



## | TAPAS |

### **GRILLED TOMATO BREAD (v) 8**

Grilled Spanish bread, crushed tomatoes, roasted garlic, extra virgin olive oil, Spanish sea salt

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### **SERRANO HAM + MANCHEGO CHEESE PLATE 14**

Thinly sliced Spanish white pork aged 18 months, sliced queso manchego, Marcona almonds, membrillo paste, pimento stuffed olives, flatbread crackers

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### **CHORIZO + CALABRESE CHEESE PLATE 14**

Sliced chorizo sausage, queso calabrese, Valencia orange marmalade, pickled peppers, figs, Spanish bread toast points

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### **SHISHITO PEPPERS (v, GF) 9**

Blistered shishito peppers, romesco sauce, toasted pine nuts, shaved manchego cheese

### **HAM CROQUETAS 7**

Breaded and fried ham croquettes, lemon aioli

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### **POTATO CROQUETAS (v) 7**

Breaded and fried potato croquettes, saffron aioli

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### **CHORIZO TOAST 9**

Sliced chorizo sausage, fava bean pesto, beurre blanc drizzle, paprika

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### **CHURROS CON CHOCOLATE 8**

Traditional fried dough, chocolate sauce, dulce de leche



## RUM COCKTAILS

### **AGRICOLE RHUM COOLER**

White Rhum Agricole, guava nectar, lime juice, simple syrup, club soda, Angostura bitters

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### **CLASSIC MOJITO**

White rum, muddled fresh mint, lime juice, simple syrup, club soda

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### **PASSION COCONUT CREAM**

Dark rum, cream of coconut, passion fruit nectar, orange juice

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### **THE BITTERSWEET**

Dark rum, lime juice, falernum, teapot bitters

## NOT RUM COCKTAILS

### **PINEAPPLE COCONUT SPRITZ**

Cava, pineapple juice, coconut water, simple syrup

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### **CLEMENTINE CORDIAL**

Cava, Lillet, Dry Curacao, lemon juice, clementine juice, honey syrup, orange bitters

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### **ROSE NEGRO**

Vodka, cava rose, blackberry preserves, meyer lemon juice

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### **SMOKED BURRO**

Mezcal, guanabana juice, lime juice, ginger beer

*Beverage prices for cocktails, spirits, beer, wine and non-alcoholic drinks will be competitive with area restaurants.*



## | RUM LIST |

**MIAMI CLUB RUM** MIAMI, FL

**BIG CYPRESS DISTILLERY** MIAMI, FL

**SOUTH FLORIDA DISTILLERS** MIAMI, FL

**KW LEGAL RUM CHEF DISTILLED** KEY WEST, FL

**KEY WEST DISTILLERY** KEY WEST, FL

**ST. AUGUSTINE DISTILLERY** ST. AUGUSTINE, FL

**OLD ST. PETE DISTILLERY** ST. PETERSBURG, FL

**ST. PETERSBURG DISTILLERY** ST. PETERSBURG, FL

**TIMBER CREEK DISTILLING** CRESTVIEW, FL

**WICKED DOLPHIN** CAPE CORAL, FL

**DOVE TALE RUM** PUERTO RICO

**DON Q** PUERTO RICO

**FLOR DE CANA** RUM NICARAGUA

**CANA BRAVA** PANAMA

**COCONUT CARTEL RUM** GUATEMALA

**RHUM CLEMENT** MARTINIQUE

**COCKSPUR** BARBADOS

**CANE RUN ESTATE** TRINIDAD

**BRUGAL** DOMINICAN REPUBLIC

**MYERS'S** JAMAICA

**MOUNT GAY** BARBADOS

**RON DOS MADERAS** ARAGÓN, SPAIN

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## | WINES BY THE GLASS |

**NIT DEL FOC** BRUT NATURE, CAVA, UTIEL-REQUENA DO, SPAIN NV

**QUINTA DE COUSELO** TURONIA ALBARIÑO, RIAS BAIXAS, SPAIN 2015

**VIDAL SOBLECHERO** VIÑO CLAVIDOR ORGANIC VERDEJO, RUEDA, SPAIN 2013

**BOVALE** ROSADO, BOBAL, UTIEL-REQUENA DO, SPAIN 2017

**COTO DE HAYAS** CENTENARIA GARNACHA, CAMPO DE BORJA, SPAIN 2013

**PAGO DE LOS CAPELLANES** JOVEN ROBLE TEMPRANILLO, RIBERA DEL DUERO, SPAIN 2014

**ENRIQUE MENDOZA** LA TREMENDA MONASTRELL, ALICANTE, SPAIN 2012

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## | BEER |

### **ROTATING SELECTION OF LOCAL CRAFT BEERS**

M.I.A Beer Company

Funky Buddha Brewery

J Wakefield Brewing

Tarpon River Brewing

Wynwood brewing

Biscayne Bay Brewing

### **ROTATING SELECTION OF DOMESTIC AND IMPORTED BEERS**

## | COFFEE & ESPRESSO |

### **BREWED COFFEE**

Decaf or Regular

### **ICED COFFEE**

Decaf or Regular

ESPRESSO SHOT

### **LATTE**

### **CAPPUCCINO**

### **HOT TEA**

## | N.A. BEVERAGES |

SEASONAL AGUA FRESCA

ICED TEA

LEMONADE

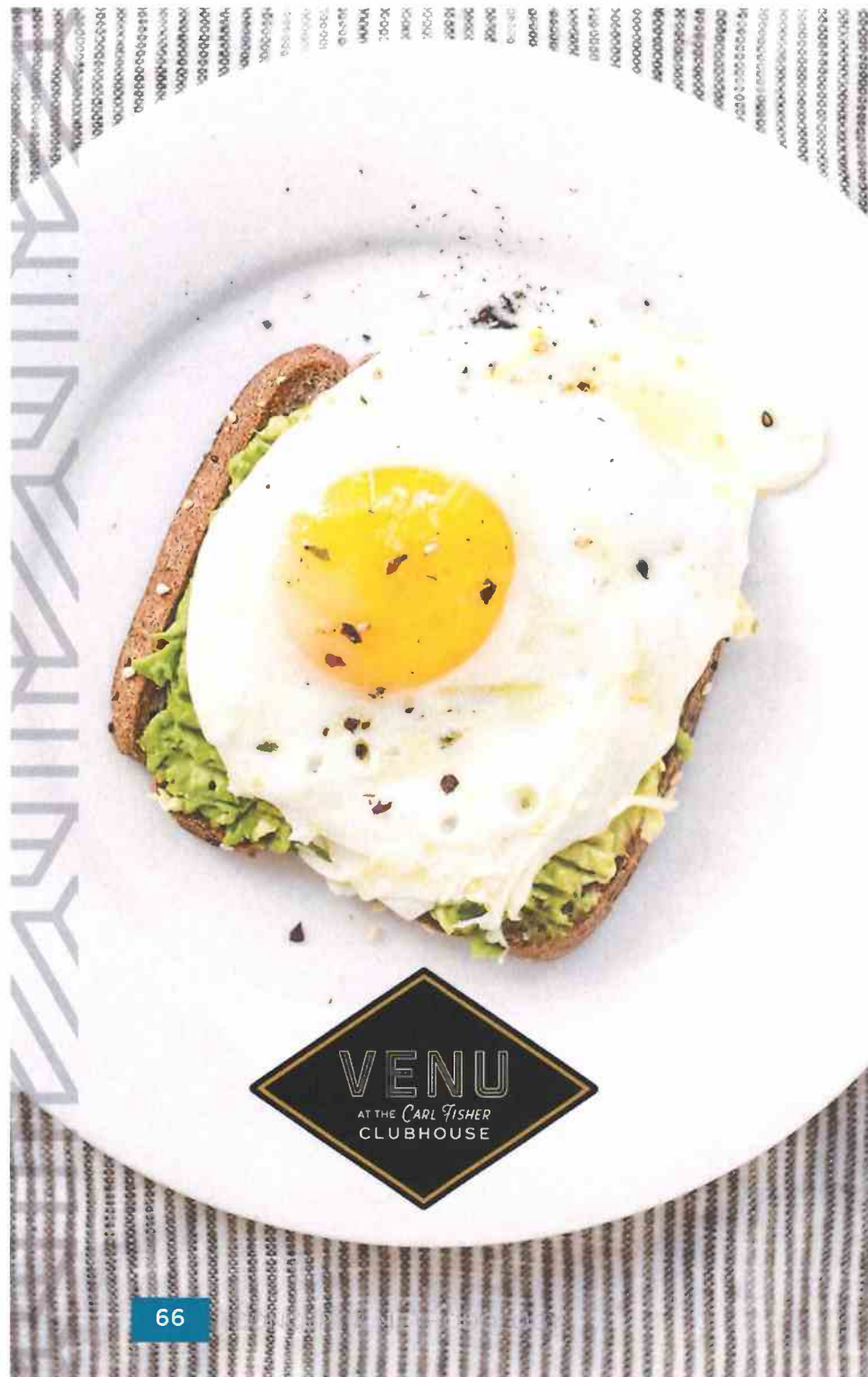
ARNOLD PALMER

SPRING WATER

SPARKLING WATER

FOUNTAIN SODAS

*Beverage prices for cocktails, spirits, beer, wine and non-alcoholic drinks will be competitive with area restaurants.*



## MENUS

### VENU

Venu's weekend brunch offers locally-inspired shareables, signature sandwiches and bowls, seasonal dessert offerings, a custom cocktail menu featuring locally-distilled spirits, local, domestic, and imported brews, and a variety of wines by the glass and bottle. Non-alcoholic beverages, including seasonal aguas frescas and coffee and espresso beverages will also be available.

With a focus on fresh, healthy dishes and a variety of gluten-free, vegan, and vegetarian offerings available, our menu offerings will be sure to please every palette.

## • SHAREABLES •

### CEVICHE (GF) 19

Leche de tigre marinated fish-of-the-day, avocado, aji amarillo, red onions, lime juice, cilantro, corn chips

### PLANTAIN CHIPS (V, GF) 7

Baked plantain chips, sea salt, pomegranate guacamole, lime, cilantro

### DIP TRIO (VE) 12

Classic hummus dip, roasted beet and walnut dip, white bean and parsley dip, carrots, celery, pita bread

## • BENEDICTS & TOAST •

### ROAST PORK BENEDICT 15

Slow roasted pork, poached eggs, chipotle hollandaise, toasted English muffin, fresh herbs, breakfast potatoes

### AVOCADO TOAST (V) 12

Thick-cut toasted brioche, avocado mash, poached egg, pickled cherry tomatoes, aleppo pepper, fresh herbs, farmhouse greens

### SMOKED SALMON TOAST 15

Smoked salmon, heirloom tomato, red onion, capers, citrus zest, everything seasoning

### CITY HALL FRENCH TOAST 14

Vanilla French toast, chopped pecans, strawberries, blueberries, applewood smoked bacon, maple syrup

## • TACOS & SANDWICHES •

### BLACKENED MAHI MAHI TACOS (3) (GF) 22

Seared blackening spice-crusted mahi mahi, pico de gallo, avocado crema, lime, cilantro, soft corn tortilla, jicama slaw

### VENU BURGER 18

Grass-fed beef, pepper jack cheese, avocado, crunchy red onions, brioche bun, French fries

### CUBAN SANDWICH 16

Slow roasted pork, Black Forest ham, Swiss cheese, bread and butter pickles, French roll, French fries

## • BOWLS •

### SOUTH BEACH YOGURT BOWL (V, GF) 10

House-made granola, green apple, honey, raisins

### PINEAPPLE CHORIZO RICE BOWL (GF) 16

Jasmine rice, onion, chorizo, pineapple, bell peppers, avocado, chipotle cream, lime, cilantro

### LENTIL & BRUSSEL SPROUT BOWL (VE, GF) 19

Stewed yellow lentils, shaved brussel sprouts, roasted curried butternut squash, crispy shiitake mushrooms, chopped curly kale, roasted garlic vinaigrette

## • DESSERTS •

### STRAWBERRY LEMONADE PANNA COTTA (V, GF) 8

Seared blackening spice-crusted mahi mahi, pico de gallo, avocado crema, lime, cilantro, soft corn tortilla, jicama slaw

### CHOCOLATE TRES LECHES CAKE (V) 9

Chocolate cake, tres leches, condensed milk whipped cream, dark chocolate shavings

## • COCKTAILS •

### PALOMA FREEZE

Tequila, grapefruit juice, lime juice, simple syrup

### POMEGRANATE SOUR

Cava, house sour mix, pomegranate syrup

### GUAVA & GRAPEFRUIT SPRITZ

Ruby red grapefruit vodka, guava nectar, lime juice,  
soda water

### COCONUT COOLER

White rum, coconut water, lemon juice, simple syrup

### BITTERSWEET BLACK

Dark rum, sweet vermouth, Cynar liqueur, orange bitters

### VENU MIMOSA

Sparkling wine, Fresh orange juice

### HOUSE BLOODY MARY

Tequila, house-made mix

### SEASONAL SANGRIA

Glass  
Pitcher

*Beverage prices for cocktails, spirits, beer, wine and non-alcoholic drinks will be competitive with area restaurants.*

## • WINES BY THE GLASS •

**LA MARKA** LUMINORE, VALDOBBIADENE PROSECCO SUPERIORE DOCG, VENETO, ITALY NV

**WHITEHAVEN** SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2018

**STAGS' LEAP** CHARDONNAY, NAPA VALLEY, CALIFORNIA 2017

**CHATEAU MINUTY** M CUVÉE ROSÉ, CÔTES DE PROVENCE, FRANCE 2018

**MACMURRAY ESTATE VINEYARDS** RESERVE PINOT NOIR, RUSSIAN RIVER VALLEY, CAL. 2013

**LOUIS M. MARTINI** CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 2015

**BEAR FLAG** ZINFANDEL, SONOMA COUNTY, CALIFORNIA 2015

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• BEER •

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LOCAL CRAFT BEERS

M.I.A Beer Company  
Funky Buddha Brewery  
J Wakefield Brewing  
Tarpon River Brewing  
Wynwood brewing  
Biscayne Bay Brewing

ROTATING SELECTION OF  
DOMESTIC & IMPORTED BEERS

• N.A. BEVERAGES •

SEASONAL AGUA FRESCA  
ASSORTED JUICES  
ICED TEA  
LEMONADE  
ARNOLD PALMER  
SPRING WATER  
SPARKLING WATER  
FOUNTAIN SODAS

• COFFEE & ESPRESSO •

BREWED COFFEE  
Decaf or Regular  
ICED COFFEE  
Decaf or Regular  
ESPRESSO SHOT  
LATTE  
CAPPUCCINO  
HOT TEA

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## • WINES BY THE BOTTLE •

### SPARKLING WINES

**LA MARCA** LUMINORE, VALDOBBIADENE PROSECCO SUPERIORE DOCG, VENETO, ITALY NV

**STERLING VINEYARDS** BLANC DE BLANCS, NAPA VALLEY, CALIFORNIA 2016

**AMELIA** BRUT ROSÉ, CRÉMANT DE BORDEAUX, BORDEAUX, FRANCE NV

### WHITE WINES

**WHITEHAVEN** SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2018

**PROVENANCE** ESTATE GROWN SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA 2016

**PIEROPAN** SOAVE, SOAVE CLASSICO DOC, VENETO, ITALY 2016

**JERMANN** PINOT GRIGIO, VENEZIA GIULIA IGT, FRIULI-VENEZIA GIULIA, ITALY 2017

**MARQUES DE CASA CONCHA** CHARDONNAY, LIMARI VALLEY, CHILE 2015

**STAGS' LEAP** CHARDONNAY, NAPA VALLEY, CALIFORNIA 2017

**TALBOTT VINEYARDS** SLEEPY HOLLOW VINEYARD ESTATE GROWN CHARDONNAY, SANTA LUCIA HIGHLANDS, CALIFORNIA 2014

### ROSÉ WINES

**CHATEAU MINUTY** M CUVÉE ROSÉ, CÔTES DE PROVENCE, FRANCE 2018

**FLEUR DE MER** ROSÉ, CÔTES DE PROVENCE, FRANCE 2016

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## • WINES BY THE BOTTLE •

### RED WINES

**CONO SUR** OCIO PINOT NOIR, SANTA ELISA ESTATE, CASABLANCA VALLEY, CHILE 2012

**ETUDE** GRACE BENOIST RANCH PINOT NOIR, TEMBLOR VINEYARD, CARNEROS, CALIFORNIA 2014

**MACMURRAY ESTATE VINEYARDS** RESERVE PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA 2013

**SARTORI DI VERONA** CORTE BRÁ AMARONE, AMARONE DELLA VALPOLICELLA DOCG, VENETO, ITALY 2010

**BERINGER VINEYARDS** QUANTUM RED BLEND, NAPA VALLEY, CALIFORNIA 2014

**LOUIS M. MARTINI** CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 2015

**STAG'S LEAP** THE LEAP CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 2014

**CONCHA Y TORO DON MELCHOR** PUENTO ALTO VINEYARD CABERNET SAUVIGNON, MAIPO VALLEY, CHILE 2013

**CASTELLO BANFI** SUMMUS SUPERTUSCAN, TOSCANA IGT, TUSCANY, ITALY 2014

**DON MIGUEL GASCÓN** RESERVA MALBEC, MENDOZA, ARGENTINA 2015

**FREI BROTHERS** DRY CREEK VALLEY MERLOT, SONOMA COUNTY, CALIFORNIA 2015

**PENFOLDS** GRANGE SHIRAZ BLEND, BAROSSA VALLEY, AUSTRALIA 2012

**CASTELLO BANFI** BRUNELLO, BRUNELLO DI MONTALCINO DOCG, TUSCANY, ITALY 2013

**BEAR FLAG** ZINFANDEL, SONOMA COUNTY, CALIFORNIA 2015

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## MENUS

### SPECIAL EVENTS CATERING

We understand that whenever people gather, the occasion is special. Each gathering should be an expression of intent—from service to garnish—with a unique identity connecting it all. We will convey our special event hosts' taste, purpose and vision with thoughtfully-crafted and tasteful menus tailored to their events.

Based in the historic Carl Fisher Clubhouse, our approach will reflect our surroundings—we combine local flavor, a commitment to quality and sustainability, and distinctive elegance on an intimate scale.

We represent a collaboration between Centerplate, Spectra and our Restaurant Colleagues—among the most reputable names in Miami Beach hospitality. We will be delighted to serve special event hosts with their next celebration.

We offer a Reception and Beverage Menu for review as we anticipate this will be the most frequent type of special event that takes place in the Carl Fisher Clubhouse.

## RECEPTION

### HORS D'OEUVRES PER PIECE

Prices listed are per piece. Minimum of 50 pieces per selection.

#### COLD

**Grilled Citrus Shrimp** \$5.75  
Corn Tomato Relish

**Tomato and Fresh Mozzarella Shooter** \$3.75

**Charred Baby Octopus** \$4.25  
Citrus marinated, Haricots Verts heirloom tomatoes, Gremolata Sauce

**Corvina and Shrimp Ceviche** \$5.50  
On a Yuca cup

**Caprese Slider** \$5.50  
With Tomato, Fresh Mozzarella, Grilled Squash, Basil and Pesto Aioli

**Assorted Sushi & Rolls** \$4.75  
Dipping Sauce, Wasabi and Pickled Ginger

**Caribbean Ceviche Shooter** \$4.75

**Asian Spoon Ahi Tuna Tataki** \$4.75  
With Plantain Chip

**Chunky Guac Toast** \$5  
Roasted tomatoes on artisan toast

**Goat Cheese and Fig Spread** \$5  
On artisan toast

**Conch salad** \$5.50  
On Plantain Cup with pickled carrots

**Italian Slider** \$5.75  
Prosciutto, smoked mozzarella, olive tapenade, roasted peppers and fresh basil and focaccia bread

**Jumbo Shrimp Cocktail** \$6.25  
With Lemons and horseradish Cocktail Sauce

**Prosciutto wrapped Shrimp** \$7  
with Remoulade

**Wild Salmon and Asparagus** \$6  
With honey Dijon

#### HOT

**Korean short rib bao bun** \$5.25

**Vegetable Spring Roll** \$4.50  
with Sweet and Sour Dipping Sauce

**Fried Pork Pot Sticker** \$4.50  
with Ponzu Sauce

**Arancini Risotto and Cheese Ball** \$4.50  
with Pomodoro Sauce

**Chicken Cheese Quesadilla** \$4.50

**Pistachio crusted lamb loin** \$5.25  
Cherry sauce

**Jamaican Jerk Chicken Saté** \$4.75

**Ropa Vieja Empanada** \$5

**Southwest Chicken Spring Roll** \$5  
with Mustard Aioli

**Argentine Chicken Empanada** \$5  
with Garlic Aioli

**Chicken Lemongrass pot sticker** \$5  
Sweet Thai chili sauce

**Chicken Cordon Bleu** \$5  
with Gruyere Cheese and Dijonnaise

**Fried Tomatillo with Crab Salad** \$5.25

**Brazilian Churrasco Steak** \$5.50  
Chimichurri Dipping Sauce

**A1A Beef Slider** \$5.50  
with American Cheese, Shaved Onion and Pickles

**Sweet Chili Chicken Slider** \$5.50

**Deep fried Conch Fritters** \$5.50  
With Sriracha remoulade

**Teriyaki Beef Kabob** \$5.75

**Blue Crab Cake** \$5.75  
with Citrus Herb Remoulade

**Bacon Wrapped Jumbo Scallop** \$5.75 with  
Garlic Cream

**Corned Beef Reuben and Swiss Slider** \$5.75  
with Sauerkraut and Thousand Island Dressings

**Mini Beef Wellington** \$5

**BBQ Pulled Pork Slider** \$5  
with Smoked Cheddar on Sweet Bun

**Mini Cuban Slider** \$5

**Reuben Cuban** \$5.75

**Cuban Spring Rolls** \$4.50  
Mango sauce and mustard

**Wild Mushroom Pot Sticker** \$4.75  
Served with ponzu sauce

## RECEPTION

### RECEPTION STATIONS

Prices listed are per guest unless otherwise stated. Minimum of 25 guest

#### **Nacho Bar** \$25

Tri-color corn tortilla chips, black bean chili, Queso Blanco, chicken Tinga, sour cream, guacamole, fresh jalapeño and Pico de Gallo

#### **Stir Fry** \$18

Chicken, steak, shrimp, and jasmine rice

#### **Pasta Station\*** \$18

Penne Rigato with roasted vegetables, spinach mushroom, chicken, shrimp and sausage.

Please select two (2) from the following sauces:

Marinara, pesto, a la vodka and Bolognese Served with warm garlic sticks

#### **Pincho** \$18

Chicken, shrimp, beef and vegetable skewers sautéed with chimichurri, ancho sauce, pesto and chili lime.

#### **Ceviche and Poke** \$25

Please select three (3) from the following:

Shrimp, Corvina, Conch, Salmon, Tuna

#### **Cheese, Fruits & Crudités Display** \$25

Imported and Domestic Cheese, Sliced Seasonal Fruits and Berries with an orange honey yogurt dip, Fresh Vegetable Crudités, Creamy mojito dip and spicy Florida ranch dip. served with sliced baguettes and assorted crackers

#### **Charcuterie, Cheese, Fruits & Crudités Grand Display** \$36

Imported and Domestic Charcuterie and Cheese, Sliced Seasonal Fruits and Berries with an orange honey yogurt dip, Fresh Vegetable Crudités, Creamy mojito dip and spicy Florida ranch dip. served with sliced baguettes and assorted crackers

### TAPAS TRIO

Prices listed are per guest unless otherwise stated. Minimum of 25 guest

#### **Tapas Buffet Station\*** \$26

Celebrate the colorful and flavorful variety of Madrid-style tapas with delicious vegetable dishes, charcuterie and cheeses

Please select three (3) from the following:

#### **Wild Mushroom Ragout Shortcake**

Baby Stuffed Portabella Mushrooms served in a Puff Pastry

#### **Honey Hoisin Pork Tenderloin**

Tender Sliced Pork Glazed with a Honey Hoisin Reduction & Carrot Puree

#### **Pistachio Crusted Rack of Lamb**

Served with a Roasted Garlic Turnip Puree & Cherry gastrique

#### **Lobster Mac & Cheese with Porkbelly**

9 Month Aged Gouda, Jalapeno, Porter Cheddar, & Whiskey Cheddar Topped with a Panko Crust

#### **Chicken & Lemongrass Pot Stickers**

Filled with Chicken, Lemongrass, Ginger, and Garlic.

Served with Soy Ginger Sauce & Topped with Green Onions and Sesame Seeds.

#### **Cajun Shrimp Avocado Cucumber Bites**

Sliced European Cucumbers Topped with House Made Guacamole & Cajun Dry Rubbed Florida Pink Shrimp

#### **Watermelon Feta Bites**

Layered Watermelon & Feta with Aged Balsamic

#### **Baby Octopus**

Charred Octopus with Roasted Corn & Poblano Salsa

#### **Mediterranean Spears**

Jubilee Tomatoes, Cucumbers, Feta Cheese, & Kalamata Olives

#### **Hummus Phyllo Bites**

Sundried Tomato Hummus Topped with Fresh Herbs & EVOO Pearls

#### **Lemon Cheesecake Mousse**

Served with Fresh Blueberries, Whipped Cream, & Mint Min

\*\*Any additional selections are \$9 each

\* A culinary professional is required at \$180 per station (minimum of three hours).

## RECEPTION

### SMALL PLATE STATIONS

Prices listed are per guest unless otherwise stated. Minimum of 25 guest  
Taster Plate Stations include one of each item listed in menu.

#### **Carnitas Skillet Station** \$22

Street food and tacos lead the way in Mexico City. Taste traditional tacos al pastor with ensalada de repollo, salsa verde, corn tortillas and rice and beans

Fried pork with caramelized onions, oranges and lime juice  
Slaw

Warm Corn Tortillas

Three Bean Chili with Poblano Hatch Peppers

White Rice with cilantro

Toppings and Sauces: Cotija cheese, lime moons, rancher sauce and salsa verde

#### **Smoked House** \$24

Southern pride shines through with slow-roasted, flavorful meat and tangy slaw; a perfect blend of sweet, savory and heat. Top it off with a warm biscuit

Hickory-Smoked Brisket

Brussels and cranberry slaw

Loaded Mac n Cheese

Whiskey Cheddar cornbread

Corn dusted mini kaiser

Tomatillo Relish

#### **Taste of Asia** \$26

Let the time-honored art of robata-yaki grilling over open fire take you straight to Tokyo. Find tasty vegan, seafood and chicken selections accompanied by simplistic and traditional togarashi seasonings and soy

Yakitori Grill Tops

Charred chicken sesame with scallion, sesame oil, garlic, soy and shichimi spice

Charred Shishito Shrimp

Ginger sake, ginger and garlic sauce

Baby Bok choy and shitake Braised bok choy topped  
with savory shitake drizzled with ginger oyster sauce

Deep fried vegetarian pot sticker Served with sweet chili sauce

Jasmine Rice

### CARVED TO ORDER STATIONS

Prices listed are per carved item.  
All carved items are served with petite rolls and appropriate condiments.

#### **Sage and Rosemary Rubbed Turkey Breast\*** \$375

Orange-cranberry sauce, yellow mustard and mayonnaise  
(Serves approximately 30 guests)

#### **Pepper and Sea Salt Encrusted Steamship of Beef\*** \$1200

Horseradish sauce, whole grain mustard and mayonnaise  
(Serves approximately 100 guests)

#### **Herb Encrusted Tenderloin of Beef\*** \$375

Horseradish sauce, whole grain mustard and mayonnaise  
(Serves approximately 20 guests)

#### **Veal Pastrami Prime\*** \$600

Stone ground mustard, pickles and seeded rye rolls  
(Serves approximately 20 guests)

#### **Citrus and Ginger Glazed Ham\*** \$550

Pineapple-jalapeno chutney and caper ground mustard  
(Serves approximately 50 guests)

#### **Tomahawk\*** \$525

Bone in prime rib, seasoned and grilled to perfection Served with horseradish sauce and green peppercorn sauce  
(Serves approximately 15 guests)

#### **Whole Fish Seasonal\*** - Market Price

Grilled whole local catch marinated in herbs, spices and local flavors

\* A culinary professional is required at \$180 per station (minimum of three hours).

## RECEPTION

### DESSERT STATIONS

Prices listed are per guest. Minimum of 25 guest

#### **Local Fresh Fruit Cobblers in Skillets\*** \$8.50

Stewed fruit compote, topped with dimples of southern buttermilk biscuits, sprinkled with cinnamon streusel and baked until golden brown. Served with a scoop of French vanilla ice cream

#### **Bananas Foster or Cherries Jubilee Action Station\*** \$9.50

Sliced bananas or cherries in butter with brown sugar, lemon, cinnamon, a splash of rum and flambéed before your eyes. Served over French vanilla ice cream

#### **Ice Cream Social\*** \$15

Premium vanilla ice cream, Rocky Road, Strawberry, and Pistachio presented in an ice bowl with nuts, cherries, whipped cream, shredded toasted coconut, chopped assorted candy bars and cookies

#### **Strawberry Shortcake Station\*** \$14.50

Build your own station to include:

Fresh strawberries and mixed berry compote

Shortcake biscuits, pound cake, chocolate sauce and whipped cream

#### **Chocolate Dipping Station\*** \$18

White and Dark Chocolate

Bananas

Oreos

Pretzels

Brownies

Rice Krispies

Cake Pops: Red Velvet, Carrot Cake, Key lime, and Coconut

\*A culinary professional is required at \$180 per station (minimum of three hours).

## HOSTED BARS

### SPIRITS

#### Ultra-Premium \$11

By the cocktail

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi 8 Rum  
Herradura Silver Tequila  
Johnnie Walker Black Scotch  
Woodford Reserve Bourbon  
Crown Royal Whiskey

#### Premium \$10

By the cocktail

Ketel One Vodka  
Tanqueray Gin  
Captain Morgan White Rum Camarena  
Silver Tequila  
Dewar's 12 Scotch  
Bulleit Bourbon  
Seagram's VO Whiskey

#### Deluxe \$9

By the cocktail

New Amsterdam Vodka  
Bombay Original Gin  
Bacardi Superior Rum  
Jose Cuervo Especial Tequila  
Dewar's White Label Scotch  
Jack Daniel's Bourbon  
Seagram's 7 Whiskey

### WINES

#### Deluxe \$8

By the glass

Placido Pinot Grigio  
Fetzer Vineyards Sauvignon Blanc  
Fetzer Vineyards, Pinot Noir  
Canyon Road, Chardonnay  
Walnut Crest "Select", Merlot  
Beringer Main & Vine, Cabernet Sauvignon

### BEER

#### Imported Beer \$7

By the can, choice of one

Heineken  
Corona  
Corona Light

#### American Premium Beer \$6

By the can, choice of two

Budweiser  
Bud Light  
Miller Lite  
O'Doul's Amber (non-alcoholic)

#### Craft Beer \$7

By the can, choice of one

Sam Adams Boston Lager Havana Lager  
Sola IPA  
Rebel IPA  
Angry Orchard

#### Draft Beer – Keg

By the keg

Domestic \$550

Imported \$700

Professional Centerplate bartenders are required for all alcohol Services  
Bartender fee of \$180 per bar (3 hrs) will be applicable.

Hosted bars will be billed on consumption unless otherwise specified. Host bar prices do not include service charges and sales taxes.

If ending sales does not match \$500 per bar, per location, client will be responsible for the difference between actual sales and \$500 per bar, per location.

Bartender fee can be waived for each hosted bar only when each hosted bar exceeds \$700 in net sales - Only one bartender waived fee per bar allowed

### COCKTAILS

#### Concoctions by the gallon

Frozen Margarita \$120  
Frozen Pina Colada \$120  
Frozen Strawberry Daiquiri \$120 Mojito \$150

Lychee Martini \$150

Mimosa \$150

Bellini \$150

Bloody Mary\* \$150

\*Add a toppings bar \$50

Serves approx. 12-14 guest

Assorted toppings Bar: Bacon, Olives, Hot Sauce, Cocktail Onions, Celery, Cucumber, Jalapenos, Pickles

#### Cocktails by the glass

Lychee Martini \$12

Mimosa \$10

Bellini \$10

Bloody Mary \$12

#### Soft Drinks

Each

Assorted Coke® Products \$3.50

Bottled Water \$3.50

Perrier \$5

Assorted Fruit Juices \$5



## CASH BARS

### SPIRITS

#### Ultra-Premium \$12

By the cocktail

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi 8 Rum  
Herradura Silver Tequila  
Johnnie Walker Black Scotch  
Woodford Reserve Bourbon  
Crown Royal Whiskey

#### Premium \$11

By the cocktail

Ketel One Vodka  
Tanqueray Gin  
Captain Morgan White Rum Camarena  
Silver Tequila  
Dewar's 12 Scotch  
Bulleit Bourbon  
Seagram's VO Whiskey

#### Deluxe \$9

By the cocktail

New Amsterdam Vodka  
Bombay Original Gin  
Bacardi Superior Rum  
Jose Cuervo Especial Tequila  
Dewars White Label Scotch  
Jack Daniel's Bourbon  
Seagram's 7 Whiskey

### WINES

#### Deluxe \$9

By the glass

Placido Pinot Grigio  
Fetzer Vineyards Sauvignon Blanc  
Fetzer Vineyards, Pinot Noir  
Canyon Road, Chardonnay  
Walnut Crest "Select", Merlot  
Beringer Main & Vine, Cabernet Sauvignon

### BEER

#### Imported Beer \$8

By the can, choice of one

Heineken  
Corona  
Corona Light

#### American Premium Beer \$7

By the can, choice of two

Budweiser  
Bud Light  
Miller Lite  
O'Doul's Amber (non-alcoholic)

#### Craft Beer \$9

By the can, choice of one

Sam Adams Boston Lager  
Havana Lager  
Sola IPA  
Rebel IPA  
Angry Orchard

### SOFT DRINKS

Assorted Coke® Products \$4

Bottled Water \$4

Perrier \$5

Assorted Fruit Juices \$5

Professional Centerplate bartenders are required for all alcohol services.

Bartender fee of \$180 per bar (3 hrs) will be applicable.

Bartender fee can be waived for each hosted bar only when each hosted bar exceeds \$700 in net sales - Only one bartender waived fee per bar allowed.



## WINES

### SPARKLING WINES BY THE BOTTLE

#### SPARKLING WINE

LaMarca Prosecco - Italy \$50

Flavors of ripe lemon, green apple and grapefruit framed by mineral undertones.

Banfi Rosa Regale - Italy \$75

Captivating festive with aromatic strawberries, raspberries and rose petals.

Chandon Brut - California \$80

Hints of brioche, an almond and caramel bouquet and fruit, apples and pear flavors.

#### CHAMPAGNE

Moët & Chandon Imperial, Brut Champagne - France \$130

Delicious white fruits and soft vivacity of citrus and gooseberry nuances.

Veuve Clicquot, Yellow Label, Brut Champagne - France \$154

Fruity aromas of peach, Mirabelle plum and pear with vanilla and toasty brioche.

### WHITE WINES BY THE BOTTLE

#### PINOT GRIGIO

Placido - Italy \$33

Fresh and fruity aromas of pears as well as citrus and grapefruit.

Ecco Domani - Italy \$35

Pale straw in hue and has delicate floral aromas with a hint of citrus.

Castello Banfi San Angelo - Italy \$42

Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish.

#### PINOT GRIS

Rainstorm - Oregon \$46

Aromas of crisp pear, honey blossom and flavors of mango with fresh acidity.

#### VIOGNIER

Bonterra Organic - California \$50

Aromas of peaches and cream, citrus blossom and apricot.

Stags' Leap - California \$68

Juicy apricot and nectarine dominate the palate with a subtle blend of passion fruit, melon and honeysuckle.

#### SAUVIGNON BLANC

Fetzer Echo Ridge - California \$33

Crisp and clean with aromas of cut grass followed by melon, orange, pear and apricot with tropical notes of passion fruit and mango.

Canyon Road - California \$33

Light-bodied with aromas and flavors of ripe citrus and melon.

Whitehaven - New ealand \$55

Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish.

Sterling Vineyards - California \$50

Bright grapefruit, lemon blossom and pineapple aromas with rich citrus, lemon oil, golden apples, guava and hints of passion fruit.

#### CHARDONNAY

Canyon Road - California \$33

Aromas of ripe pear and stone fruit with balanced oak notes of vanilla.

Beringer Main & Vine - California \$34

Blend of ripe stone fruit and vivid citrus flavors.

A by Acacia - California \$45

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya.

Beckon - California \$50

Brilliant yellow tone with green edges, combined with bright rich citrus br. like Fuji apple and tropical notes.

William Hill Estate Winery - California \$60

Ripe tropical and stone fruit with notes of caramel, brown spice and toasted oak.

Stags' Leap Winery - California \$68

Shows generous lemon meringue, crisp pear, tart stone fruit and honeysuckle.

#### RIESLING

Pacific Rim, "J" - Washington \$34

Bouquet of jasmine, pear, apple followed by apricot and ripe apple on the palate.

#### ROSÉ

Matua - New ealand \$42

This elegant and dry wine has pleasing aromas and flavors of fresh watermelon, citrus, raspberry, bright cherry and rose petal.

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## RED WINES BY THE BOTTLE

### MERLOT

Walnut Crest "Select" – Chile \$33

Notes of strawberry, ripe red fruits and subtle spice.

BV Coastal Estates – California \$35

Lovely red fruit aromas, complemented by peppery oak notes. Palate is lively and bright, brimming with ripe plum and juicy black cherry flavors.

Sterling Vintner's Collection – California \$46

Rich black cherry, cocoa and brambly berries lay the foundation. Hints of sage and pepper, joined by subtle oak nuances from 12 month aging.

### MALBEC

Don Miguel Gascon Argentina \$45

Full-bodied with intense aromas of dark fruit and spice. Fresh flavors of blackberry, blueberry and plum swirl through the wine, weaving together with layers of black spice and a hint of chocolate.

### CABERNET SAUVIGNON

Fetzer Valley Oaks – California \$33

A multi-layered wine with textures of ripe blackberry, mocha, toffee and vanilla.

Dark Horse – California \$33

Coffee, mocha and ripe blackberry. Rich and intense with dark fruit flavors, hints of vanilla.

Beringer Main & Vine – California \$34

The sweet vanilla and richness of the oak flavors blend seamlessly, offering just a hint of spice.

Five Rivers Select – California \$35

Aromas of black cherry and herbal sagebrush, with a nice hint of toasty oak.

Bonterra Organic – California \$43

Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish.

Concha y Toro, Gran Reserva Serie Riberas – Chile \$63

Deep red with bouquet brimming with intense aromas of plums, Morello cherries, chocolate and cassia.

### PINOT NOIR

Fetzer – California \$33

Light with ripe, bright cherry and strawberry notes.

Edna Valley – California \$37

Aromatically complex, this wine displays nuances of rose petal, cola, earth and black cherry.

Rainstorm – Oregon \$46

Pomegranates, cherries, boysenberry and lavender. Smooth, rich with hints of vanilla and baking spice.

Professional Centerplate bartenders are required for all alcohol services. Bartender fee of \$180 per bar (3 hrs) will be applicable.

