



# BREAKFAST & BREAKS

SAGAMORE  
MIAMI BEACH

# BREAKFAST

## **CONTINENTAL** / \$20++ per person

Pastries Basket, Slides Breads, Seasonal Sliced Fruits. Served with Assorted Jams, Butter, Orange Juice.

## **AMERICAN** / \$28++ per person

Scrambled Eggs, Apple Wood Smoke Bacon or Breakfast Sausage, Breakfast Potatoes, Slides Breads, Seasonal Sliced Fruits. Served with Assorted Jams, Butter, Orange Juice.

## **EUROPEAN** / \$30++ per person

(2) Croissant Sandwich : Ham & Mozzarella Cheese, Butter /Turkey & Aged Swiss Gruyere Cheese, Butter

Yoghurt & Granola, Slides Breads. Served with Assorted Jams, Butter, Orange Juice.

## **HEALTHY** / \$35++ per person

(2) Egg White Burrito: Spinach, Onions, Avocado Aged Swiss Gruyere Cheese / Kale, Onions, Mozzarella Cheese, Tomato Diced on top

Organic Oatmeal (Cinnamon, Brown Sugar, Raisins), Breakfast Potatoes, Yoghurt & Granola, Slides Breads. Served with Assorted Jams, Butter, Orange Juice.

## **MORNING BEVERAGES:**

### **All Day Coffee Station: \$15++**

Includes, Regular & Decaf Coffee / Assorted teas

### **All Day Soft Drinks: \$12**

Includes, Assorted Juices, Assorted Sodas, Bottle Water Regular / Sparkling



# BREAKFAST / A LA CARTE

SCRAMBLED EGGS / \$8 ++ per person

HARD BOILED EGGS / \$3 ++ per person

EGG WHITE BURRITO / \$10 ++ per person

Spinach, Onions, Avocado Aged Swiss Gruyere  
Cheese

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HOME-STYLE POTATOES / \$7 ++ per person

PORK SAUSAGE / \$7 ++ per person

MAPLE CHICKEN SAUSAGE / \$7 ++ per person

APPLE-WOOD SMOKED BACON / \$7 ++ per person

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ASSORTED COOKIES / \$6 ++ per person

SEASONAL SLICED FRUITS / \$8 ++ per person

MINI YOGURT & GRANOLA PARFAIT / \$6 ++ per person

SILVER DOLLAR PANCAKES, maple syrup / \$10++

per person

ANCIENT ORGANIC OATMEAL / \$10 ++ per person

cinnamon, brown sugar, raisins

**OMELETTE STATION** / \$18++ per person

*25 guests minimum*

spinach, mushrooms, onions, peppers, cherry  
tomatoes, chorizo, ham, bacon, sausage,  
cheddar, Gruyere, goat cheese

*Additional Chef Fee Applies \$125+ per (chef attendant)*

## BEVERAGE OPTIONS A LA CARTE

HOT BEVERAGE SERVICE / \$6 ++ per person

*Fresh Brewed "Segafredo" Coffee & Assorted Teas*

FRESH FLORIDA ORANGE, CRANBERRY JUICE / \$6  
++ per person

BOTTLED WATER, still & sparkling / \$5 ++ per person

ASSORTED SOFT DRINKS / \$5 ++ per person



# BREAKS

**SNACKS OPTION** / \$16++ per person

ASSORTED POTATO CHIPS  
HOMEMADE FUDGE BROWNIES  
PORK SKIN CHIPS

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**MEDITERRANEAN PLATTER** / \$20 ++

per person

(3) WAY HUMMUS & TAZIKI  
ROASTED PITA BREAD & CHIPS  
CRUDITE PLATTER

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**TEA TIME** / \$28++ per person

ASSORTED MINI SANDWICHES,  
ASSORTED MINI COOKIES  
MINI MADELEINES

**HEALTHY** / \$22 ++ per person

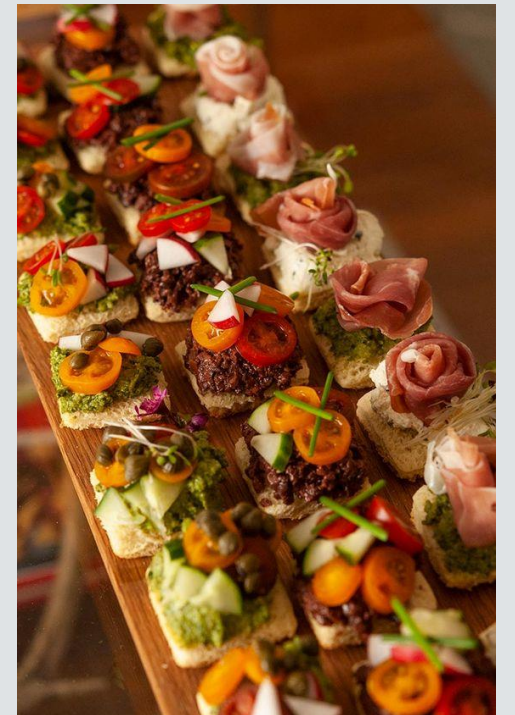
DEILED EGGS  
ROASTED VEGETABLES BOARD  
MINI AVOCADO TOAST  
CRUDITE PLATTER

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**COFFEE & CHOCOLATE LOVER** / \$25 ++

per person

MINI COFFEE CAKE  
MINI CHOCOLATE CAKE  
ASSORTED COOKIES  
CHOCOLATE COVERED ESPRESSO BEANS





# LUNCH

SAGAMORE  
MIAMI BEACH

# LUNCH

## **GRAB & GO** / \$35 ++ per person

- Chicken Salad Wrap
- Grilled Salmon Wrap
- Steak Baguette
- Roasted Vegetables Baguette

Caesar Salad / Assorted Potato Chips /  
Assorted Cookies & Brownies

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## **AMERICAN BBQ** / \$32 ++ per person

- Assorted Sliders: Beef / Pork / Chicken
- Grilled Hot Dogs

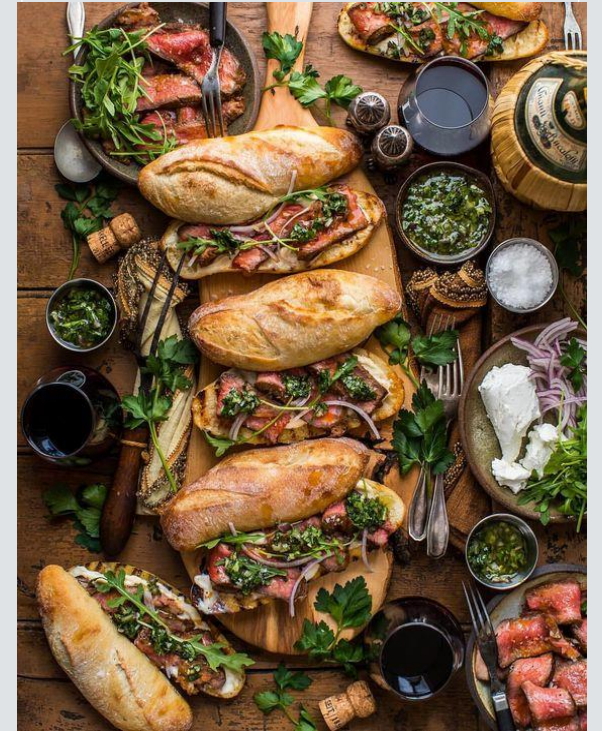
Potato Salad / Coles Slaw / Mac & Cheese /  
Cheddar-Chive Biscuit / Mini Apple Pie / Mini  
Pecan Pie

## **ITALIAN STYLE** / \$45 ++ per person

- Linguini Alfredo Pasta
- Cavatappi Pumpkin Pasta in Parmesan  
Garlic Cream Sauce
- San Marzano Tomato Sauce Pasta

Select (2): Grilled Chicken / Meatballs /  
Garlic Grilled Shrimp

Kale Caesar Salad / Garlic Bread / Assorted  
Mini Tarts





DINNER

SAGAMORE  
MIAMI BEACH

# FAMILY STYLE DINNER

\*SELECT (2) OF EACH / \$90++ PER PERSON

SELECT (3) OF EACH / \$110++ PER PERSON

## APPETIZERS

Kale Caesar Salad

Watermelon Salad

Mini crab cakes

Tuna Tartare

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## ENTREES

Baked Salmon in Dill & Lemon Sauce

Grilled Turkey Breast in White Wine Sauce

Roasted Chicken in Lemon & Rosemary Sauce

Rib Eye Steak in a Red Wine Sauce

Pork Loin in a Dark Beer Sauce

Tofu & Shitake Stack with Boy Choy-Ginger Puree

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## SIDES

Mash Potatoes

Grilled Vegetables

Crispy Fried Brussels Sprouts

Grilled Asparagus

Fried Yuca with Mojo

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## DESSERTS

Tiramisu

Chocolate Layer Cake

Guava Cheese Cake

Tres Leches

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\*\*\*All dinner menus will be served with artisan bread basket \*\*\*







# COCKTAIL RECEPTION

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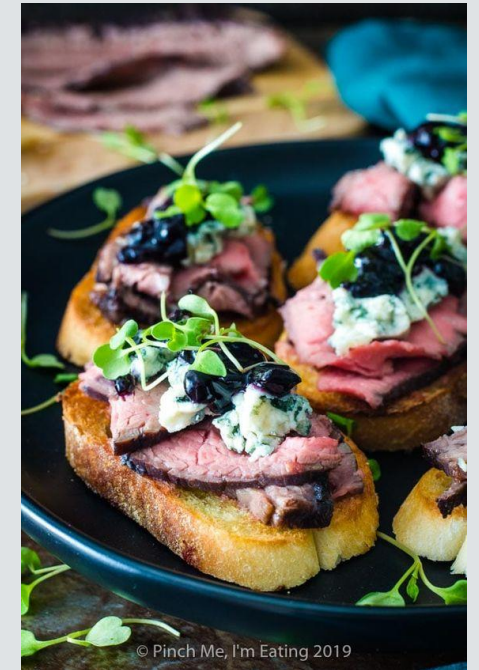
## PASS HORS D'OEUVRES

- Veggie Spring Rolls
- Smoke Salmon & Cucumber with Dill on Top
- Chicken Lollipops
- Falafel Served with Tzatziki Sauce
- Vegan Pate on a Crostini
- Burrata & Prosciutto Crostini
- Triangle Spanakopita
- Steak Crostini, Caramelized Onions & Blue Cheese
- Chicken Tostada with Avocado Crema
- Tostones with Avocado Mash & Steak on top
- Mini meatballs
- Crab cakes
- Mini Empanadas (chicken – beef – chorizo – veggie)
- Tostones with Avocado Mash & Grilled Shrimp on top
- Short Rib Taquitos, Guacamole & Pico de Gallo
- Grilled Shrimp Taquitos al Pastor
- Deviled egg with crispy bacon on top
- Thai Crispy Chicken Sweet & Sour Sauce
- Buffalo Cauliflower & Avocado Ranch
- Roasted Tofu Lollipops with Pesto

### (1) Hr. Pass HD Prices

- (4) Selections: \$18 pp++
- (6) Selections: \$24 pp++
- (8) Selections \$34 pp++

\*\*\*additional hour \$16



# STATIONS:

## **EMPANADAS STATION** / \$12++ per person

Chicken / Beef / Chorizo / Vegan / Sweets

## **CRUDITE BOARD** / \$16++ per person

Assorted Vegetables / Selection of Dips: Dill Dressing / Cucumber and Mint Tzatziki

## **ANTIPASTO BOARD** / \$18++ per person

(4) Different Charcuterie Cuts / Assorted Olives / Roasted Vegetables, Marinated Artichoke Hearts & Mushrooms / Artisan Bread / Olive Tapenade

## **MEDITERRANEAN STATION** / \$18++ per person

Babaghanous / Hummus / Romaine Spears / Carrots / Celery / Cucumber and Mint Tzatziki / Marinated Olives / Marinated Mushrooms / Grilled Pita

## **CHARCUTERIE & CHEESE BOARD** / \$20 ++ per person

An Exquisite Variety of Cheeses & Charcuterie Cuts, Served with Marinated Olives, & Artisan Bread

## **FAJITA STATION** / \$35++ per person

Grilled Steak / Grilled Fish / Grilled Chicken or Pork / Sliced Tomatoes & Lettuce / Refried Beans / Yellow Rice / Sour Cream / Guacamole / Tortillas (add Grilled Shrimp \$10++ per person)

## **PAELLA STATION** / \$38++ per person

Seafood or Chicken / Caesar salad / Bred Rolls / Sweet Plantain

## **ASADO STATION** / \$45++ per person

Grilled Steak / Grilled Chicken / Grilled Chorizo / Baguettes / Roasted Vegetables / Arroz Manpostea (= Rice & Beans Together)

## **CARVING STATION** /

*Additional Chef Fee Applies \$125+ per (chef attendant)*

Baked Salmon \$28++ per person

Oven Roasted Turkey \$30++ per person

Rib Eye / \$30++ per person

Lamb Leg / \$35++ per person





# BEVERAGE PACKAGE

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# BAR PACKAGES:

## BRUNCH BAR

La Marca Sparkling Wine, Mimosa, Bellini, Bloody Mary

First Hour / \$25 ++ per person

Each Additional Hour / \$10 ++ per person

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## WINE BEER SOFT DRINKS

House Red and White Wine, Assorted Soft Drinks First Hour / \$25 ++ per person

Each Additional Hour / \$10 ++ per person

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## THE DELUXE BAR

New Amsterdam Vodka, Flor de Cana 4yr Rum, Old Forester Whisky, Jim Beam Bourbon, Dewars White Label Scotch, El Jimador Tequila, Sparkling, Red and White Wine Domestic and Imported Beer

First Hour / \$30 ++ per person

Each Additional Hour / \$10 ++ per person

## THE PREMIUM BAR

Stoli Vodka, Bacardi Rum, Jack Daniels Whisky, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Maestro Dobel Tequila, House Sparkling, Red and White Wine Domestic and Imported Beer

First Hour / \$35 ++ per person

Each Additional Hour / \$12 ++ per person

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## CASH BAR

Bottle Water (Still / Sparkling) / \$6 ++ per person

Assorted Soft Drinks / \$6 ++ per person

Premium Brand Cocktails / \$14 ++ per person

Deluxe Brand Cocktails / \$12 ++ per person

House Brand Sparkling, Red and White Wine / \$12++ per person

Imported and Craft Beer / \$8 ++ per person

Domestic Beer / \$7 ++ per person

## SOFT DRINKS OPEN BAR /

\$12 ++ per person

Assorted Soft Juices,  
Assorted Sodas, Bottle  
Water (Regular/ Sparkling)

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