EXPRESS LUNCH

ALL LUNCH PACKAGES INCLUDE WATER STATION AND FRESHLY
BREWED COFFEE AND TEA COMPLIMENTARY ON REQUEST.

CHOOSE YOUR PACKAGE

CHOOSE YOUR PACKAGE

OCEAN DRIVE

\$26pp

- 2 SANDWICHES
- 1 SIDE
- COOKIES & BROWNIES

COLLINS AVENUE

\$29pp

- 2 SANDWICHES
- 2 SIDES
- COOKIES & BROWNIES

LINCOLN ROAD

\$34pp

- 3 SANDWICHES
- 3 SIDES
- COOKIES & BROWNIES

COLD

- Chicken Caesar Wrap
Caesar dressing
- Turkey & Avocado Wrap
Light herb mayo
- Roast Beef & Arugula Sandwich
Horseradish cream
- Tuna Salad Sandwich
- Turkey Club
Pesto Aioli
- Burrata Sandwich
Basil on Ciabatta
- Vegetarian Wrap
Hummus
- Pesto Chicken Caesar Salad Wrap
- Smoked Salmon and Cream Cheese Bagel

HOT

- Traditional Cubano Sandwich
- Grilled Chicken Sandwich
Spicy Mayo
- Philly Cheese Steak Sandwich
- Cheeseburger Sliders

SIDES SELECTION

- Caesar Salad
- Greek Salad
- Potato Salad
- Mac & Cheese
- French Fries
- Roasted Vegetables
- Pasta Salad
- Sweet Potato Fries
- House Salad
- Bag of Chips



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BUFFET LUNCH & DINNER

ALL LUNCH PACKAGES INCLUDE WATER STATION AND FRESHLY
BREWED COFFEE AND TEA COMPLIMENTARY ON REQUEST.

ALTON

- 1 SALAD
- 1 ENTRÉE
- 1 SIDE
- 1 DESSERT

\$31 pp

SOUTH POINTE

- 1 SALAD
- 1 ENTRÉE
- 2 SIDES
- 1 DESSERT

\$34 pp

FLAMINGO

- 1 SALAD
- 2 ENTRÉES
- 2 SIDES
- 1 DESSERT

\$39 pp

BAY ROAD

- 1 SALAD
- 3 ENTRÉES
- 2 SIDES
- 2 DESSERTS

\$49 pp

SALADS SELECTION

Greek Salad
Lemon vinaigrette.
Arugula & Parmesan Salad
Lemon vinaigrette.
Mixed Green Salad
Balsamic vinaigrette.
Caesar Salad

ENTREES SELECTION

Grilled Mahi-Mahi
Tangy mango salsa.
Herb-Roasted Chicken
Citrus finish.
Shrimp Scampi
Buttery garlic sauce.
Teriyaki Chicken
Pineapple
Chicken Marsala
Mushroom sauce
Chicken Piccata
Lemon-caper sauce
Seared Salmon
Tangy dill sauce
Slow-Cooked Pulled Pork
BBQ sauce
Vegetable Lasagna
Ricotta
Beef Tenderloin (Add \$3pp)
Wine sauce

SIDES SELECTION

Grilled Asparagus
Lemon flavor
Wild Rice Pilaf
Cranberries
Steamed Broccoli
Garlic seasoning
Ratatouille
Parmesan Risotto
Truffle Mac and Cheese
Herb-Roasted Baby Potatoes

DESSERTS SELECTION

Key Lime Pie
Apple Tart
Chocolate Mousse
Assorted Macarons

BUFFET ENHANCEMENT

GOURMET CHEESE <i>with fruits and crackers.</i>	\$6 pp
OYSTER BAR <i>with traditional condiments</i>	MP
CARVING STATION <i>Chef preferred meat. *Required Chef Fee</i>	MP
CHARCUTERIE SELECTION <i>with fruits and crackers.</i>	\$18 pp
MACARON TOWER <i>Chef's choice</i>	\$14 pp
CHOCOLATE FOUNTAIN <i>Fruit & Marshmallow</i>	\$14 pp

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beverage prices.



PLATED DINNER

Family style service available

HIBISCUS

1 STARTER
OR
1 DESSERT
1 MAIN ENTRÉE

\$52pp

VENITIAN

1 STARTER
1 MAIN ENTRÉE
1 DESSERT

\$59pp

KEY STONE

1 APPETIZER
1 STARTER
1 MAIN ENTRÉE
1 DESSERT

\$65pp

PALM

2 APPETIZERS
2 STARTERS
2 MAIN ENTRÉES
1 DESSERT

\$72pp

APPETIZERS

Beef Carpaccio & Mushrooms
Glazed Balsamic Vinegar
Charcuterie Plate
Chef Selection
Stuffed Portobello
Smoked Salmon Carpaccio

STARTERS

Roasted Tomato Soup
Caesar salad
Caprese Salad
Balsamic vinaigrette.
Beet and Goat Cheese Salad

MAIN ENTREES

Grilled Filet Mignon
Wine Sauce & roasted garlic mashed potatoes
Pan-Seared Salmon
Lemon caper sauce & sautéed spinach
Chicken Piccata
Lemon butter sauce & Capers and angel hair pasta.
Vegan Eggplant Parmesan
Marinara Sauce
Braised Short Ribs
Polenta

DESSERTS SELECTION

Fruit Sorbet Trio
Key Lime Pie
Tiramisu
Crème Brûlée

CUSTOMIZE YOUR EXPERIENCE

Floral & Event styling
•
Dietary Accommodations
•
Customized Menu & Labels
•
Speciality Desserts
•
Wines Pairing



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HORS D'OEUVRES

Packages are on a buffet station, but passing them by waiters costs \$75 for every 50 guests.



AZUR

TWO HOT & TWO COLD

1 HOUR	2 HOURS	3 HOURS
\$22 pp	\$30 pp	\$36 pp

SUNSET

THREE HOT & THREE COLD

1 HOUR	2 HOURS	3 HOURS
\$32 pp	\$41 pp	\$48 pp

SUNRISE

FOUR HOT & FOUR COLD

1 HOUR	2 HOURS	3 HOURS
\$44 pp	\$50 pp	\$63 pp

COLD SELECTION

Caprese Skewers
Basil Pesto
 Prosciutto & Melon Skewers
 Avocado & Mango Cucumber Bites
 Tuna Tartare
On Crispy Wonton
 Salmon Tartare
On Cucumber
 Watermelon, Feta & Mint Skewers
 Roast Beef & Horseradish Pinwheels
 Gazpacho (Vegan)
 Beetroot Carpaccio
Vegan Cashew Cheese
 Coconut Lime Ceviche shot
 Marinated Artichoke Hearts
Olive Tapenade
 Mini Turkey Club Sandwich
 Ahi Tuna Poke
on Endive
 Fish Tacos

HOT SELECTION

Grilled Chicken Satay
Peanut Sauce
 Spicy Pulled Pork Sliders
 Chicken Tacos
 Coconut-Crusted Shrimp
Mango Salsa
 BBQ Meatballs
(Beef or Pork)
 Cheese Empanadas
 Spinach & Feta Phyllo Bites
 Cuban Sandwiches
 Crispy Cauliflower Bites
Tahini Sauce
 Sweet Potato Croquettes (Vegan)
 Jerk Chicken Skewers
Pineapple Salsa
 Buffalo Chicken Wing Lollipops
 Cheeseburgers
with Caramelized Onions
 Beef tenderloin
Béarnaise or Bordelaise sauce

SWEETS ENHANCEMENT

\$5 pp

MINI FRUIT TARTS

MINI DULCE DE LECHE
 FLAN SHOOTERS

MINI KEY LIME PIE SHOOTERS

MINI TIRAMISU SHOOTERS

COOKIES

FRUIT SKEWERS

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PAELLAS PACKAGES

Live cooking experience

Packages are base on 1 hour, \$150 Chef setup fee chef's cooking station for a live paella preparation experience.

TRADITIONAL SPANISH PAELLA

CHICKEN, CHORIZO, GREEN BEANS, TOMATOES, SAFFRON, AND SMOKED PAPRIKA.

\$32pp

Optional: Add seafood (mussels, shrimp, clams) +\$8 per person

SEAFOOD PAELLA

MUSSELS, CLAMS, SHRIMP, CALAMARI & FISH FILLETS IN A SEAFOOD BROTH.

\$38pp

Optional: Add lobster tail +\$12 per person

VEGETARIAN PAELLA

ARTICHOKES, PEAS, BELL PEPPERS, MUSHROOMS, AND SAFFRON INFUSED ARBORIO RICE.

\$28pp

Optional: Add poached egg or smoked tofu +\$5 per person

MIXED PAELLA

CHICKEN, SHRIMP, MUSSELS, CALAMARI, CLAMS, WITH RED PEPPERS AND PEAS.

\$36pp

Optional: Add chorizo or Iberico ham +\$7 per person

BLACK PAELLA (ARROZ NEGRO)

SQUID INK-INFUSED RICE WITH CALAMARI, CUTTLEFISH, AND SHRIMP, WITH GARLIC-LEMON AIOLI.

\$40pp

Optional: Add sea urchin or octopus +\$10 per person

PAELLA ENHANCEMENT

SALADS

Mediterranean Salad

Romaine, cucumbers, Kalamata olives, cherry tomatoes, and feta.

\$7 pp

Grilled Vegetable Salad

Zucchini, eggplant, bell peppers, and mixed greens.

\$9 pp

BREADS

Garlic-Rosemary Focaccia

\$5 pp

Pan con Tomate (Spanish-Style)

\$7 pp

CLASSIC SPANISH

Patatas Bravas - Garlic Aioli

\$7 pp

Tortilla Española

\$8 pp

Manchego Cheese & Quince Platter

\$7 pp



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LIVE COOKING EXPERIENCES



\$150 Chef setup fee chef's cooking station for a live preparation experience.

BACKYARD BBQ

MEAT LOVER

- MEAT SKEWERS
- CORN ON COB
- VEGETABLE SKEWERS

\$39 pp

SEAFEAST

- FISH BBQ
- CORN ON COB
- SEAFOOD SKEWERS

\$49 pp

SURF & TURF

- MEAT SKEWERS
- CORN ON COB
- SHRIMP SKEWERS

\$59 pp



BBQ ENHANCEMENTS

LOBSTER MP	PRIME CUTS MP	GREEK SALAD \$6 pp	CAESAR SALAD \$5 pp	MAC & CHEESE \$4 pp
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BACKYARD CREPES

SWEET

- SPREADS
- FRESH JAMS
- FRESH FRUITS

\$15 pp

SAVORY

- PROTEINS
- CHEESE
- VEGETABLES

\$18 pp

SWEET & SAVORY

ALL YOUR
PLEASURES
INCLUDED

\$22 pp



CREPES ENHANCEMENTS

GRAND MARNIER \$3 pp	FRESH FRUITS \$3 pp	EGGS \$2 pp
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