



Trump® National Doral
MIAMI

BANQUET MENU



Welcome to Trump National Doral® Miami

On behalf of the entire resort team, welcome to Trump National Doral® Miami. Throughout its 55+ year history our legendary golf resort has hosted high-profile meetings and exclusive events. Guest lists have included celebrities, dignitaries and discerning travelers who are drawn to the property not only for its privileged location, championship golf courses and world-class facilities but also for the five-star service that is now synonymous with the Trump Hotels brand.

While here you will find that our collective passion and unwavering dedication shine from kitchen to table. The culinary team takes great strides to satisfy clients' specific needs, whether accommodating dietary restrictions or customizing memorable menus. From indulgent flavors to health-conscious dishes, we utilize only the finest ingredients, freshest produce and sustainable options from trusted farms, artisans and purveyors. They, like each of our team members, are committed to "Never Settle."

Enclosed you will find a curated collection of menus catering to today's varied tastes and preferences. However, we are always up for the challenge to provide innovative ideas and creative solutions for our clients and guests. Please do not hesitate to contact your Event Professional with any specific requests.



Josean Rosado
Executive Chef

Event Information

FOOD AND BEVERAGE

All food and beverage is to be purchased solely through Trump National Doral Miami. All food and beverage charges are subject to a 25% service charge. A 9% tax is applicable on service charge and food & beverage. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please notify your catering/conference services manager about any food allergies or restrictions. Due to the Global Supply Chain Crisis, pricing and availability is subject to change without notice.

GUARANTEES

A final guarantee of attendance must be submitted by 10:00 AM, three business days prior to your event. Guarantees are not subject to reduction. If guarantee is not received, the expected number of guests indicated on the BEO, or the number served, whichever is greater, will be charged. Hotel will set 3% more than the guarantee request. Hotel requires signature approval of all banquet event orders, and must receive a signed copy prior to arrival.

EVENT SPACE

Event Space, Rental Fees, and Food and Beverage Minimums are based on the event type, setup and the number of people in attendance. Should advance setup and late tear down be required, an additional charge may be incurred. Final room assignment is subject to change. Additional setup fees may be incurred should additional resets or turns be requested above and beyond the contracted space.

OUTDOOR EVENT SPACE

Indoor space will be reserved for all outdoor events. Rain calls will be made at least 4 hours prior to the event.

If a double set of both indoor and outdoor is requested, additional fees will apply. A \$10 per person outdoor setup fee will be applied toward all outdoors events, excluding ceremonies. Events taking place outdoors must conclude musical entertainment by 10:00 PM, unless pre-approved by the Hotel.

Hotel reserves the right to make final weather call.

VENDORS

Ask your catering/conference services manager for references on our preferred vendors for Floral Décor, Entertainment, Photographers and more. If you wish to provide vendors not on the hotel's preferred vendor list, a copy of the vendor's insurance policy evidencing \$1,000,000—\$5,000,000 (depending on service provided) is required.

SERVICE FEES

Attendant fees are based upon final food selection. Recommended staffing is based upon (1) Attendant for every (100) guests at \$225 Per Attendant. Hotel will staff (1) Bartender for every (75) guests at \$225 Per Bartender, for up to (4) hours. Each additional hour will be charged at \$50 per hour. For all cash bars, a Cashier will be added at (1) per every (2) Bartenders at \$225 Per Cashier, for up to (3) hours. Each additional hour will be charged at \$50 per hour.

Pricing and availability of food and beverage selections are subject to change without notice.

PRE SET

Select three

Croissant

Pain au chocolate

Assorted muffins

Pastry of the day

Gluten free available
upon request

Plated Breakfast

All Plated Breakfasts include a choice of First Course, Main Course, Freshly Squeezed Orange Juice, Breakfast Breads with Butter and Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection Of Teas. Minimum 20 guests; +\$5 per person for groups less than 20.

FIRST COURSE

Select One

Parfait of house made granola, Greek yogurt, wild berries

Display of sliced fruits, berries, honey and
mascarpone cheese

Overnight oats, toasted almond, banana brulee

Smoked Salmon, citrus cream cheese, bagel chips

MAIN COURSE*Eggs*

Select One

Farm fresh scrambled egg | \$43 per person

Eggs benedict roya served with salmon and chives | \$45 per person

Doral "arepa" benedict served on cornmeal cake | \$45 per person

Egg white frittata of wild mushrooms, spinach,
tomato | \$48 per person*Meats*

Select One

Grilled ham

Canadian bacon

Applewood smoked bacon

Chicken apple sausage

Smoked pork sausage

Turkey sausage patty

Chorizo sausage

Breakfast Potatoes

Daily breakfast potato

Chef Specialties

Select One

Quiche of goat cheese, caramelized leeks, sundried tomato,
petite salad | \$49 per personSunny side up egg, chorizo sausage, mangu "tropical plantain puree",
pickled red onion, queso fresco | \$45 per personSouthwest quinoa bowl, fried egg, red quinoa, black beans, corn,
avocado, baby kale and salsa verde | \$44 per person

Continental Breakfast

All Continental Breakfasts include freshly brewed coffee, decaffeinated coffee and a selection of teas.

An additional \$3 will be added to all served Continental breakfasts.

Minimum 20 guests; +\$5 per person for groups less than 20.

FIRST TEE | \$38 PER PERSON

Florida orange juice, cranberry juice

Sliced seasonal fruits, assorted individual Greek yogurts, honey, granola

Chef's pastries, danishes, croissants, muffins, donuts

Daily breads, accompaniments, butter, fruit preserve

THE EURO | \$48 PER PERSON

Florida orange juice, cranberry juice

Marinated fruit salad with crème fraiche

Cured meat and cheese, prosciutto, soppressata, smoked turkey, gouda, brie, Swiss

Yogurt and cereals, granola, individual assorted flavored and plain "oui" yogurts, muesli, low fat and whole milk

Daily breads, pastries, croissants, pan au chocolate, danishes

Accompaniments, butter, fruit preserve

THE DORAL CONTINENTAL | \$44 PER PERSON

Florida orange juice, cranberry juice

Sliced seasonal fruits, individual flavored and plain yogurts

Assorted cereals, muesli, banana, dried fruit, low fat and skim milk

Chef's pastries, guava turnovers, danishes, croissants, muffins, donuts

Assorted bagels, plain and herb cream cheese

Daily breads, accompaniments, butter, fruit preserve

Breakfast Buffet

All Buffet Breakfasts include freshly brewed coffee, decaffeinated coffee and a selection of teas.

Minimum 20 guests; +\$5 per person for groups less than 20.

THE AMERICAN TABLE | \$47 PER PERSON

Florida orange juice, grapefruit juice, cranberry juice

Sliced seasonal fruits with berries

Chef's pastries, glazed mini donuts, blueberry crumb muffins, coffee cake, cheese danish

Daily breads, white and whole wheat, butter and fruit preserves

Assorted cold cereals, whole milk, 2% milk, almond milk

Parfaits, granola, Greek yogurt, mixed berries

Assorted bagels, plain and herb cream cheese

Eggs

Fluffy scrambled eggs with chive, tomato

Meats

Select One

Applewood smoked bacon

Griddled smoked ham

Pork sausage

Chicken sausage

Breakfast Potatoes

Daily breakfast potato

Breakfast Buffet Continued

All Buffet Breakfasts include freshly brewed coffee, decaffeinated coffee and a selection of teas.

Minimum 20 guests; +\$5 per person for groups less than 20.

THE NEW YORKER | \$52 PER PERSON

Florida orange juice, ruby red grapefruit juice, apple juice

Sliced seasonal fruits with berries

Chef's pastries, NY crumb cake, cheese danish, rugelach, black and white cookies

Assorted bagels, plain and herb cream cheese

Sweet butter, marmalades and preserves

Assorted, individual yogurt, granola

Smoked salmon

Condiments: capers, Bermuda onion, tomato, dill, lemon

Eggs

Fluffy scrambled eggs

Meats

Select One

Applewood smoked bacon

Pork sausage

Chicken sausage

Breakfast Potato

Home fried potatoes



Breakfast Buffet Continued

All Buffet Breakfasts include freshly brewed coffee, decaffeinated coffee and a selection of teas.

Minimum 20 guests; +\$5 per person for groups less than 20.

THE EXECUTIVE | \$54 PER PERSON

Florida orange juice, ruby red grapefruit juice, cranberry juice

Sliced seasonal fruits with berries

Individual yogurt parfait, granola

Assorted cold cereals, whole milk, skim milk, almond milk

Steel cut oatmeal, golden raisins, brown sugar, dried cranberries

Buttermilk pancakes, maple syrup, berry compote, butter

Fluffy scrambled eggs with chopped chives, shredded cheddar cheese and chopped tomatoes (served on the side)

Applewood smoked bacon

Roasted marble potato

Chef's pastries, butter croissants, pain au chocolat, mini muffins, assorted danishes

Daily breads, white and whole wheat, butter and fruit preserves

Assorted bagels, plain and herb cream cheese

Breakfast Buffet Continued

All Buffet Breakfasts include freshly brewed coffee, decaffeinated coffee and a selection of teas.

Minimum 20 guests; +\$5 per person for groups less than 20.

MIAMI 305 | \$58 PER PERSON

Florida orange juice, passion fruit juice, ruby red grapefruit juice

Sliced seasonal fruits

Parfait bar, Greek yogurt, granola, dried fruits, nuts, seeds, honey, agave, assorted berries

Chef's pastries, dulce de leche croissants, Florida orange pound cake, banana muffins

Guava cheese pastelitos, ham and cheese empanadas, classic tequeños

Brioche French toast

Accompaniments; guava berry compote, rum banana compote, coconut chantilly

Fluffy scrambled eggs with cheddar cheese, and "Perico" tomato relish (served on the side)

Longaniza (chicken sausage)

Cuban yucca hash with mojo

Breakfast Stations

Stations require a minimum guarantee of 30 guests.

Breakfast stations may only be sold as an enhancement to existing buffets and not a la carte.

BELGIAN WAFFLE | \$18 PER PERSON

Attendant Fee Optional

Vanilla scented and chocolate chip

Toppings; caramelized pecans, bananas foster, strawberries, warm berry compote, Tahitian vanilla chantilly

Dark chocolate sauce, Vermont maple, agave syrup, powder sugar

PANCAKE | \$16 PER PERSON

Attendant Fee Required

Buttermilk and multi-grain

Toppings; Vermont maple syrup, wild berry compote, caramelized apples, chocolate chips, peach compote

Hazelnut butter, sweet butter, powdered sugar

EGGS ANY WAY | \$24 PER PERSON

Attendant Fee Required

Eggs, egg whites (Egg Beaters available)

Toppings; bell peppers, onions, mushrooms, tomatoes, scallions, asparagus, spinach, bacon, sausage, chorizo, cheddar, Swiss, feta

AVOCADO TOAST | \$24 PER PERSON

Attendant Required

Fresh avocado spread, made to order with choice of 7 grain, wheat or sourdough toast

Proteins

Smoked salmon

Sliced hard boiled egg

Toppings

Sliced radish, sprouts, concasse tomatoes, cucumber, crumbled bacon, red pepper flakes, lemon wedges

Breakfast Stations Continued

Stations require a minimum guarantee of 30 guests.

Breakfast stations may only be sold as an enhancement to existing buffets and not a la carte.

BREAKFAST SANDWICH ENHANCEMENTS | \$12 PER PERSON

Egg white, spinach, feta cheese, artisan flatbread

Scrambled egg, ham, monterey jack cheese, buttery croissant

Egg tortilla, ham, gouda cheese, pickles, Cuban bread

Frenchy, fried egg, ham, gruyere cheese and buttery croissant

Country style, egg, country ham, American cheese,
country honey biscuit

A LA CARTE BREAKFAST ENHANCEMENTS

Healthy cereals, assorted kashi go lean individual boxed cereals,
skim milk, 2% milk, almond milk | \$6 per person

Assorted cold cereals, whole, skim milk, 2% milk,
almond milk | \$5 per person

Applewood bacon or chicken apple sausage | \$8 per person

Classic Quiche Lorraine, leeks, goat cheese, provencal vegetables,
mozzarella | \$10 per person

Brioche French toast, whipped cream, fresh strawberries,
Vermont maple syrup | \$10 per person

Hard-boiled eggs, served cold and peeled | \$48 per dozen

Classic smoked salmon display; capers, Bermuda onion, tomato, dill,
& lemon | \$16 per person

Cured meats and cheeses, prosciutto, sopressatta, smoked turkey,
gouda, brie, Swiss | \$16 per person

Yogurts, plain, Greek and assorted fruit yogurts | \$8 per person

Donuts, glazed, frosting, sprinkles, dulce de leche | \$64 per dozen

Empanadas: beef or chicken | \$12 each

Pastelitos, stuffed with smoked ham and
cheddar cheese | \$64 per dozen

Whole Fruits Select fruit varieties in one dozen increments

Banana, orange, pear, apple | \$60 per dozen

Fruit salad, seasonal cubed fruits, honey,
vanilla chantilly | \$4 per person

Assorted bagels, plain & chive cream cheese | \$68 per dozen

Chefs pastries, freshly baked assorted pastries | \$64 per dozen

Morning Breaks

Freshly brewed coffee, decaffeinated coffee, selection of teas \$115 per gallon. Soft drinks and bottled water, charged on consumption \$7 each. Minimum 30 guests; additional fee for groups less than 30 | Based upon half hour of service.

JUMP START | \$25 PER PERSON

Assorted whole seasonal fruits
Assorted energy and power bars
Assorted individual bags of trail mix
Red Bull energy drinks

TROPICAL MIST | \$25 PER PERSON

Passionfruit juice and hibiscus juice shots
Tropical fruits, coconut flakes, honey yogurt dip
Coconut macaroons, banana bread, orange coconut pound cake
Colombian cheese empanadas, guava turnovers, coconut pastelitos

BREAK UNDER A PALM | \$25 PER PERSON

Coconut water, mojito water
Tropical fruit skewers
Guava and cheese turnovers
Mini rum cakes
Mini coconut tarts

DONUT CRAZE | \$29 PER PERSON

(Minimum 25 people) | Select Three

Chocolate obsession, chocolate dipped, chocolate cream filled, oreo cookie crumbs

Dulce de leche, dark chocolate dipped, creamy dulce de leche, salted caramel, cashew crumble

Florida key lime, key lime curd filling, graham cracker crumble, toasted coconut

Guava and cheese, cream cheese filling, guava puff dust

Nutella injection, injectable nutella sauce, nutella filling, kit kat crumble

Afternoon Breaks

Freshly brewed coffee, decaffeinated coffee, selection of teas \$115 per gallon. Soft drinks and bottled water, charged on consumption \$7 each. Minimum 30 guests; additional fee for groups less than 30 | Based upon half hour of service

THE 305 | \$27 PER PERSON

Mojito tropical fruit salad
Tequeños, queso blanco with guava sauce
Short rib, manchego cheese empanada
Dulce de leche blondies
Mango smoothie shots
“Cafecito” authentic Cuban coffee

COUNTRY CLUB | \$29 PER PERSON

Petite sandwiches; smoked chicken, seared tuna, salami sub
Petite pickles, radish, cornichon, banana peppers
Crudit  shots with blue cheese dressing
Kettle chips
Chocolate espresso chocolate tarts
Dr. Browns-Cream and Blackberry sodas

HEALTHY RUSH | \$27 PER PERSON

Pressed, pure green-detox recovery shots
Energize immunity bars, honey trail mix bars
Fruit and nut crisps
Assorted chocolate bark

AMERICAN PASTIME | \$29 PER PERSON

Popcorn, Cracker Jacks, M&Ms, cotton candy
Mini churro bites, dulce de leche
Salted pretzels with mustard sauce
Nacho bites, molcajete salsa, cheddar sauce

SNACK ATTACK | \$27 PER PERSON

All individually-wrapped snacks
Justin’s peanut butter cups
Skinny pop
Veggie sticks
Pop chips
Milano cookies
Welch’s fruit snacks

Break Enhancements

Based upon half hour of service

*attendant required

Fruits, seasonal sliced platter, berries, honey, toasted coconut, creme fraiche | \$15 per person

Individual bags of mixed nuts | \$8 per bag

Tea sandwiches, smoked salmon, tuna nicoise, Prosciutto & provolone | \$96 per dozen

Mini pretzels | \$6.50 per bag

Granola bars | \$7 each | select three

Kind bars, gatorade protein bars, rx bars, nature valley bars, lara bars, kashi bars, cliff bars, 1st tee & 10th tee bars

Ice cream treats, popsy bars, magnum bars | \$100 per dozen

Donuts | \$72 per dozen

Dessert bars, semi-sweet brownies, blondies, seven layer bars | \$65 per dozen

Cookies, chocolate chip, white chocolate macadamia, oatmeal raisin | \$64 per dozen

Gluten free cookies: snickerdoodle and oatmeal raisin | \$66 per dozen

Assorted breakfast pastries | \$72 per dozen

Individual bags of assorted chips | \$72 per dozen

Candy bars, snickers, mars bar, milky way, almond joy, kit kat, reese's peanut butter | \$66 per dozen

Popcorn, smart foods white cheddar, cracker jacks, Indiana popcorn kettle original | \$6.50 per bag (not on consumption)

Naked bottled juices | \$9 each

Bottled smoothies | \$10 each

Bottled waters; sparkling & still | \$7.00 each

Assorted soft drinks; Coke products | \$7.00 each

Pure green pressed juice | \$18 each

Fruit infused water | \$85 per gallon

Gatorade, powerade, vitamin water | \$9 each

Energy drinks, red bull, monster | \$10 each

Freshly brewed coffee / decaffeinated coffee / selection of teas | \$115 per gallon

Plated Lunch

Pricing based upon entrée selected. Choice of soup or salad, choice of one entrée and dessert, includes assorted bread, butter and coffee service.

Soft drinks and bottled water charged on consumption @ \$7.00++ each.

Minimum of 25 guests: +\$5.00 per person for groups less than 25.

SALADS

The Caésar baby romaine lettuce, focaccia croutons, cured olives, grape tomato, parmesan cheese, caesar dressing

Garden salad, artisan leaf greens, baby carrot ribbons, cucumber, radishes, pickled onion, smoked almonds, red wine vinaigrette

Cypress greens, frisee, fennel, kalamata olive, pickled grapes, feta cheese, compressed cucumber, sundried tomato, red onion, herb and honey dressing

Quinoa tower, golden quinoa, red lentils, goat cheese, golden raisins, petite greens, seeded crouton, pomegranate dressing

Baby spinach, frisse, prosciutto, gorgonzola cheese, candied pecan, yellow tomato shaved red onion, raspberry vinaigrette

Beet and kale salad, roasted baby beets, baby kale, dried fig, pistachios, humboldt fog Cheese, meyer lemon dressing

Baby iceberg, roquefort crumble, candied bacon, red onion, tomato, smoked ranch dressing

Burratta, kumato and seasonal heirloom tomatoes, balsamic, micro arugula, pesto, EVOO, ciabatta crisp

SOUPS

Thai coconut, chicken, shitake mushrooms and caramelized banana

Smoked campari tomato bisque, crème fraiche, toasted baked brie crostini

Roasted sweet corn chowder, smoked shrimp, tortilla crisp

Chilled hass avocado, heart of palm salpicon, pumpkin oil

Cream of potato, truffle oil, parmesan leek, smoked bacon and chives

Plated Lunch Continued

Pricing based upon entrée selected.

Soft drinks and bottled water charged on consumption @ \$7.00++ each.
Minimum of 25 guests: +\$5.00 per person for groups less than 25.

HOT ENTRÉES

Choice of soup or salad, choice of one entrée and dessert, includes assorted bread, butter and coffee service.

Select One

Pan roasted Mediterranean bass, baby vegetables, Peruvian purple potatoes, lemon aioli | \$79 per person

Cedar salmon, artichoke barigoule, charred peppers, cured black olives, candied orange, fingerling potatoes | \$74 per person

Local mahi, marinated in rice wine, trumpet mushrooms, bok choy, edamame fried rice, yuzu soy sauce | \$72 per person

Manhattan strip steak, oven dried tomato, glaze jumbo asparagus, truffle bacon mac and cheese “croquette”, balsamic jus | \$78 per person

Chicken thigh confit, mojo green beans, sweet maduro, coconut rice, chicken jus | \$68 per person

Herb de provence French cut chicken, baby ratatouille vegetables, potato confit, au jus | \$68 per person

Braised short rib, merlot sauce, roasted vegetables, white cheddar, grit cake | \$81 per person

Prosciutto wrapped chicken stuffed with broccoli rabe, ricotta, sage, madeira jus, cous cous | \$71 per person

CHILLED ENTRÉES EXPRESS LUNCH

Choice of one entrée and dessert, includes assorted bread, butter and coffee service.

Select One

Grilled salmon, artisan garden greens, heart of palm, tomato, watermelon radish, plantain chips, tropical citrus dressing | \$64 per person

Adobo spiced churrasco, baby iceberg wedge, maytag blue cheese crumble, yellow tomato, pickled onion, cucumber, bacon bits, buttermilk ranch dressing | \$68 per person

Peruvian spiced skewered shrimp, red quinoa, roasted corn, teardrop pepper, scallion, yellow beets, cilantro, avocado “salsa verde” | \$66 per person

Chicken paillard, marinated tomato salad, pine nuts, crumbled goat cheese, pickled artichokes, zucchini, fig balsamic, meyers lemon olive oil | \$64 per person

Jerk ahi tuna, seared rare and served with buckwheat soba noodles, Japanese crispy vegetables, tropical fruit amazu sauce | \$70 per person

Plated Lunch Continued

Pricing based upon entrée selected.

Soft drinks and bottled water charged on consumption @ \$7.00++ each.
Minimum of 25 guests: +\$5.00 per person for groups less than 25.

DESSERTS

Select One

Classic chocolate cake, exquisite layers of devils food, chocolate mousse, chocolate ganache

Florida key lime pie, key lime curd, graham cracker crust, fresh berries, and raspberry coulis

Tiramisu, mascarpone mousse, ladyfingers sponge, Kahlua whipped ganache

Raspberry dome, raspberry mousse, crème brulee ganache, coconut namelaka

Passion fruit tart, passion fruit cream, toasted meringue, fresh berries, coconut flakes, guava coulis

Tahitian vanilla cheesecake, seasonal berries, mango gelee, lime chantilly



Lunch Buffet

Menus available for lunch only. Pricing subject to increase if chosen for dinner buffet.

Menu includes coffee, decaffeinated coffee and selection of hot teas.

Soft drinks and bottled water charged on consumption @ \$7.00++ each.

Minimum 25 guests; +\$5 per person for groups less than 25.

THE DORAL DELI BUFFET | \$68 PER PERSON

Soups Select One

Chilled gazpacho, roasted tomato, cucumber, vegetables Macedonia

Sicilian minestrone, brunoised vegetables, heirloom bean, tri color orzo

Roasted pumpkin bisque, apples, crème fraiche

Roasted chicken and aromatic lemon grass soup, short noodles, mirepoix, chicken broth

Cream of broccoli, vibrant garden broccoli, leeks, cream, smoked cheddar

Salads Select One

Classic caesar bowl, romaine, Tuscan parmesan dressing, focaccia croutons

Fusilli pasta, tomatoes, roasted peppers, smoked ham, olives, Italian herbs, gouda, shallot dressing

Caprese, pesto marinated mozzarella, hot house tomatoes, fig balsamic glaze

Israeli couscous salad, pasta pearls, cucumber, sundried tomato, parsley, red onion, EVOO, lemon

Mediterranean quinoa, petite grain garbanzo, black olives, dried cranberries, kale, zucchini, oregano dressing

Lunch Buffet Continued

Menus available for lunch only. Pricing subject to increase if chosen for dinner buffet.

Menu includes coffee, decaffeinated coffee and selection of hot teas.

Soft drinks and bottled water charged on consumption @ \$7.00++ each.

Minimum 25 guests; +\$5 per person for groups less than 25.

Choice of Pre Made or Build Your Own Sandwiches

Pre Made

Cold Sandwiches | Select Two

Roasted beef, horseradish aioli, caramelized onion, arugula, kumato tomato, kaiser roll

Oven roasted turkey, French brie, apple dried cranberry jam, herb mayonnaise, Swiss cheese, whole wheat bun

Grilled chicken, boursin cheese spread, sundried tomato, baby spinach, oregano sourdough bread

Caprese sandwich, ripe and roasted tomato, mozzarella, genovese pesto, prosciutto, French baguette

Garden wrap, portobello mushrooms, zucchini, bell peppers, hummus, sprouts, spinach wrap

Hot Sandwiches | Select One

Cuban medianoche, roasted pork, ham, pickles, emmental cheese, sweet Cuban bun

Shaved rib eye, caramelized onions, fontina cheese, red pepper aioli, Tuscan flatbread

Grilled chicken, shredded cabbage, avocado, mango, pickled cucumber, garlic mayo, wheat wrap

Reuben roll, corned beef, sauerkraut, Swiss cheese, Russian dressing, rye bun

Build Your Own

Meats | Select Four

Roast beef, roasted turkey breast, ham, genoa salami, mortadella

Cheeses | Select Three

Swiss, provolone, cheddar, pepper jack

Bread

7 grain, rye, wheat, white, kaiser

Whole Fruit | Select One

Pear, orange, apple, banana

Condiments to include: lettuce, tomato, sliced onion, pickles, kettle potato chips, mayonnaise, mustard, and horseradish cream

Desserts Select Three

Chocolate chip cookies

Coconut macaroons

Oreo cookie bars

Salted caramel blondies

Key lime cookies

Fruit bar

Flourless chocolate bites

Alfajores cookies

Lunch Buffet Continued

Menus available for lunch only. Pricing subject to increase if chosen for dinner buffet.

Menu includes coffee, decaffeinated coffee and selection of hot teas.

Soft drinks and bottled water charged on consumption @ \$7.00++ each.

Minimum 25 guests; +\$5 per person for groups less than 25.

GRAB AND GO BOX LUNCHES | \$50 PER PERSON

Main Courses Under 25 Select Two | Over 25 Select Three

Turkey club wrap, oven roasted turkey, avocado, smoked bacon, bibb lettuce, ripe tomato, herb mayo, wheat flour tortilla

Roasted beef sub, thin sliced, gouda, marinated red onions, arugula, Dijon mustard aioli, pretzel bread hoagie

Greek chicken flatbread, herb marinated, olive spread, roasted tomato, red onion, feta cheese, cucumber, romaine leaves, lemon dressing

Jambon de parris French ham and cheese, gruyere Swiss, cornichon pickles, ripe tomato, buttered baguette

Garden sandwich, roasted portobello, eggplant spread, grilled tofu, marinated peppers, spinach, caramelized onion, whole wheat wrap

Tuna tataki bowl, seared tuna, buckwheat soba noodles, edamame, crunchy vegetables, soy ginger dressing

Mediterranean cobb salad, grilled shrimp, garbanzos, cucumber, green beans, peppers, tomato, carrots, Swiss cheese, iceberg lettuce, oregano lime dressing

Petite Salad Select One

American potato salad

Tropical cole slaw

Mixed green salad

Greek pasta salad

Snacks Select One

Fresh whole seasonal fruit (apple, banana, pear)

Granola bar

Energy bar

Trail mix

Chips Select One

Pretzel bites

Potato chips

Sun chips

Plantain chips

Dessert Select One

Brownie

Chocolate chip cookie

Raspberry crumb bar

Lunch Buffet Continued

Menus available for lunch only. Pricing subject to increase if chosen for dinner buffet.

Menu includes coffee, decaffeinated coffee and selection of hot teas.

Soft drinks and bottled water charged on consumption @ \$7.00++ each.

Minimum 25 guests; +\$5 per person for groups less than 25.

THE AMERICAN BBQ | \$85 PER PERSON

*grill attendant suggested

Salads Select Two

Baby shrimp salad

Chef's wedge bar, baby iceberg, bacon, cucumber, cherry tomato, red onion, maytag blue cheese, corn, smoked ranch dressing, Italian parmesan dressing, blue cheese dressing

Marinated bean salad, yellow and green bean, shaved red onion, walnuts, honey sherry dressing

Chargrilled Select Four

Angus burgers, caramelized onions, mushrooms, assorted cheeses and condiments, brioche bun

Free range chicken breast, adobo spices, guacamole, red tomatillo sauce, corn tortilla

All beef hot dog, bacon bits, sauerkraut, relish, ketchup, mustard, brioche bun

Local mahi-mahi, tropical fruit salsa, lemon, aji amarillo aioli

Korean style BBQ short ribs, Korean sweet soy, cabbage kimchi, scallions

Miami style pork ribs, guava BBQ glaze, papaya-jicama chow-chow

Enhancements: Sirloin steaks, Florida lobster tails, Jumbo prawns (market price)

Sides Select Two

Charred cauliflower, roasted corn, walnuts

Street side corn, cotija cheese, chipotle mayo

Kettle potato chips

Desserts

Peach crumble bar

Blueberry cobbler

S'mores, ganache meringue, graham crackers

Lunch Buffet Continued

Menus available for lunch only. Pricing subject to increase if chosen for dinner buffet.

Menu includes coffee, decaffeinated coffee and selection of hot teas.

Soft drinks and bottled water charged on consumption @ \$7.00++ each.

Minimum 25 guests; +\$5 per person for groups less than 25.

BLUE MONSTER BBQ | \$90 PER PERSON

*grill attendant suggested

Salad

Mesclun greens, cucumbers, cherry tomato, radishes, assorted dressings

Potato salad, parsley, celery, bacon, shallots, mustard dressing

Grilled vegetable bar, asparagus, portobello mushrooms, zucchini, squash, bell peppers, eggplant

Mains Select Three

Beef brisket, ancho rub, smoked BBQ sauce

Pulled pork, seven spice blend, peppery vinegar sauce

Grilled jerk chicken, pineapple, sweet & sour BBQ glaze

Cedar plank salmon, maple mustard glaze

BBQ beef ribs, NC rub, bourbon BBQ sauce

Bratwurst, sauerkraut, grain mustard

Condiments: coleslaw, pickles, hot sauces, assorted buns

Sides Select Two

Green beans, crispy shallots, brown butter

Sweet potato casserole, pecans & brown sugar

Baked heirloom beans, smoked bacon, honey

Three cheese mac and cheese

Desserts Select Three

Seasonal cobbler

Bananas foster trifle

Tahitian vanilla cheese cake

Berry shortcake bar

pound cakes, strawberries, blueberries, whipped cream, ice cream

Lunch Buffet Continued

Menus available for lunch only. Pricing subject to increase if chosen for dinner buffet.

Menu includes coffee, decaffeinated coffee and selection of hot teas.

Soft drinks and bottled water charged on consumption @ \$7.00++ each.

Minimum 25 guests; +\$5 per person for groups less than 25.

LITTLE ITALY | \$78 PER PERSON

Soup

Tuscan bean soup, fagoli beans, kale, cabbage

Salad

Spinach, baby leaves, mushrooms, red onion, toasted almonds

Caesar, romaine lettuce, parmesan, classic creamy dressing

Caprese, tomato, mozzarella, basil, pesto, arugula, EVOO, balsamic

Main Entrée

Chicken francese, herb crusted chicken breast, lemon butter, fried capers

Barolo wine braised short ribs, tomato, rosemary, orange zest

Pasta

Rigatoni, roasted eggplant, ricotta, tomato sauce

Sides

Sauteed broccoli rabe, lemon, EVOO, garlic

Orzo, roasted pumpkin, butter, pecorino

Desserts

Classic Tiramisu

Assorted cannoli's with chocolate shavings (plain, chocolate, ricotta pistachio)

Ricotta, lemon cheese cake

Lunch Buffet Continued

Menus available for lunch only. Pricing subject to increase if chosen for dinner buffet.
Menu includes coffee, decaffeinated coffee and selection of hot teas.

Soft drinks and bottled water charged on consumption @ \$7.00++ each.
Minimum 25 guests; +\$5 per person for groups less than 25.

MEDITERRANEAN BUFFET | \$74 PER PERSON

Soup

Greek chicken, lemon, orzo

Salad

Greek salad, heirloom tomatoes, romaine lettuce, feta, cucumber, red onion, kalamata olives, oregano lemon dressing

Couscous, Israeli pasta, chickpea, sundried tomato, eggplant

Mezze

Dips: hummus, tzatziki and babaganoush, served with flat bread

Dolmades, grape leaves stuffed with rice, spices, currants, nuts

Entrees

Branzino, roasted fennel, tomato, saffron sauce

Chicken, Lebanese skewers, sumac, yogurt sauce

Sides

Basmati rice, almonds, dried fruit, fresh herbs

Charred vegetables, baby carrots, cauliflower, curried hazelnut butter

Dessert

Baklava

Greek yogurt panna cotta

Chocolate tahini mousse cups

Lunch Buffet Continued

Menus available for lunch only. Pricing subject to increase if chosen for dinner buffet.

Menu includes coffee, decaffeinated coffee and selection of hot teas.

Soft drinks and bottled water charged on consumption @ \$7.00++ each.

Minimum 25 guests; +\$5 per person for groups less than 25.

MY MEXICO | \$88 PER PERSON

Soup

Tortilla soup, rich tomato, chilies, smoked chicken, avocado, crema

Appetizer

Ceviche, shrimp, scallop, agua de chili, tomato, roasted corn, lime

Nopales cactus, black beans, tomato, roasted peppers, cotija cheese, chipotle dressing

Chips and salsa

Artisan Tacos Select Three

“Al Caldero” braised short rib, red onion, crema, pickled jalapenos

“Carnita” pork confit, sour orange, cilantro, salsa verde chicken

“Pollo Asado” grilled chicken, avocado, cotija, spicy pico de gallo

“De Pescado” blackened mahi, cabbage, charred pineapple, chipotle vegan

“Taco Vegetariano” roasted portobello mushrooms, zucchini, peppers, jicama slaw

Accompaniments: guacamole, crema, shredded lettuce, spicy charred tomato sauce, spicy tomatillo sauce, pickled red onion

Los Fuerte

Gulf red fish, charred tomatoes, olives

Mayan chicken, mole sauce, toasted sesame seeds

Carne asada, adobo grilled flank steak, red chili sauce, cilantro crema

Sides

Frijoles charros, braised red bean, with epazote

Mexican red rice pilaf, achiote, tomato, peas, carrot, spices

Dessert

Flan, traditional caramel, egg custard

“Abuelita” chocolate cake

Classic tres leches cake

Lunch Buffet Continued

Menus available for lunch only. Pricing subject to increase if chosen for dinner buffet.

Menu includes coffee, decaffeinated coffee and selection of hot teas.

Soft drinks and bottled water charged on consumption @ \$7.00++ each.

Minimum 25 guests; +\$5 per person for groups less than 25.

CALLE OCHO | \$88 PER PERSON

Soup

Black bean soup, sofrito, red onion, and sour cream

Salads

Versailles house salad, mixed field greens, fresh mango, candied pecans, goat cheese, honey balsamic vinaigrette

Avocado salad, watercress, tomato, cilantro lime dressing

Entrée

Roasted chicken, achiote and herb marinated, garlic mojo

Pork loin, pickled red onion, sour orange, cumin gastric

Grilled swordfish, oregano, tomato sherry escabeche

Vegetables

Sautéed chayote, pear squash, mixed peppers, baby corn, green onion

Sides

Maduros, sweet plantains

Yucca, red onion mojo

Accompaniments

Cuban rice, moro y cristianos

Dessert

Caramel milk, dulce tarts

Guava cheesecake

Cheese pastelitos

Canapes

Minimum 25 pieces per item

CHILLED | \$9 EACH

Endive, goat cheese, fig, walnut

Tuna, wakame seaweed, dragon sauce

Hamachi ceviche nikkie

Gazpacho shooters, vegetable garnish

Cured salmon poke cone

Mediterranean caprese

Wild mushroom bruschetta

Smoked pulled chicken taco

Thai vegetable roll, rice paper

Watermelon, balsamic sphere, cotija cheese

Blue cheese tart with pickled white grapes

CHILLED | \$10 EACH

Mini lobster roll

Tuna, mango ceviche

Smoked salmon rosette, American caviar

Shrimp, avocado, plantain chip

Prociutto di parma wrapped asparagus

Beef tartare, mustard seeds, micro celery

HOT | \$9 EACH

Quinoa zucchini fritter, cilantro aioli

Rice cracker, shrimp, dragon sauce

Smoked bacon wrapped scallop

Wild mushroom, boursin tart

Coconut chicken, mango chili sauce

Edamame dumpling, miso dip

Paella shrimp and chorizo croquettes, saffron aioli

Beef wellington, white truffle aioli

Baked apple bacon skewer

Argentinian beef empanadas

Brie, raspberry, almond phyllo

HOT | \$10 EACH

Maryland crab cake, lemon aioli

Miso glazed pork belly, scallion

Steak and blue cheese, A1 glaze

Shanghai shrimp spring roll

Peking duck spring roll, hoisin sauce

Venezuelan "short rib" arepitas

Reception Stations

CHILLED

Individual Garden Crudité Shooters | \$17 per person

Assorted raw baby vegetables, bean dips, ranch and blue cheese dressings

Burrata Bar | \$40 per person

Italian specialty, served with heirloom tomato, arugula, focaccia, prosciutto, pesto, olives, balsamic reduction, Tuscan EVOO

Ceviche | \$38 per person

Mixto: corvina, shrimp
Assorted Peruvian toppings: leche de tigre, aji amarillo, rocoto pepper, cancha

Seafood Bar | \$1200 per 100 pieces

Minimum 50 pieces of each item

Cold water oysters, mignonette sauce, saltine crackers, sliced lemons

Tuna crudo, wasabi soy, wonton chip

Beef tartare, Dijon mustard

Potato gaufrette, salmon, dill sauce

Jumbo cocktail shrimp, smoked cocktail sauce

Split king crab legs, sweet melted butter

Florida stone crabs, mustard sauce (seasonal)

Chilled lobster tails, garlic butter

Crostini Bar | \$22 per person

Select Three

Roasted tomato, basil, EVOO

Smoked ratatouille

Marinated garbanzo and whipped feta cheese

Artichoke, parmesan, rosemary

Olive tapenade

Artisan toasted crackers and crusty breads

Salumeria | \$30 per person

Prosciutto di parma, salami, coppa, mortadella, soppressata, chorizo, mustard, flatbreads, olives

Antipasti | \$28 per person

Grilled and marinated vegetables, seasonal pickles, mozzarella, olives, cornichons, EVOO, aged vinegars

Plateau du Fromage | \$28 per person

French brie, roquefort blue, manchego, humboldt fog, port salut, Irish cheddar, beemster, nuts, crackers, chutney

Reception Stations Continued

Sushi & Sashimi Station

Sushi Attendant \$300.00

Minimum 7-day advance notice required

House Combo, 6 Nigiri | 6 Rolls per person \$48 per person

Choice Combo, 6 Nigiri | 4 Rolls | 2 Sashimi \$52 per person

Premier Combo, 8 Nigiri | 6 Rolls | 2 Sashimi \$58 per person

Nigiri Sushi

Eel, Shrimp, Salmon, Tuna, Cobia

Sashimi

Tuna, Salmon, Hamachi, Cobia

Rolls

Spicy tuna roll, tuna, spicy sauce, sesame seeds

JB Roll, salmon, cream cheese, sesame seeds

Whole Foods Roll, tuna, salmon, hamachi, avocado, masago, sesame Seeds, spicy mayo

Lemon Drop Roll, hamachi, cucumber, lemon slices, sugarcane soy

California Roll, crab, avocado, masago, sesame seeds

Dancing Eel Roll, California Roll topped with eel

Vegetable Roll, spinach, carrot, cucumber, asparagus, kampyo

soy, ginger, wasabi



Reception Stations Continued

HOT

Mac & Cheese | \$25 per person

Select Three

Truffle, smoked ham, gruyere, shrimp

Corn, smoked cheddar roasted chicken

Artichoke, fontina osso buco, sage, pecorino

Southern four cheese, buttered bread crumb

Ravioli Station | \$28 per person

Select Two

Artichoke, lemon, alfredo sauce

Osso Buco, sage, tomato ragu

Porcini, pine nuts, masala cream

Pumpkin, ricotta, walnut sauce

Pear, gorgonzola, butter sauce

Lobster, tarragon, grappa wine, pink sauce

Focaccia sticks, parmesan cheese, red pepper flakes, herbs

Loaded Fries | \$24 per person

Tater tots, waffle fries, bacon bits, chorizo, chives

Shaved truffle oil

Parmesan cheese

Cheese sauce

Gravy and cheese curds

Grilled Cheese | \$24 per person

Select Three | Based upon three per person

Prosciutto and three cheeses

Bacon, onion, smoked cheddar

Brie, pears, almond butter

Short rib, white cheddar

Black forest ham, Swiss

Béchamel lobster, pimento, mornay sauce

Triple cream and truffle honey

Spanish Paella | \$36 per person

Select One

Paella de mariscos, shrimp, mussels, clams, calamari, saffron rice

Valencia, chicken, chorizo, pork, artichokes, green beans, red bell peppers, peas

Sliders | \$40 per person

Select Three | Based upon three per person

Crispy fried chicken, pickle, buffalo aioli

Beef wagyu, "Royal Castle Style"

Cuban, roasted pork, smoked piquillo, aioli, potato sticks

Vegan Beyond, sprouts, cilantro, tofu mayo

Reception Stations Continued

Gyro Bar | \$34 per person

Select Two

Chicken, lamb, beef, or falafel

Served with: pita, shaved red onions, lettuce, tomato, feta cheese, tzatziki sauce, tahini sauce, hummus

Dim Sum | \$26 per person

Select Four

Shrimp shumai

Beef dumplings

Shanghai chicken soup

Dumplings, vegetable

Dumplings, bbq pork

Tacos Station | \$32 per person

Select Three

Traditional calderos, of meat pork carnitas

Chicken al pastor guajillo

Braised beef chipotle

Baby shrimp

Baja mahi

Served with: corn tortillas, red and green chili salsa, cremas, pickled onions, queso, cabbage, hot sauce

Noodle Bar | \$28 per person

Select Two

Pad Thai, pork belly, sprouts, egg, cilantro, rice noodles

Drunken noodles, shaved beef, shiitake mushrooms

Lo mein noodles, thin Asian vegetables, ginger hoisin,

Hoiecken noodles, baby shrimp, Singapore style

Yaki soba noodles, bbq duck, bok choy, tamari sesame

Carving Stations

LECHON | \$700 EACH

Serves 30 Guests / Requires Attendant

Traditional crispy skin whole pork, scented with sour orange mojo, cuban rolls, sautéed onions, dijonnaise

BEEF WELLINGTON | \$600 EACH

Serves 20 Guests / Requires Attendant

Mushroom duxelle, sautéed spinach, au jus

NEW ENGLAND TURKEY | \$320 EACH

Serves 20 Guests / Requires Attendant

Whole maple sage roasted turkey, rich bone gravy, orange cranberry compote, split rolls

STEAKHOUSE PRIME RIB | \$600 EACH

Serves 20 Guests / Requires Attendant

Blue cheese herb crusted, au jus, petite rolls

BANANA LEAF GROUPER | \$700 EACH

Serves ? Guests / Requires Attendant / 20 Guest Minimum

Pilbil style, Latin sofrito, chipotle tartar

STEAMSHIP OR BEEF | \$985 EACH

Serves 80 Guests / Requires Attendant / 50 Guest Minimum

Cabernet jus, horseradish cream, whole grain mustard, silver dollar rolls

Dessert Stations

Minimum 25 guests

+\$5 per person for groups less than 25

BUILD YOUR OWN CHEESECAKE STATION | \$18 PER PERSON

No Attendant Required

Tahitian vanilla cheesecake

Assorted toppings: fresh cut strawberries, blueberries, raspberries, diced mango, chocolate brownie bites, chocolate chip cookies, blondie bites, toasted coconut, toasted almonds, nutella, chocolate, caramel and strawberry sauces

ICE CREAM STATION | \$18 PER PERSON

Attendant Required

Two flavors of ice cream or sorbet

Assorted toppings: fresh cut strawberries, blueberries, raspberries, blackberries, toasted coconut, almonds, chocolate chips, chocolate, strawberry and caramel sauces, waffle cones.

BUILD YOUR OWN FOSTERS STATION | \$26 PER PERSON

Attendant Required

Vanilla ice cream

Assorted toppings: caramelized bananas, apples or peaches, almond crunch, pecans, rum raisins, aged rum sauce, caramel and chocolate sauce, vanilla chantilly

ARROZ CON LECHE BAR | \$20 PER PERSON

No Attendant Required

Traditional coconut rice pudding

Assorted toppings: fresh cut strawberries, blueberries, raspberries, blackberries, diced mango, snicker and heath bar crumbles, peanut butter chips, chocolate chips, toasted coconuts, toasted almonds, chocolate, caramel and strawberry sauces.

BUILD YOUR OWN DONUTS STATION | \$29 PER PERSON

No Attendant Required

Plain

Glazed

Sugar

Toppings: chocolate chips, sprinkles, roasted coconut, bacon bits, oreo crumbs, pecans, peanuts

Sauces: chocolate, salted caramel, guava, vanilla chantilly, raspberry sauce

After Party

Minimum 25 guests; +\$5 per person for groups less than 25.

\$50 per person. All items are prepared in a mini size / 5 total pieces per person

SAVORY

Select Three

All beef sliders, cheese, pickles

Cuban media noche sliders

Steak sandwich, fontina cheese, caramelized onion

Boneless buffalo wings, blue cheese sauce

Grilled three cheese sandwiches

Chicken avocado reina arepas

Mini beef taco

Dominican "Sancocho" Shooter

Wagyu meatball, mozzarella, sub

Venezuelan tequeños, guava sauce

Pizza empanada

SWEETS

Select Two

Cake pops

Fruit tartlets

Fourless chocolate bites

Mini cupcakes

Vanilla cheesecake

Key lime, meringue tarts

Tres leches in a glass



Plated Dinner

Includes assorted bread, butter and coffee service.

Minimum 25 guests; +\$5 per person for groups less than 25.

CHOICE OF SOUP OR SALAD

Select One

Salads

Baby gem lettuce, avocado, melange of tomato, roasted fennel, candied marcona almond, maytag blue cheese dressing

Baby spinach, pancetta crisp, candied walnut, humboldt fog cheese and strawberry-red wine vinaigrette

Green vegetables, marinated fava, peas, ricotta, shaved brussels, frisee, baby kale, smoked pear chip

Japanese garden, daikon, pickled cucumber, wakame, carrot and beet strings, Asian greens, teardrop tomato kazu dressing

Arcadian mixed greens on feuille brick, baby sweet peppers, cucumbers, crumbled feta, olives, avage oregano dressing

Grilled hearts of romaine, fontina grilled cheese crostini, black peppercorn parmesan dressing

Baby kale salad, whipped ricotta, pear compote, roasted baby carrots, champagne dressing

Hot Soups

Wild mushroom bisque, pickled enoki mushrooms, dried porcini spice, creme fraiche

Cauliflower veloute, tri colored cauliflower, truffle oil, grated parmesan

Corn chowder, smoked shrimp, camote, cilantro, crema

Lobster bisque, tarragon mousseline, brandy

Plated Dinner Continued

Includes assorted bread, butter and coffee service.

Minimum 25 guests; +\$5 per person for groups less than 25.

ADDITIONAL COURSE

Chilled Appetizers | \$16 per person

Lobster, Florida tail, tomato, coconut gel, tropical fruit, citrus dressing

Tuna, torched rare, pickled daikon, sprouts, dried miso powder, nobu dressing

Heirloom tomato, burrata, basil oil, balsamic caviar, micro arugula, panzanella cracker

Pisco cured shrimp, red quinoa, heart of palm, avocado, aji amarillo, micro cilantro

Baby candy striped, red, yellow beets, walnut, crusted goat cheese, cured orange

Hot Appetizers | \$18 per person

Crab cake, miami spices, mango chutney, micro salad, mustard aioli

Pork belly, Thai inspired, sweet chili, peanuts, jicama slaw, pumpkin puree

Scallop, parmesan crusted, braised oxtail, white polenta, truffle oil

Heirloom tomato tart, pesto, ricotta, pinenuts, petite arugula, fig balsamic glaze

Sous vide lamb rib, artichoke, oven dried tomato, black olive jus



Plated Dinner Continued

Includes assorted bread, butter and coffee service.

Minimum 25 guests; +\$5 per person for groups less than 25.

ENTRÉES

Choice of entrée upon seating, will incur an additional \$22 per person

Choice of entrée pre-selected (3) days in advance, higher priced entrée prevails, maximum of (2) entrée choices

Select One

Ocean

Red snapper, nicoise baby vegetables, Spanish "suquet" sauce, potato tuile | \$120 per person

Scottish Salmon, miso glazed, roasted bok choy, maitake mushroom, Japanese purple potato | \$115 per person

Chilean sea bass, pea shoot radish salad, fennel, charred brussel sprouts, roasted carrots, cured orange, citrus emulsion | \$155 per person

Mahi-mahi, macadamia crusted, okra escabeche, citrus ginger, sweet plantain mash, Jamaican curry sauce | \$98 per person

Seared halibut, saffron aioli, melted leeks, Spanish chorizo, white bean cassoulet | \$135 per person

Land

Grilled filet of beef, broccolini, charred onion, truffle polenta soufflé, parmesan crisp, chianti sauce | \$148 per person

Boursin crusted beef, roasted wild mushrooms, haricot vert, braised tomato, potato dauphinoise, sauce chasseur | \$155 per person

16 Hour braised short rib, bordelaise reduction, cipolloni onion, asparagus, truffle mac and cheese, pate aux escoffier | \$115 per person

Anticuchos marinated grilled rib eye, spinach corn casserole, purple sweet potato, pickled red onion, Peruvian salsa criolla | \$130 per person

Shoyu glazed long island beef strip, yakitori vegetable skewer, onigiri rice, pickled sprouts, shallot soy butter | \$145 per person

Sky

French cut chicken breast, stuffed with pistachio, goat cheese, served with roasted seasonal vegetables, potato nest, grapefruit, vin blanc, chicken veloute | \$88 per person

Arroz con pollo, Latin spiced chicken, sweet plantains, pickled red onions, saffron peas and rice, red mojo | \$90 per person

Oven roasted chicken breast, asparagus tips, trumpet mushrooms, baby onion, truffled potato gratin | \$120 per person

Chicken saltimbocca, prosciutto wrapped chicken breast, broccoli rabe, fontina risotto torte, mediterranean tapenade, roasted lemon jus | \$95 per person

Indonesian style grilled chicken, aromatic seasonings, petite Asian vegetables, pickled ginger, coconut jasmine rice, honey garlic soy sauce | \$89 per person

Grazing

Braised lamb shank, rutabaga puree, apple chutney, Swiss chard, crispy onion, madeira lamb jus | \$135 per person

Pork confit, Miami chicharon, sweet potato boniato hash, pickled pearl onions, orange gastric | \$125 per person

Herb grilled veal chop, braised endive, trumpet mushrooms, duck fat potatoes, tupelo honey mustard reduction | \$145 per person

Slow braised beef cheeks, Italian farro, zesty gremolata, roasted baby garden vegetables, barolo wine sauce | \$140 per person

Plated Dinner Continued

Includes assorted bread, butter and coffee service.

Minimum 25 guests; +\$5 per person for groups less than 25.

Vegan Options

The beyond, plant based “filet”, mosaic of roasted baby vegetables, olive oil mash potatoes, herb salad

The pasta, Italian zucchini linguini, with quinoa “bolognese”, black olive crumble, tomato confit, basil

Korma, tofu and vegetable, coconut curry sauce, caramelized shallots, basmati rice, cashews, cilantro

Sicilian, balsamic grilled eggplant steak, tapenade crust, farro salad, asparagus, smoked tomato sauce

Tacu tacu, mixed quinoa, roasted corn, sweet plantain, black bean puree, portobello mushroom, herbs

Duo Plates

The Oscar, petite sirloin / crab cake, roasted tomato, asparagus, parmesan yukon puree, cognac sauce | **\$140 per person**

Surf turf, petite filet with black garlic butter / lobster tail, pea puree, rainbow carrots, marble potatoes, champagne sauce | **\$165 per person**

Nola, stuffed chicken roulade with chard greens / shrimp Creole, corn cake, fried okra, trinity herbs | **\$115 per person**

Hispaniola, seared king scallops / braised oxtail, saffron bomba rice, black olive, piquillo pepper mojo | **\$135 per person**

Italo, prosciutto wrapped filet / seabass, grilled artichoke, roasted peppers, milanese risotto, Italian wine reduction paint | **\$155 per person**

The doral, braised short rib / “asado negro.” Plantain crusted grouper, criollo sauce, sweet potato puree, mosaic vegetables | **\$145 per person**

PLATED DESSERTS

Chocolate sphere, chocolate mousse, crunch crumbles, ganache, chocolate cremeux

Florida key lime pie, key lime curd, graham cracker crust, fresh berries, and raspberry coulis

Tiramisu, mascarpone mousse, ladyfingers sponge, kahlua whipped ganache

Raspberry dome, raspberry mousse, crème brulee ganache, coconut namelaka

Classic chocolate cake, exquisite layers of devils food, chocolate mousse, chocolate ganache

Banana foster, banana cremeux, praline crunchy, vanilla whipped ganache, toasted walnut, aged rum

Dulce de leche tart, milk chocolate ganache, dulce de leche, mascarpone chantilly, chocolate sauce

Dinner Buffet

Buffet dinner menus include dinner rolls, and coffee service.
Minimum 50 guests; +\$10 per person for groups less than 50.

OLA OF LATIN AMERICA | \$160 PER PERSON

Soups Select One

Locro, white bean, hominy, beef, chorizo, potato

Chupe, baby shrimp, corn, yellow potato, yuca, egg, cream

Green lentil, smoked ham, chorizo, potatoes

Salads Select Two

Carioca, ripened tomato, avocado, red onion, egg, watercress, hearts of palm

Matambre platter, rolled beef, ham, egg, herbs, potato salad, mustard sauce

Green, baby arugula, parmesan cheese, walnuts, pear confit

Marinated four bean, green, yellow, kidney and white beans, fresh herbs, olive oil

Pica Pica Select One

Argentinian beef empanada, chimichurri

Colombian chicken empanadas, salsa picante

Venezuela cheese arepas, spicy chutney

Potato pork fritters, olives, coriander, potato shell with mojo sauce

Entrées Select Three

Argentinean asado, churrasco, chimichurri sauce

Corvina bass, saffron, "aji amarillo" shrimp bisque sauce

Brazilian braised chicken, coconut milk, dende oil, cilantro

Ecuadorian style roasted pork, citrus, onion, achiote

Grilled sausages, chorizo, morcilla, linguica, mostarda, choucroute

Sides Select Two

Tri color quinoa, pilaf style

Roasted red potatoes, cheese sauce

Green long grain rice, cilantro, green onion, grilled assorted vegetables

Desserts Select Three

Classic tres leches cake

Tahitian vanilla flan, espresso caramel

Coconut tarts, rum chantilly

Dulce de leche blondies

Guava cheesecake

Dinner Buffet Continued

Buffet dinner menus include dinner rolls, and coffee service.

Minimum 50 guests; +\$10 per person for groups less than 50.

LE PROVENCAL | \$150 PER PERSON

Soups Select One

French onion, beef both, caramelized onion, brandy, cheese crouton

Soup de poisson, provencal fish bisque, pernod, saffron

Cream of peas, crispy pancetta

Plateau Select One

Quiches, lorraine and provencal

Oysters, blue points, mignonette

Pate de campagne, pork, liver, pistachios and smoky bacon

Plat du Resistance Select Three

Herb roasted petite chicken breast, artichokes, truffle cream sauce

Snapper, sweet peppers, sun dried tomato, fennel, lemon, evoo

Beef bourguignon braised short ribs, cremini mushrooms, smoked lardon

Pork loin, herbs de prove orange segments, pearl onions, smoked pork jus

Legumes Select One

Ratatouille, eggplant, zucchini, peppers, onions, tomato

Petite vegetables, herb roasted, seasonal vegetables

Haricot vert, brown butter, toasted almond

Sides Select One

Pate au gratin, macaroni, ham, gruyere cheese, truffle oil

Yukon potato gratin, béchamel, parmesan crust

Marble potatoes, roasted garlic, caramelized onion

Desserts Select Three

Citrus madeline's

Crème brulee, tahitian custard

Financier, hazelnut, brown butter

Flourless chocolate torte

Dinner Buffet Continued

Buffet dinner menus include dinner rolls, and coffee service.

Minimum 50 guests; +\$10 per person for groups less than 50.

THE STEAK HOUSE | \$195 PER PERSON

Soups Select One

Smoked tomato bisque, crème fraiche

Crab bisque, brandy, saffron

Minestrone, tomato, fennel broth, beans

Salads Select Two

Iceberg Wedge, blue cheese, bacon, ranch dressing

Baby heirloom tomato, mozzarella, pesto, balsamic syrup

Caesar, romaine, anchovy, croutons, caesar dressing

Pear, frisee lettuce, wine poached pears, walnut, endive, almonds

Iced Seafood Two pieces per person

Snow crab claws, mustard sauce

Poached shrimp, smoky cocktail sauce

Blue point oysters, cucumber mignonette

Tuna, crudo, radishes, yuzu dressing

Corvina ceviche, aji amarillo, cancha, cilantro

The Butcher Block Select Two

Attendant Required

Petite filet mignon, bearnaise sauce

Angus New York strip, diane sauce

Skirt steak, red chimichurri

Prime rib, au jus, and horseradish cream sauce

Lamb chops, mint chimichurri

Seasoned with sea salt and fresh cracked black pepper

Sea & Air Select One

Organic chicken, lemon, rosemary, mustard

Grouper, capers, lemon, parsley

Bamboo skewered shrimp, Cajun spices

Enhancement | lobster tail (market price pp)

Chef's Specialty Sides Select Four

Grilled asparagus, shaved parmesan

Sautéed broccolini, garlic, evoo, lemon

Roasted brussels, smoked bacon, almond roasted mushrooms, thyme, sherry

Creamed spinach, provolone, parmesan

Mac and three cheeses, bread crumb topping

Baked Idaho potato, sour cream, chives, butter, bacon bits

Yukon mashed potatoes, truffle oil, sweet butter

Desserts Select Three

Sticky toffee pudding (served warm)

Fruit glazed cheesecake

Triple chocolate, mousse cake

Banana fosters trifle

Boston cream cake, vanilla cream, chocolate ganache

Dinner Buffet Continued

Buffet dinner menus include dinner rolls, and coffee service.

Minimum 50 guests; +\$10 per person for groups less than 50.

DORAL FARMS | \$155 PER PERSON

Soups Select One

Green veloute, broccoli and leek, grain crouton

Greek gazpacho, chilled roasted pepper, fennel,

Cucumber soup, herb crackers

Minestrone, heirloom beans, seasonal vegetables, corn elbow pasta

Green Salad Station

Attendant Required

Artisan greens, seasonal selection tossed to order, choice of artisan dressings and toppings

Farm Salad Select Three

Seasonal squash, roasted brussels, country bacon, sunflower seeds, pomegranate dressing

Sweet tri colored beet salad, crumbled goat cheese, walnut, za'atar dressing

Crudite salad, raw baby carrots, celery, haricot vert, radishes, tahini vinaigrette

Ivanka salad, chickpeas, cucumber, peppers, corn, tomato, green beans, endive, oregano dressing

Entrées Select Three

Cider brined pork tenderloin, fresh rosemary, grilled peach, honey

Roasted Chicken, herb bouquet, lemon and paprika, mushroom, thyme, chicken jus

Seared branzino, grapefruit, green olives, roasted fennel, tomato, EVOO, oregano

Grilled hanger steaks, pearl onion, pepper confit, sundried tomato chimichurri

Sides Select Two

Pizzettes, oven dried tomato, feta cheese, arugula, artichoke, olives, pesto

Roasted marble potatoes, rosemary, garlic confit, aromatic spices

Basmati rice, dried apricot, almond, cashew, red lentil, caramelized shallots

Farmers pilaf, quinoa, cauliflower rice, yellow squash, green lentil, mirepoux

Desserts Select Three

Apple tart

Chocolate layered cake

Strawberry salad shooters, vanilla chantilly cream, grand marnier

Mini chocolate pot de crème

Banana tarts, chocolate ganache, fresh bananas

Dinner Stations

Create your own Buffet Dinner by selecting a minimum of two of the dinner station selections.

Minimum 50 guests; +\$10 per person for groups less than 50.

SPAIN | \$60 PER PERSON

Featured Attendant Required | Select Two

Suckling pig “cochinito”

Gambas al ajillo

Chorizo en vino

Bacalao pil pil

Cold Select Two

White bean, anchovy & quail egg

Gazpacho andaluz

Mussel escabeche

Selection of spanish charcuterie

Pintxos (skewers on crusty bread) | Select One

Caramelized shallots and idiazabal cheese

Shrimp, deviled eggs, padron peppers

Boquerone, anchovy wrapped, plump Spanish olive, red tomatoes

Tortilla de patata (tortilla española) potatoes, olive oil, eggs

BRAZIL | \$50 PER PERSON

Featured Attendant Required | Select Two

“Picanha” top sirloin

Bacon wrapped chicken,

Grilled portuguese linguica sausage,

Feijoada, bean stew topped with toasted casava

Moqueca de camorao (stew of baby shrimp)

Salads Select Two

Chicken “salpicao”

Heart palm & corn salad

Avocado gazpacho

Bites Select One

Bacalaitos (codfish fritters)

Pan de queijo (brazilian cheese rolls)

Pastel de carne (brazilian beef empanada)

Sides Select One

Banana frita (fried bananas)

Garlic rice

Fried yucca

Dinner Stations Continued

Create your own Buffet Dinner by selecting a minimum of two of the dinner station selections.

Minimum 50 guests; +\$10 per person for groups less than 50.

NEO TOKYO | \$45 PER PERSON

Featured Attendant Required | Select Two

Miso glazed bass

Teppanyaki beef

Tonkatsu pork

Teriyaki roast chicken

Cold Select Two

Mini sushi bowl

Spicy octopus salad

Udon salad

California roll

Hot Select One

Miso soup shooters

Steamed pork gyoza

Shrimp tempura

Sides Select One

Stir fry vegetables

Egg fried rice

Onigiri rice balls

LATIN CARIBBEAN | \$50 PER PERSON

Featured Attendant Required | Select Two

"Pernil" roasted pork, braised oxtai

Fried whole snapper

Grilled quartered chicken

Cold Select Two

Octopus salad

Potato salad

Caribbean ceviche

Heart of palm salad

Picadera (Bites) Select One

Ham croquettes

Stuffed yuca

Pork belly tostones

Sides Select One

Congri (rice and black beans)

Yuca con mojo

Red beans and yellow rice

Dinner Stations Continued

Create your own Buffet Dinner by selecting a minimum of two of the dinner station selections.

Minimum 50 guests; +\$10 per person for groups less than 50.

PERUVIAN | \$55 PER PERSON

Featured Attendant Required | Select Two

“Chancho criolla” pork belly

Seafood fried rice “chaufa”

Beef lomo saltado

Peruvian roasted chicken

Cold Select One

Tuna causes

Ceviche corvina

Quinoa salad

Antojitos Select One

Beef skewers “ anticucho”

Casava “ huancaína”

Chicken aji empanada

Sides Select One

Chifa noodles, scallions

Cilantro rice, roasted corn

Roasted purple potatoes

DESSERT STATION | \$58 PER PERSON

Select Four

Classic tres leches cake

Caramel flan, Tahitian vanilla

Guava cheese cake

Mexican chocolate tarte

Peruvian suspiro de limeña, dulce de leche, creamy port meringue

Passion fruit verrine

Make your own ice cream sundae, vanilla ice cream, assorted toppings, crumbled oreos, m&ms, crushed heath bar, honey roasted peanuts, chocolate, strawberry sauces, whipped cream

Deluxe Hosted Bar

One bartender per 75 guests (see event guidelines)

Charged on consumption.

DELUXE COCKTAILS | \$16 PER DRINK

Tito's Vodka, Bombay Sapphire Gin, Flor De Caña Extra Dry Rum, Casa Noble Tequila, Old Forester Bourbon, Dewar's White Label Scotch, Crown Royal Whiskey, Remy Martin VSOP Brandy

IMPORTED BEERS | \$10 PER DRINK

Stella Artois, Corona Extra, Corona Light, Amstel Light, Blue Moon, Becks N/A

DOMESTIC BEERS | \$9 PER DRINK

Sam Adams, Miller Lite, Bud Light, Michelob Ultra

HOUSE RED & WHITE WINE | \$14 PER DRINK

Chardonnay, Merlot, Cabernet Sauvignon

SOFT DRINKS & BOTTLED WATER | \$7 PER DRINK

Deluxe Package Bar

\$39 for the first hour, \$18 per additional hour

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Premium Hosted Bar

One bartender per 75 guests (see event guidelines)

Charged on consumption.

PREMIUM COCKTAILS | \$18 PER DRINK

Grey Goose Vodka, Tanqueray 10 Gin, Bacardi Silver Rum, Roca Patron Tequila, Bulleit Bourbon, Johnnie Walker Black Label Scotch, Gentleman Jack Whiskey, Hennessy VS Brandy

IMPORTED BEERS | \$10.00 PER DRINK

Stella Artois, Corona Extra, Corona Light, Amstel Light, Blue Moon, Becks N/A

DOMESTIC BEERS | \$9.00 PER DRINK

Sam Adams, Miller Lite, Bud Light, Michelob Ultra

HOUSE RED AND WHITE WINE | \$14.00 PER DRINK

Chardonnay, Merlot, Cabernet Sauvignon

SOFT DRINKS & BOTTLED WATER | \$7.00 PER DRINK

Premium Package Bar

\$40 for the first hour, \$20 per additional hour

Beer & Wine Package Bar

\$27 for the first hour, \$8 per additional hour

Bar Enhancements

Custom specialty hand crafted cocktails | \$20 per drink

South Florida craft, microbrews, IPA beers | \$12 per drink

Sangria | \$12 per drink

Spanish wine mixed with tropical fruits and spices

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Wine Selection

Wines will be charged per bottle. Once opened, bottle is considered consumed.

HOUSE WINES

Chardonnay | \$51

Cabernet Sauvignon | \$51

Merlot | \$52

Pinot Grigio | \$52

Sauvignon Blanc | \$52

Pinot Noir | \$51

CHARDONNAY

William Hill, Napa Valley, California | \$56

Kendall Jackson, Vintner's Reserve, California | \$63

Chalk Hill, Sonoma Coast, California | \$63

Sonoma-Cutrer, Russian River Valley, California | \$68

Stag's Leap Winery, Karia Vineyard, Napa Valley, California | \$118

Cakebread Cellars, Napa Valley, California | \$135

SAUVIGNON BLANC

St. Supéry, Napa Valley, California | \$57

Santa Ema, Selected Terroir, Maipo Valley, Chile | \$57

Kim Crawford, Marlborough, New Zealand | \$62

Frog's Leap, Rutherford, California | \$61

BR Cohn, Napa Valley, California, 2014 | \$87

Illumination by Quintessa, Napa Valley, California | \$92

WHITE WINES / OTHER VARIETALS

Caymus Conundrum, White Blend, California | \$57

Benton Lane Winery, Pinot Gris, Willamette Valley, Oregon | \$57

San Angelo by Banfi, Pinot Grigio, Tuscany, Italy | \$62

Relax, Riesling, Germany | \$62

Santa Margherita, Pinot Grigio, Alto Adige, Italy | \$72

Louis Latour, Pouilly Fuissé, AOC, Burgundy, France | \$77

CHAMPAGNE AND SPARKLING

Trump Sparkling Blanc de Blanc, Monticello, Virginia | \$72

Syltbar Prosecco | \$56

Biutiful Cava "Brut" Nature, Requena, NV | \$61

Syltbar Rosé Sparkling | \$61

IVY, Blanc de Blanc, Cremant de Bourgogne, France, NV | \$67

Piper-Heidsieck Brut, Reims, France | \$97

Moët & Chandon, Epernay, France | \$157

Nicholas Feuillate, Brut Rosé, Chouilly-Epernay, France | \$177

Piper-Heidsieck "Brut Vintage Rare", Reims, France | \$318

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Wine Selection Continued

Wines will be charged per bottle. Once opened, bottle is considered consumed.

PINOT NOIR

Erath, Dundee Hills, Oregon | \$56

McMurray Ranch, Russian River Valley, California | \$61

Belle Glos, Meiom, Sonoma County, California | \$66

Au Bon Climat, Santa Barbara County, California | \$72

Row Eleven, Santa Maria Valley, California | \$82

Darioush, Napa Valley, California | \$137

CABERNET SAUVIGNON AND RED BLENDS

William Hill, Napa Valley, California | \$56

Kendall Jackson, Vintners Reserve, California | \$61

Kuleto, "Indian Ink", California | \$66

Clos du Val, Napa Valley, California | \$87

Hall, Napa Valley, California | \$92

Silver Oak, Alexander Valley, California | \$152

MERLOT

William Hill, Napa Valley, California | \$57

Oberon, Napa Valley, California | \$62

Raymond, "Reserve" Napa Valley, California | \$67

Northstar, Columbia Valley, Washington | \$72

Silverado Vineyards, Napa Valley, California | \$97

Darioush, Napa Valley, California | \$177

RED WINES / OTHER VARIETALS

Torres, Altos Ibericos, Tempranillo, Rioja, Spain | \$57

Las Rocas, Calatayud, Spain | \$57

Trapiche, Broquel, Malbec, Argentina | \$62

Banfi, Summus, DOCG, Tuscany, Italy | \$142

Pascual Toso, Malbec, Maipu, Argentina | \$91

Montes, Carménère, Purple Angel, Colchagua, Chile | \$147

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