



pure mccoy

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 www.puremccoyny.com
MIAMI & NEW YORK

BANQUET MENU

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Welcome to Puremccoy Miami - Where Culinary Excellence Meets Unforgettable Experiences!

At Puremccoy Miami, we take pride in transforming your gatherings into extraordinary events with our exquisite catering services. Immerse yourself in a world of culinary sophistication where each dish is a masterpiece crafted with precision and passion.

Indulge in a culinary symphony. Our menu is a harmonious blend of flavors, textures, and innovative presentations that promise to tantalize your taste buds. From sizzling appetizers that spark conversations to decadent desserts that leave a lasting impression, every dish is a testament to our commitment to culinary excellence.

Fresh, Local, and Exceptional Ingredients: We believe in the power of quality ingredients. Our culinary artisans meticulously select the freshest, locally sourced produce to create dishes that not only burst with flavors but also reflect our dedication to sustainability and community support.

BANQUET MENU

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Unparalleled Service, Every Time Puremccoy Miami is not just a catering service; it's an experience. Our professional and courteous staff ensures that every detail of your event is seamlessly executed. From menu customization to impeccable presentation, we are here to turn your vision into reality.

Tailored Menus for Every Occasion Whether planning an intimate gathering, a corporate event, or a lavish celebration, Puremccoy Miami offers a diverse range of customizable menus to suit your unique preferences and dietary needs. Our commitment to excellence extends beyond taste, encompassing the aesthetics and ambiance of your event.

Elevate Your Occasion with Puremccoy Miami. Indulge in a culinary journey that transcends the ordinary. Puremccoy Miami is your partner in creating moments that linger in the memories of your guests long after the event concludes. Let us elevate your occasion with a touch of culinary magic that is distinctly Puremccoy.

Contact us today to embark on a gastronomic adventure that transcends expectations and brings your vision to life. Puremccoy Miami is where every bite tells a story, and every event is an unforgettable masterpiece.

BREAKFAST

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BREAKFAST BUFFET



CONTINENTAL | \$28

Selection of Miami Farmed Chilled Juices
Assorted Cereals 2% Milk, Non-Fat Milk, Soy Milk, Almond Milk
Piña Colada Yogurt Parfait Vanilla Bean, Pistachio Granola,
Toasted Coconut Flakes
Freshly baked Gourmet House-made Croissants, Muffins, Scones,
and Pastries with Butter and Miami local Fruit Preserves.
Starbucks regular and decaf coffee, pitchers of orange juice

MIAMI SUNSHINE | \$33

Selection of Miami Farmed Chilled Juices
Assorted Freshly baked Gourmet Breakfast Bakeries with Butter
and Miami local Fruit Preserves
Sliced Bagels with Cream Cheese
Sliced Local Miami Fresh Fruit and Berries
Assorted Individual Fresh Fruit Yogurts
Assorted Cereals 2% Milk, Non-Fat Milk, Soy Milk, Almond Milk
Starbucks regular and decaf coffee, pitchers of orange juice

FLORIDIAN COAST BUFFET | \$44

Selection of Chilled Miami Juices
Overnight Oats with Apples, Almonds, Coconut Milk, Agave Nectar, Raspberry
Purée
Sliced Seasonal Farmed Fresh Fruit and Berries
Assortment of freshly baked Breakfast Bakeries with Butter and Organic Fruit
Preserves.
Assorted Cold Cereals with Bananas, Berries, and Granola with Skim, 2%, and
Whole Milk
Piña Colada Yogurt Parfait Vanilla Bean, Pistachio Granola, Toasted Coconut
Flakes
Fluffy Scrambled Eggs
Sausage Links and Thick Cut Applewood Smoked Bacon
Roasted Breakfast Potatoes with Grilled Onions and Peppers
Starbucks regular and decaf coffee, pitchers of orange juice

KEY WEST | \$38

Selection of Miami Farmed Chilled Juices
Sliced Seasonal Organic Miami Fruit and Berries
Assorted Freshly baked gourmet-made Breakfast Pastries with Butter
and Organic Fruit Preserves
Assorted Individual Fruit Yogurts
Ham, Egg, and Cheese Croissant
Sausage and Egg Biscuit
Breakfast Burrito with Fresh Salsa
Starbucks regular and decaf coffee, pitchers of orange juice



BREAKFAST BUFFET



ENERGY BREAKFAST BUFFET | \$44

Selection of Miami Chilled Juices

Overnight Oats with Apples, Almonds, Coconut Milk, Agave Nectar,
Raspberry Purée

Locally Farmed sliced Seasonal Fresh Fruit and Berries

Scrambled Eggs with Shredded Jack Cheese

Fresh Guacamole and Salsa Fresca

Thick Cut Canadian Applewood Smoked Bacon and Grilled Sausage Links

Turkey Hash with Mushrooms and Asparagus

Starbucks regular and decaf coffee, pitchers of orange juice

SUNRISE BREAKFAST BUFFET | \$44

Selection of Miami Chilled Juices

Organic Sliced Seasonal Fresh Fruit and Berries

Overnight Oats with Apples, Almonds, Coconut Milk, Agave Nectar,
Raspberry Purée

Piña Colada Yogurt Parfait Vanilla Bean, Pistachio Granola, Toasted
Coconut Flakes

Assortment of freshly baked breakfast pasta with butter and organic local
preserves.

Assorted Cold Cereals with Bananas and Granola with Skim, 2%, Whole
Milk

Warm Oatmeal, Brown Sugar, Raisins, Fresh Berries,
Pancakes, Belgian Waffles, or Thick-Sliced Cinnamon French Toast

Fluffy Scrambled Eggs

Sausage Links and Thick Canadian Cut Applewood Smoked Bacon

Oven Roasted Breakfast Potatoes with Grilled Onions and Peppers

Starbucks regular and decaf coffee, pitchers of orange juice

BISCAYNE BAY BREAKFAST BUFFET | \$48

Selection of Miami Chilled Juices

Organic Sliced Seasonal Fresh Fruit and Berries

Overnight Oats with Apples, Almonds, Coconut Milk, Agave Nectar, Raspberry
Purée

Sliced Bagels and Cream Cheese

Assortment of house-made, freshly baked breakfast Pastas with butter and
organic preserves

Piña Colada Yogurt Parfait Vanilla Bean, Pistachio Granola, Toasted Coconut
Flakes

Assorted Cold Cereals with Bananas, Granola, and Dried Fruit blended with
Skim, 2%, and Whole Milk

Grilled Ham and Thick Canadian Applewood Bacon

Breakfast Casserole: Chilaquiles with Eggs and Chorizo

Crispy Belgian Waffles with Assorted Seasonal Berries and Warm Maple Syrup

Roasted Breakfast Potatoes with Grilled Onions and Peppers

Starbucks regular and decaf coffee, pitchers of orange juice



BREAKFAST STATION ENHANCEMENTS

COLD CEREALS STATION | \$16

Assorted Cold Cereals with Bananas, Berries,
and Granola with Skim, 2%, and Whole Milk

OATMEAL STATION | \$18

Warm Oatmeal with Fresh Berries, Brown
Sugar, and Raisins

BROWN SUGAR STREUSEL COFFEE CAKES | \$18

PARFAIT STATION | \$18

Yogurt Parfait with Fresh Granola and Berries

SOUFFLÉ EGG BITES | 18

Egg Bites, Turkey Sausage

Frittata Egg Bite, Smoked Ham Aged Cheddar

FRITTATA STATION | \$21

Mushroom and salmon Frittata station with a selection
of cheeses and 5 of Miami's best locally grown
mushrooms and asparagus sautéed to order.

ORGANIC FARMERS FRUIT SMOOTHIE STATION | \$22

Blueberry, Blackberry, Banana, and strawberry

Greek yogurt and ice

SLICED FRUIT OPTIONS BREAKFAST | \$22

Sliced Strawberry, Mango, Lychee fruit,

blueberry, Raspberry, and Blackberry

Sliced Pineapple, Strawberries, Watermelon,

Kiwi, Raspberries and Passion fruit

OMELET STATION | \$24

French omelet Loraine, with a choice of local farmed
cheese, bacon bits, pastrami, and spinach.

SMOKED SALMON DISPLAY | \$24

All-American Omelet Station with Smoked

Salmon Display spinach.

WAFFLE STATION | \$24

Fresh Belgian Waffle Station with Fruit Toppings

CREPE STATION | \$24

Warm fruit apple cinnamon and mixed berry
crepes with caramel orange sauce.



MORNING MUST-HAVES

- ASSORTED WHOLE FRUITS \$7
- INDIVIDUALLY BOXED BREAKFAST CEREALS AND OATS WITH MILK \$8
- CHEF'S SELECTION OF BREAKFAST PASTRIES \$8
- ASSORTED FRESHLY BAKED MUFFINS \$8
- ASSORTED GLUTEN-FREE MUFFINS \$8
- EVERYTHING BAGELS AND PHILADELPHIA CREAM CHEESE..... \$8
- WARM CINNAMON-SUGAR-DUSTED BEIGNETS \$8
- ASSORTED MINI FILLED DONUTS..... \$8
- LARGE CITRUS HONEY MADELEINES \$8
- ASSORTED DONUT HOLES..... \$8
- HOUSE-MADE BREAKFAST BAR \$9
- ROLLED OATS, SPICES, DRIED FRUIT, SHREDDED COCONUT, PEANUT BUTTER, HONEY, BUTTER \$9
- INDIVIDUAL ASSORTED FRUIT YOGURTS \$9
- ROASTED UNSALTED NUTS \$12
- POWER TRAIL MIX \$12
- RAW ALMONDS \$12
- CAJUN ROASTED PECANS, CASHEWS, AND PISTACHIOS \$12
- ASSORTED ENERGY BARS \$12
- ASSORTED DELI-STYLE POTATO CHIPS \$12

PLATED BREAKFAST

CINNAMON RAISIN FRENCH TOAST | \$30

Selection of Miami Farmed Chilled Juices
Thick Sliced French toast with Maple Syrup
Maple Sausage Links
Basket of Freshly baked Muffins, Croissants, and Local Fruit Breads with Butter and Preserves
Starbucks regular and decaf coffee, pitchers of orange juice

ALL AMERICAN BREAKFAST | \$35

Selection of Miami Farmed Chilled Juices
Organic Fluffy Scrambled Eggs
Maple Sausage Links and Crispy Canadian Back Bacon strips
Breakfast Potatoes
Basket of House made freshly baked Muffins, Croissants, and Local Fruit Breads with Butter and Preserves.
Starbucks regular and decaf coffee, pitchers of orange juice

FIT FOR YOU | \$35

Selection of Miami Farmed Chilled Juices
Egg Beater Scramble with Wild Mushrooms, Green Onions, and apple wood Smoked Chicken.
Steamed Fingerling Potatoes
Turkey Bacon
Starbucks regular and decaf coffee, pitchers of orange juice

RISE AND SHINE | \$40

Selection of Miami Farmed Chilled Juices
Yogurt Garnished with Seasonal Berries and Granola
Eggs Ham Benedict
Breakfast Gnocchi's
Steamed Asparagus
Basket of Freshly Baked House-made Assorted Pastries with Butter and Local Fruit Preserves.
Starbucks regular and decaf coffee, pitchers of orange juice



BRUNCH

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BRUNCH

MIMOSA BAR | \$35

Orange, grapefruit, and cranberry juices.

BAL HARBOUR BRUNCH | \$110

Selection of Miami Chilled Juices

Sliced Organic Fresh Seasonal Fruit and Berries

Fluffy Scrambled Eggs

Thick-cut Canadian Applewood Smoked Bacon

Golden Hash Browns

Cheese Blintzes with Fresh Fruit Compote

Tossed Greens with Oranges, Toasted Almonds, and Lemon

Vinaigrette

Primavera Pasta Salad

Grilled Skuna Bay salmon with Citrus Beurre Blanc Served with

Asparagus

Seared Rosemary Chicken Breast with Roasted Garlic Au Jus

Vegetable Melody

Mini Bagels, Croissants, Biscuits

Assorted Cheesecakes and Lemon Tart

Starbucks regular and decaf coffee, pitchers of orange juice

Chef's Selection of Assorted Breakfast Pastries: Sweet

Creamery Butter, Preserves, Marmalade

OMELET STATION

Whole Eggs, Egg Beaters, Egg Whites, Ham, Bacon, Cheddar

Cheese, Swiss Cheese, Mozzarella Cheese, Tomato,

Mushrooms, Spinach, Onions, Sweet Peppers, Fresh Herbs

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MIAMI ELEGANCE | \$125

Selection of Miami Farmed Chilled Juices

Chef's Selection of Assorted Breakfast Pastries: Sweet Creamery

Butter, Preserves, Marmalade

Seasonal berries with fresh house-made whipped cream

House-made mini quiche with seasonal vegetables and aged

cheddar

Skuna Bay salmon with Citrus Beurre Blanc Served with

Asparagus

Petite Maryland crab cakes with heirloom tomato relish

Breakfast potatoes with grilled peppers and onions

Chicken apple sausage links

Baby arugula and spinach salad with orange segments, goat

cheese, and balsamic vinaigrette

Applewood smoked bacon.

Petite lavender honey cheesecake bites

Starbucks regular and decaf coffee, pitchers of orange juice

OMELET STATION

Whole Eggs, Egg Beaters, Egg Whites, Ham, Bacon, Cheddar

Cheese, Swiss Cheese, Mozzarella Cheese, Tomato,

Mushrooms, Spinach, Onions, Sweet Peppers, Fresh Herbs



BRUNCH

PALM BEACH BRUNCH | \$140

Selection of Miami Farmed Chilled Juices
Sliced Fresh Seasonal Fruit and Berries
Chef's Selection of Assorted Breakfast Pastries: Sweet Creamery Butter, Preserves, Marmalade
Smoked Salmon Display with Cream Cheese, Tomatoes, Red Onions and Lemons
Omelet Station or Eggs Benedict
Thick Cut Applewood Smoked Bacon
Roasted Breakfast Potatoes with Grilled Onions and Peppers
Fruit Crepes
Tossed Garden Greens with Toppings and Dressing
Grilled Wild Mushrooms with Aged Balsamic Vinegar
Asian Cilantro Chicken Salad
Roasted Red Cabbage and Haricot Vertes
Carved Prime Rib of Beef with Au Jus and Horseradish Cream
Herb Roasted Chicken Breast with Roasted Tomatoes Saffron Broth
Seared Snapper with Lemongrass Jus
Breakfast Breads, Rolls, Croissants, and Mini Bagels
Chef's Selection of homemade freshly baked Pastries.
Starbucks regular and decaf coffee, pitchers of orange juice

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OMELET STATION

Whole Eggs, Egg Beaters, Egg Whites, Ham, Bacon, Cheddar Cheese, Swiss Cheese, Mozzarella Cheese, Tomato, Mushrooms, Spinach, Onions, Sweet Peppers, Fresh Herbs

PETITE SANDWICH DISPLAY | \$45

Tarragon chicken salad, lettuce, tomato, artisan roll
Herb-roasted turkey breast, brie, tomato, cranberry mustard, artisan roll
Grilled steak, horseradish mayo, red onion jam, lettuce, artisan roll
Classic English cucumber, herb goat cheese, watercress, artisan white bread
Smoked salmon, dill cream, mini bagel
Sun-dried tomato pesto, basil, fresh mozzarella, heirloom tomatoes, artisan roll
Herb-grilled chicken, provolone, arugula, lemon aioli, and artisan roll.



COFFEE BREAKS

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COFFEE BREAKS

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SPECIALTY COFFEE BREAKS

LA SIESTA FIESTA | \$25

Tri-Color Tortilla Chips

Freshly made Guacamole and Salsa with Hot Cheese Sauce and Jalapeños

Cinnamon Crisps and Churros

Assorted Soft Drinks and Bottled Waters

Starbucks regular and decaf coffee, pitchers of orange juice

GRAB & GO | \$25

Individually Wrapped Sweet and Salty Snacks

Assorted Whole Seasonal Fruits

Individual Bags of Whole Grain Sun Chips

Chocolate Decadence Cake

Bottled Water

Freshly Brewed Coffee and Tea Service

CARNIVAL BREAK | \$27

Freshly Made Hot Buttered Popcorn

Carnival Style Soft Pretzels Served with Mustard

Assorted Candy Bars

Selection of Ice Cream Bars

Starbucks regular and decaf coffee, pitchers of orange juice

EVERY DAY IS SUNDAE | \$30

Create Your Sundae with Haagen-Dazs Vanilla Ice Cream

Fresh Strawberries, Cherries, Chocolate and Caramel Sauce, Whipped Cream and Assorted Toppings

Starbucks regular and decaf coffee, pitchers of orange juice

THE HEALTH FANATIC | \$30

Yogurt Shooters

Make your Trail Mix

Gourmet Beef Jerky

Petite Whole Fruits

Assorted Gourmet Sodas

Individual Fruit Smoothies

Starbucks regular and decaf coffee, pitchers of orange juice

SWEET CRAVINGS | \$30

Freshly Baked Assorted Cookies

Assorted Cream Puffs

Coconut Macaroons

Mini Confetti Cupcakes with Buttercream Frosting



FARMER'S MARKET | 30

Seasonal Melons and Pineapple with Passion Fruit
Coconut Dipping Sauce Selection of Fresh Cut
Vegetables Displayed
Fava Bean Hummus
Vegan Ranch Dip Smoked Piquillo Romesco Sauce

TAKE ME OUT TO THE BALLPARK | \$30

Crackerjacks, Red Licorice and Roasted Peanuts
Freshly Made Hot Buttered Popcorn
Mini Corn Dogs with Ketchup and Mustard
Starbucks regular and decaf coffee, pitchers of orange juice

CHOCOLATE MADNESS | \$35

Double Fudge Chocolate Brownies
Chocolate Chip Cookies
Chocolate Truffles
Chocolate Dipped Strawberries
Chocolate Dipped Biscotti
Hot Chocolate with Mini Marshmallows
Starbucks regular and decaf coffee, pitchers of orange juice

TASTE OF MIAMI | \$35

Local Floridian Artesian Cheeses with French Bread and
Lavosh and Preserves
Seasonal Berries
Mount Hope Dried Fruits and Nuts
Assorted Gourmet Sodas and Voss Water
Starbucks regular and decaf coffee, pitchers of orange juice

MEDITERRANEAN | \$38

Italian Cheeses with Ciabatta Bread and Lavosh
Hummus with Grilled Pita
Assorted Olive Display
Antipasto Display
Pellegrino and Assorted Sodas Voss Water
Starbucks regular and decaf coffee, pitchers of orange juice





AFTERNOON SWEETS

FRESHLY BAKED ASSORTED COOKIES	\$12
ASSORTMENT OF FRENCH MACARONS	\$12
ASSORTED WALNUT FUDGE BROWNIES AND PEANUT BUTTER BLONDIES	\$12
CUPCAKES WITH BUTTERCREAM FROSTING	\$12
VANILLA, CHOCOLATE, RED VELVET	\$12
CHOCOLATE COVERED LONG STEMMED STRAWBERRIES	\$12
TRADITIONAL CANDY	\$12
REESE'S PEANUT BUTTER CUPS, SNICKERS, M&M's, PEANUT M&M's, TWIX	\$12
GUMMY BEARS, SOUR CANDIES, SKITTLES	\$12
CRAFT POPCORN, ASSORTED FLAVORS	\$12
WARM SOFT PRETZELS WITH SPICY MUSTARD AND CRAFT BEER CHEESE	\$12
INDIVIDUAL GARDEN VEGETABLE CRUDITÉ	\$12
WITH ROASTED RED PEPPER HUMMUS IN A RED CABBAGE CUP	\$12
PACKETS OF BEEF JERKY	\$12
ROASTED GARLIC HUMMUS	\$12
WITH SMOKED PAPRIKA, WHOLE WHEAT PITA CHIPS	\$12
RUSTIC SEA SALT POTATO CHIPS	\$12
WITH CARAMELIZED FRENCH ONION DIP	\$12
HARD SALTED PRETZELS	\$12
WARM TORTILLA CHIPS	\$12
WITH SALSA ROJA AND HOMEMADE GUACAMOLE	\$12

ALL-DAY MEETING PACKAGES

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ALL-DAY MEETING PACKAGES

WINWARD | \$65

CONTINENTAL BREAKFAST

Assorted Breakfast Bakeries
Sliced Fresh Fruit
Bagels with Cream Cheese
Butter and Preserves
Starbucks regular and decaf coffee, pitchers of orange juice

MORNING BREAK

Blueberry Almond Coffee Cake
Bananas and pears

AFTERNOON BREAK

Freshly Baked Cookies
Chocolate Brownies

SOUTH BEACH | \$70

CONTINENTAL BREAKFAST

Assorted Breakfast Bakeries
Bagels with Cream Cheese
Butter and Preserves
Individual Fruit Yogurts
Sliced Fresh Fruit
Starbucks regular and decaf coffee, pitchers of orange juice

MORNING BREAK

Freshly Baked Assorted Cookies
Assorted Cream Puffs
Coconut Macaroons
Mini Confetti Cupcakes with Buttercream Frosting

MORNING BREAK

Raspberry Walnut Coffee Cake
Bananas and Red Apples

AFTERNOON BREAK

Hot Buttered Popcorn
Assorted Cookies and Brownies

LITTLE HAVANA | \$75

CONTINENTAL BREAKFAST

Assorted Breakfast Bakeries with Butter and Preserves
Bagels with Cream Cheese
Sliced Fresh Fruit
Assorted Fruit Flavored Yogurts
Choice of Breakfast Sandwich:
Eggs, Ham, and Cheese Croissant or Sausage and Egg Biscuit
Starbucks regular and decaf coffee, pitchers of orange juice

MORNING BREAK

Warm Cinnamon Rolls
Whole Fresh Fruit

AFTERNOON BREAK

Hot Carnival Style Pretzels with Spicy Mustard
Hot Buttered Popcorn
Chocolate Macadamia Nut Dessert Bars and Lemon Squares



COFFEE BREAK ENHANCEMENTS

BEVERAGES

Starbucks Coffee Station	\$12
Fresh Orange & Grapefruit Juice	\$12
Apple, Tomato, and Cranberry Juices	\$12
Fruit Smoothies	\$12
Naked Juice	\$12
Vitamin Water	\$12
Assorted Diet and Regular Soft Drinks.....	\$8
Lemonade, Fruit Punch	\$12

ASSORTED BREAK ITEMS

Whole Fresh Fruit	\$8
Granola Bars	\$8
Individual Fruit Yogurt	\$8
Bakers Basket: Home Baked Muffins Whipped Butter, Preserves	\$8
Toasted Bagels & Flavored Cream Cheese	\$8
Warm Cinnamon Buns	\$8
Breakfast Sandwich	\$8
Assorted Fruit Flavored Coffee Cake	\$8
Assorted Filled Croissants	\$8
Chocolate Dipped Strawberries	\$8
Freshly Baked Cookies, Homemade Fudge Brownies	\$8
Tea Sandwiches	\$8

MORNING BREAK

Raspberry Walnut Coffee Cake
Bananas and Red Apples

AFTERNOON BREAK

Hot Buttered Popcorn
Assorted Cookies and Brownies

ASSORTED BREAK ITEMS

Chips & Dip.....	\$12
Tortilla Chips, Salsa, and Guacamole (per person)	\$12
Pretzels & Nuts	\$12
Warm Soft Jumbo Pretzels	\$12
Mixed Nuts.....	\$12
Lounge Party Mix	\$12
Freshly Made Hot Buttered Popcorn	\$12
Haagen-Dazs Ice Cream or Sorbet Bars	\$12
Assorted Candy Bars	\$12
Sliced Fresh Fruit	\$12
Vegetable Crudité	\$12
Imported & Domestic Cheese Tray	\$12
Mini Corn Dogs	\$12
Mini Taquitos with Salsa	\$12



LUNCH

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LUNCH BUFFET

BROWARD DELI BUFFET | \$65

SALADS

Pasta Salad with Pesto Vinaigrette

Fingerling Potatoes with Pancetta, Bleu Cheese, Leeks, and Jerez vinaigrette

Almond Chicken Salad

Mixed Greens Salad with Toppings and Dressings

ENTREÉS

Freshly Baked Cookies

Sliced Roast Beef, Genoa Salami, Baked Ham and Turkey Breast

Swiss and Cheddar Cheeses

Sliced Garden Tomatoes, Onion, Lettuce, and Assorted Relishes

Appropriate Condiments

Luncheon Rolls, Multigrain Bread, and Marble Rye

DESSERT

Strawberry Shortcake

Sliced Fresh Fruit

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Iced Tea

SANDWICH BUFFET | \$70

SOUP AND SALADS

Chef's Selection of Soup

Antipasto Salad

Roma Tomatoes, Grilled Artichokes, and Cipollini Onions with

Aged Balsamic Vinegar

Mixed Greens Salad with Toppings and Dressings

CHEF MADE SANDWICHES

Roast Beef and Swiss on an Onion Roll with Horseradish Sauce

Sliced Chicken Sandwich with Spinach and Fresh Mozzarella on Herb

Focaccia

Ham and Gruyere on Pretzel Bread with Whole whole-grain mustard

Club Croissant with Turkey, Ham, Bacon, Lettuce, Tomato and Pesto

Mayonnaise

Individual Bags of Potato Chips and Pretzels

DESSERT

Assorted Chef's Selection of Fresh Fruit Tarts and Banana Crème Pie

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Iced Tea

ITALIAN LUNCHEON BUFFET | \$75

SOUPS AND SALADS

Hearty Minestrone Soup with Shredded Parmesan Cheese

Asparagus, Artichoke, and Gemelli Pasta Salad

Classic Caesar Salad

Fresh Mozzarella and Tomato with Balsamic Vinaigrette

Roasted Vegetable Platter

ENTREÉS

Herb Crusted Chicken with Tomato and Artichoke Ragout with Wild

Mushroom Risotto

Fusilli Pasta with Fresh Tomatoes, Basil, Capers, and Extra Virgin

Olive Oil

Flat Bread Pizza with Assorted Toppings

Eggplant Parmesan

Italian Sausage, Peppers, and Marinara

Italian Bread and Rolls

DESSERTS

Traditional Tiramisu and Cannoli's

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Iced Tea





TASTE OF THE ORIENT BUFFET | \$75

SOUP AND SALADS

Hot and Sour Soup

Assorted Dim Sum and Vegetable Spring Rolls with Dipping Sauces

Asian Chicken Salad

Soba Noodle Salad with Sesame Wasabi Dressing

ENTREÉS

Orange Peel Chicken

Beef & Broccoli with Red Ginger Sauce with Rice Noodles

Stir Fry Vegetables

Cilantro Fried Rice OR Steamed Rice

DESSERT

Almond Cookies

Fortune Cookies

Ginger Spice Cake

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Iced Tea

MEXICAN BUFFET | \$75

SOUPS AND SALADS

Tortilla Soup with Cheddar Cheese and Tortilla Strips

Southwest Caesar Salad with Chipotle Ranch Dressing

Jicama and Chayote Squash Salad

ENTREÉS

Make your own Taco Bar

Carne Asada, Pork Carnitas, Fish Tacos, or Achiote Chicken

Cheese Enchiladas

Adobo Rice

Mexican Pinto Beans

Served with Warm Flour Tortillas, Cheddar Cheese, Fresh Salsa,

Guacamole, Sour Cream, Shredded Lettuce and Chopped Onions

Tortilla Chips

DESSERTS

Caramel Flan and Cinnamon Crisps

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Iced Tea

TEXAS BARBEQUE BUFFET | \$75

SALADS

Southern Potato Salad

Creamy Cole Slaw

Wedge Salad with Blue Cheese, Tear Drop Tomatoes, and Diced Red Onions

ENTREÉS

Grilled Jumbo Hamburgers

Herb Marinated Grilled Chicken Breast

Plump Kosher Hot Dogs and Bratwurst with Sauerkraut

Sliced Garden Tomatoes, Onion, Lettuce, and Assorted Cheeses, Buns, and Appropriate Condiments

Homestyle Baked Beans

Individual Bags of Potato Chips and Pretzels

DESSERTS

Warm Fruit Cobbler with Haagen-Dazs Vanilla Ice Cream

Choice of Apple, Peach, or Mixed Fruit Cobbler

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Iced Tea

THE GREAT GREEK | \$75

SALADS

Crisp Romaine Lettuce

Baby Heirloom Tomatoes, Sliced Persian Cucumber,
Red Onion, Crumbled Feta Cheese, Greek Dressing

Vine Ripened Tomatoes

Feta Cheese, Imported Olives, Extra Virgin Olive Oil

Greek Spread Display

Hummus, Baba Ghanoush, Tzatziki,

Served with Warm Pita

ENTREÉS

Grilled Seasonal Catch

Warm Tabbouleh, Zucchini, Artichokes, Vierge Sauce

Grilled Chicken Kalamakia

Caper, Lemon Chips, Roasted Mushrooms, Greek Rice

Campanelle Puttanesca

Cauliflower, Olives, Capers, Tomato Sugo, Basil

DESSERTS

Greek Yogurt Mousse Raspberries & Peaches

Orange Polenta Cakes

Custard with Pistachio, Honey, and Phyllo

Freshly Brewed Coffee and Select Hot Teas

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and
Iced Tea

REGIONAL AMERICAN | \$90

SALADS

Mixed Lettuces

Strawberries, Radishes, Shaved Fennel, Toasted Pistachios,

Champagne Vinaigrette

Chef's Salad

Baby Iceberg Lettuce, Belgian Endive, Smoked Turkey, Hard Boiled
Eggs,

Tomato, Cucumber, Shredded Cheese, Peppercorn Ranch

Waldorf Salad Lettuce Cups

Apples, Celery, Walnuts, Grapes, Gem Lettuce, Creamy Dressing

Rosemary & Garlic Porchetta Root Vegetables, Natural Jus

ENTREÉS

Glazed Atlantic Salmon

Roasted Artichokes, Asparagus, Sautéed Mushrooms, Hazelnut Vinaigrette

Rotisserie Chicken

Roasted Pee Wee Potatoes, Creamy White Wine, Thyme Sauce

Crispy Brussels Sprouts with Pancetta

Roasted Pee Wee Potatoes, Rosemary, Red Bell Peppers

DESSERTS

Apple Streusel Tart

Mint Chocolate Chip

Whoopie Pies Cherry Pie

Cheesecake Shot

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Iced Tea



WRAP & SANDWICH PLATTER

TURKEY CLUB CROISSANT..... \$18

Sliced Breast of Turkey, Applewood Smoked Bacon, Avocado, Lettuce, Tomato, and Pesto Mayonnaise with Sundried Tomato Pasta Salad and Fresh Fruit

CHICKEN SALAD SANDWICH ON MULTIGRAIN BREAD \$18

Dijon Chicken Salad with Walnuts and Grapes with Herb Focaccia Roll, Pesto Salad, and Fresh Fruit

GRILLED CHICKEN SANDWICH .. \$18

Marinated Chicken Breast on Whole Grain Roll with Pesto Pasta Salad Paired with Fresh Fruit

ROAST BEEF SUB..... \$20

Roast Beef and Swiss Cheese On Kaiser Roll with Horseradish Sauce

ROASTED HAM PRETZEL BUN .. \$20

Honey Baked Ham on Pretzel Bread, Cheddar Cheese and Dijon Mustard

HEALTHY SANDWICH.....\$20

Avocado, Alfalfa Sprouts, Mixed Field Green, Sliced Heirloom Tomato, Sliced Red Onion, Gouda on Multigrain Bread

MUFFALETTA SANDWICH \$20

New Orleans Muffaletta Sandwich: Roast Turkey, Baked Ham, Swiss, and Cheddar Cheeses on Brioche Kaiser with Olive Pepper Relish Roasted Turkey On Sourdough with Gruyere Cheese and Whole whole-grain mustard

CAPRICE WRAP \$20

Arugula, pesto, fresh mozzarella, heirloom tomatoes, avocado, tomato basil

CHICKEN CAESAR SALAD WRAP..... \$20

Grilled Chicken Breast Served over Crisp Assorted Garden Greens with Caesar-style dressing. Garnished with Wedges of Tomatoes, Scallions, Croutons, and Aged Parmesan Cheese.

CHICKEN FIESTA SALAD WRAP \$20

Grilled Marinated Chicken, Mixed Greens, Tomatoes, Roasted Corn and Black Bean Relish, Monterey Jack Cheese, Cilantro Vinaigrette

CUBAN HAM \$20

Lettuce, Tomato, Pickles, Swiss cheese, Yellow Mustard-Mojo Aioli, Soft Bun

CREOLE TUNA SALAD \$20

Zesty Curry Remoulade, Onions, Celery, Pickles, Sprouts, Tomato, Croissant





BOX LUNCHES TO GO

SANDWICH SELECTION | \$45

Roast Beef and Swiss Cheese on Kaiser Roll with Horseradish Sauce

Honey Baked Ham on Pretzel Bread, Cheddar Cheese, and Dijon Mustard

Avocado, Alfalfa Sprouts, Mixed Field Green, Sliced Heirloom

Tomato, Sliced Red Onion, Gouda on Multigrain Bread

New Orleans Muffaletta Sandwich: Roast Turkey, Baked Ham, Swiss, and Cheddar Cheeses on Brioche Kaiser with Olive Pepper Relish

Roasted Turkey on Sourdough with Gruyere Cheese and Whole whole-grain mustard

Apple | CookiesPretzels | Rice Crispy Squares | Potato Chips | Pasta Salad

EXECUTIVE BOX LUNCH | \$45

Chilled Sliced Tenderloin on a French Baguette with Caramelized

Onions, Point Reyes Bleu Cheese, Horseradish

Multigrain Chips

Penne Pasta with Oven Roasted Vegetables

Fruit Salad

Freshly Baked Cookies

Soft Drink and Water Selection

ENHANCMENTS

FRESHLY BAKED ASSORTED COOKIES | \$12

ASSORTMENT OF FRENCH MACARONS | \$12

ASSORTED WALNUT FUDGE BROWNIES AND PEANUT BUTTER BLONDIES | \$12

CUPCAKES WITH BUTTERCREAM FROSTING | \$12

CHOCOLATE COVERED LONG STEMMED STRAWBERRIES | \$12

TRADITIONAL CANDY | \$12

REESE'S PEANUT BUTTER CUPS, SNICKERS, M&M's, PEANUT M&M's, TWIX | \$12

GUMMY BEARS, SOUR CANDIES, SKITTLES | \$12

CRAFT POPCORN, ASSORTED FLAVORS | \$12

SOFT PRETZELS WITH SPICY MUSTARD AND CRAFT BEER CHEESE | \$12

INDIVIDUAL GARDEN VEGETABLE CRUDITÉ | \$12



PLATED LUNCH SALADS

CAESAR SALAD | \$14

Crisp romaine lettuce tossed with garlic-infused dressing, grated Parmesan cheese, and croutons.

GREEK SALAD | \$14

crisp lettuce, juicy tomatoes, cucumbers, red onions, tangy feta cheese, briny olives, and oregano, drizzled with olive oil and seasoned with salt and pepper.

CALIFORNIA SALAD | \$14

mixed greens, avocado, strawberries, or other fresh fruits, nuts, and seeds tossed in a citrusy vinaigrette.

ICEBERG SALAD | \$14

Crunchy iceberg lettuce, sliced cucumbers, tomatoes, red onions, and croutons dressed with a creamy ranch or blue cheese dressing.

CHEF'S SELECTION OF HOMEMADE SOUP

CHICKEN NOODLE | \$14

Homemade Chicken Noodle, Gluten Free Pasta

TOMATO AND SWEET BASIL | \$14

Ripened Tomato and Sweet Basil with Sides of Aged Parmesan Cheese

BEEF WITH ROOT VEGETABLE | \$14

Hearty Beef with Root Vegetable and Quinoa

PEPPER AND FENNEL | \$14

Roasted Red Pepper and Fennel Soup, Polenta Croutons

PLATED LUNCH HOT SELECTIONS

WILD MUSHROOM RAVIOLI | \$40

Olive Oil & Garlic, Chef's Seasonal Vegetables

PARMESAN CRUSTED CHICKEN | \$45

Fresh Tomato Basil Sauce, Orzo Pasta, and Fresh Seasonal Vegetables

HERB CRUSTED BUTTERFISH | \$50

Pineapple and Mango Relish, Roasted Vegetable Couscous and Seasonal Vegetables

NEW YORK STRIP STEAK | \$65

Cabernet Reduction Sauce, Roasted Fingerling Potatoes and Seasonal Vegetable

ATLANTIC SALMON | \$65

Champagne Beurre Blanc with Silky Yukon Golden Mashed Potato and Seasonal Vegetables

DESSERTS

MISSISSIPPI FUDGE CAKE | \$14

Rich, moist chocolate cake layers layered with creamy fudge frosting.

KEY LIME PIE | \$14

graham cracker crust filled with a smooth and tangy custard made from key lime juice

TRIPLE CHOCOLATE MOUSSE CAKE | \$14

layers of rich chocolate cake, velvety chocolate mousse and silky ganache.

PEANUT BUTTER AND CHOCOLATE BOMB | \$14

featuring layers of creamy peanut butter mousse and rich chocolate ganache encased in a chocolate shell

NEW YORK STYLE CHEESECAKE WITH BERRIES | \$14

creamy cheesecake base with a dense, velvety texture, topped with a vibrant assortment of fresh berries

CHOCOLATE MARQUIS | \$14

layers of dense chocolate mousse and delicate sponge cake infused with flavors like coffee liqueur, then coated with a glossy ganache

RECEPTION

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RECEPTION HORS D'OEUVRES HOT

CANAPÉS | \$13

Vegetarian Spring Rolls with Thai Chili Sauce
Shrimp Potstickers with Lemon Grass Ginger Dipping Sauce
Marquez Lamb Meatballs with Yogurt Chutney
Smoked Chicken Cornets with Salsa Fresca
Portobello Mushroom Triangle
Spinach Spanakopita
Niçoise Onion Tartlets
Teriyaki Beef Kabobs
Hawaiian Chicken Kabobs
Sesame Chicken Soy Ginger Sauce
Chicken Sate Peanut Sauce
Southern Hot Chicken
Twice Baked Mini Potato

HOT SELECTION | \$18

Petite Crab Cakes with Remoulade Sauce
Scallops Wrapped in Bacon
Coconut Shrimp Thai Barbeque Sauce
Tempura Shrimp with Sweet Thai Chile Sauce
Baby New Zealand Lamb Chop with Pepper Sauce
Kobe Mini Sliders with Cheddar and Grilled Onions
Lobster Mac'n'Cheese Bites
Pan-Seared Diver Scallop
Wild Mushroom Arancini, Truffle Aioli
Curried Vegetable Samosa





RECEPTION HORS D'OEUVRES COLD

CANAPÉS | \$13

Smoked Salmon on Pinwheels
Belgian Endive Filled with Herb Montrachet
Prosciutto with Melon
Peppered Beef Tenderloin and Boursin
Grilled Shrimp and Onion Tartlets
Spicy Tuna Roll
Fingerling Potato with Crème Fraiche and Caviar
Tomato Basil and Mozzarella Skewers

SPOONS | \$13

Tuna Tartar with Micro Wasabi
Smoked Chicken and Mango
Lobster and Avocado
Pear Tomato, Basil, and Fresh Mozzarella
Shrimp with Thai Chili Sauce
Duck with Pear Fennel Chutney
Point Reyes Bleu Cheese with Fig Gastrique
Oysters with Tomato Horseradish

SHOOTERS | \$13

Watermelon and Cilantro
Jumbo Lump Crab with Yellow Tomato Gazpacho
Bloody Mary Oyster Shooter
Honeydew Melon and Mint
Achiote Shrimp and Avocado
Individual Vegetable Crudités with Ranch Dipping
Sauce

CONES | \$13

Smoked Salmon, Capers, and Herbs
Herbed Boursin Goats Cheese
Jumbo Lump Crab and Avocado
Soy Ginger Tuna
Cilantro Lime Hummus
Serrano Ham Pepperonata

RECEPTION STATIONS

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RECEPTION STATIONS

MONGOLIAN BARBEQUE STATION | \$35

Your Choice of Marinated Chicken, Beef and Shrimp

Sautéed with Fresh Snow Peas, Broccoli, Water Chestnut, Carrots,

Celery, Peppers, Bok Choy, and Bean Sprouts, accompanied by

Steamed Rice

GOURMET MUSHROOM STATION | \$35

Made-to-order, sautéed mushrooms paired with homemade risotto

—chef's selections of seasonal mushrooms.

CHICKEN WINGS STATION | \$35

Made to Order Chicken Wings with (4) Sauces to Choose From:

Buffalo Hot, Buffalo Mild, Teriyaki, Bar-B-Q, Hawaiian, Sesame

Ginger, Red Ginger

FAJITA STATION | \$35

Flour Tortillas filled with Charred Beef and Spicy Chicken

Tenderloins. Sour Cream, Jalapeños, Pico de Gallo, Diced Tomato,

Cheese, Guacamole, Pinto Beans and Adobe Rice

TRIO OF SLIDER STATION | \$35

Pulled Barbecue Pork with Creamy Slaw Slider | Angus Beef with

Cheddar Slider | Buffalo Chicken with Blue Cheese Aioli and Celery

Slaw Slider | Served with house-made chips.

ARTISAN PANINI STATION | \$35

Made to Order Assorted Paninis on Ciabatta, Pretzel and Focaccia Breads.

Choose from Turkey, Pastrami, Ham, and Assorted Cheeses.

MINI PIZZA STATION | \$35

Three-Cheese | Sausage | Pepperoni | Sun-Dried Tomato | BBQ Chicken

FRENCH FRIES STATION | \$35

Made-to-Order French Fries with (4) Types to Choose From:

French Fries, Sweet Potato Fries, Seasoned Curly Fries, Potato Chips, Waffle

Fries, Garlic French Fries, Blackened French Fries, Truffle French Fries

Paired with Appropriate Dipping Sauces

SEAFOOD PAELLA STATION | \$35

Made to Order: An array of ocean seafood, including shrimp, lobster, mushrooms, and crabs. Combined with Chorizo Sausage, Vegetables and Saffron Rice.

Presented in a Large Paella Pan

SUSHI STATION | \$35

California Rolls, Spicy Tuna, and Cucumber Rolls are Included in the

Selection. Accompanied by Pickled Ginger, Wasabi, and Dipping Sauces

FISH TACO STATION | \$35

Whole Anchorite Marinated Grouper Carved to Order. Served with

Shredded Cabbage, Salsa Fresca, Charred Cilantro Salsa, Arbol

Salsa, Mango Papaya Salsa, Tomatillo Avocado Salsa with Flour

Tortillas, Guacamole, Sour Cream, Black Beans, and Mexican Rice



ICED SEAFOOD STATION

CITRUS POACHED COLOSSAL SHRIMP | \$55

Atomic Cocktail Sauce and Lemon Wedges

SEAFOOD STATION | \$65

Alaskan Snow Crab Claws on Ice with Cocktail Sauce and Lemon Wedges

Jumbo Shrimp on Ice with Cocktail Sauce and Lemon Wedges

Oysters on the Half Shell with Lemon Wedges and Fresh

SEAFOOD CEVICHE | \$65

Sustainably sourced White Fish, Shrimp, Horseradish Marinade, Hot Sauce,

Lemons

Served on Individual Small Plates.

SUSHI DISPLAY | \$65

Shrimp, Tuna, Salmon, Eel, Tilapia, Tuna Roll, Cucumber Roll, Avocado

Roll.

WHOLE SIDE OF SMOKED NOVA

SCOTIA SALMON | \$75

Served with Rye Bread, Round Mini Bagels, Cream Cheese, Capers,

Red Onions and Sliced Tomatoes

SEASONAL EAST AND WEST COAST

OYSTERS | \$95

Yuzu Ponzu, Ginger Lime Sauce, Spicy Mignonette, Lemon Wedges

SEASONAL CRAB CLAWS | \$110

Brandy Sauce, Honey Lime Mustard Sauce

MAINE LOBSTER TAIL | \$135

Warm Lemon Butter, Dill Whiskey Remoulade

CARVING STATION

CHARD-CRUSTED PORK LOIN | \$55

Assorted Rolls, Whole Grain Mustard, and Pineapple Relish

WHOLE TENDERLOIN OF BEEF | \$75

Creamy Horseradish Sauce, Vidalia Onion Relish, and French Rolls

ORANGE MUSTARD GLAZED HAM | \$75

Assorted Rolls, Pineapple Relish, and Mustard Selections

SALMON WELLINGTON | \$85

Whole Side of Salmon Wrapped in Puff Pastry

PEPPER-CRUSTED PRIME RIB | \$110

Assorted Rolls and Creamy Horseradish Sauce

WHOLE STEAMSHIP OF BEEF | \$125

Assorted Rolls, Mayonnaise, Mustard, and Creamed Horseradish

Sauce.

CARVED DELIGHT ENHANCEMENTS | \$25

Parmesan Potato Soufflé

Duck Fat Potato Gratin Parmesan Cheese, Caramelized Onions

Maple-glazed Sweet Potatoes Spiced Pecans

Israeli Cous Cous Pilaf Wilted Baby Kale, Beech Mushrooms, Dates,

Almonds

Grilled Asparagus Lemon Dill Emulsion

Charred Broccoli Chili Flakes

DESSERT STATIONS

CHERRIES JUBILEE | \$18

Served over Haagen-Dazs Vanilla Ice Cream

DONUT HOLES | \$18

Freshly Fried Donut Holes with Macerated Berries.

CHOCOLATE FOUNTAIN | \$22

Fresh Strawberries and Additional Seasonal Fruit, Marshmallows, Biscotti, and Rice Crispy Treats.

BANANAS FOSTER | \$22

Served over Haagen-Dazs Vanilla Ice Cream.

VIENNESE TABLE | \$30

Napoleons, Fruit Tartlets, Truffles, Éclairs, Chocolate Dipped Strawberries, Biscotti, and Other Mini Dessert Specialties.

DOUGHNUT HOLE | \$30

Flambé, Our chef, tosses chocolate and glazed doughnut holes with a flambéed sauce of rum, vanilla vodka, and brandy, then pours it over vanilla ice cream. Guests will choose dark chocolate or caramel drizzle topping.

S'MORES BAR | \$30

Toasted Marshmallows, Ghirardelli Chocolate

Squares, Graham Crackers

CHEESECAKE HEAVEN | 30

Vanilla Bean Cheesecake, Hazelnut Crumble, Fresh Berry Compote

Chocolate Cheesecake Mousse Shot

Raspberry Swirl Cheesecake

Caramel Cheesecake Lollipop

ICE CREAM SUNDAE STATION | \$30

Waffle Cups with Vanilla and Chocolate Ice Cream with sprinkles, Chocolate Syrup, Caramel Sauce, Fruit Sauces, Whipped Cream, Chopped Peanuts, Candied Cherries, M&Ms and Sliced Bananas.

CUPCAKESHOP | \$30

Red Velvet Cupcake Cream Cheese Frosting

Chocolate Cupcake Cookies n' Cream Frosting

Lemon Cupcake Raspberry Frosting



PLATED DINNER

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PLATED DINNER

SALADS

MIXED FIELD GREENS SALAD | \$16

Mesclun Greens with Julienne Tomatoes and Toasted Pine Nuts Aged Balsamic Vinaigrette

SPINACH & WATERCRESS SALAD | \$16

Fresh Baby Spinach, Frisée, Watercress, Walnuts, and Dried Cherries with Mango Vinaigrette

SOUTHWESTERN QUINOA SALAD | \$16

Baby spinach, kale, tri-colored quinoa, black beans, roasted poblano peppers, grilled corn, cilantro, baby tomatoes, avocado, and chipotle lime dressing

CAESAR SALAD | \$16

Crisp Romaine Leaves, Grated Aged Parmesan Cheese, and Toasted Croutons with Classic Caesar Dressing

FRIESE AND ARUGULA SALAD | \$16

With Roasted Beets, Cypress Grove goat cheese, and Champagne Vinaigrette

GREEK SALAD | \$16

Mixed Greens, Marinated Artichoke Hearts, Cucumbers, Feta Cheese, Julienne Prosciutto, and Kalamata Olives with Greek Dressing

MEDITERRANEAN COUSCOUS SALAD | \$16

Pearl couscous with baby spinach, marinated, artichokes, garbanzo beans, tomato, red onion, cucumber, kalamata olive, feta cheese, lemon-oregano vinaigrette

PORTOBELLO SALAD | \$16

Roasted Portobello Mushrooms Presented on a Bed of Crisp Baby Lettuce, Plum Tomato, and Artichoke Hearts, Drizzled with Aged Balsamic Vinegar and Warm Goat Cheese Crouton

TOMATO MOZZARELLA SALAD | \$18

Plum Tomato, Soft Mozzarella, Baby Lossa Rosa Lettuce, and Balsamic Vinaigrette

NOVA SCOTIA SMOKED SALMON | \$22

Smoked Salmon, Tender Mache, Frisée Lettuce, Julienne Tomato, Sliced Red Onions with Toasted Bagel Chips and Caper Dressing

SEARED TUNA SALAD | \$22

Sesame Seared Ahi Tuna with Seaweed Salad and Crisp Wonton Chips with Wasabi Dressing

SOUPS

NEW ENGLAND CLAM CHOWDER | \$14

WILD MUSHROOM BISQUE | \$14

THAI CURRY CHICKEN SOUP | \$14

LOBSTER BISQUE | \$16

ROASTED PORTOBELLO MUSHROOM | \$16

SEARED JUMBO SCALLOPS | \$16

CHICKEN VEGETABLE | \$16

POTATO LEEK | \$16

BUTTERNUT SQUASH | \$16

SWEET CORN BISQUE | \$16



PLATED DINNER ENTRÉE SELECTIONS

SEARED ATLANTIC SALMON | \$75

Served with Ginger Soy Beurre Blanc

PISTACHIO CRUSTED

MEDITERRANEAN SOLE FILLET | \$75

Served with Moroccan Saffron Broth

SEARED PACIFIC HALIBUT | \$75

Served with Roasted Yellow Pepper Coulis

HERB-CRUSTED SEA BASS | \$85

Served with Port Wine Demi Glaze

HERB-CRUSTED FREE-RANGE CHICKEN

| \$75

Served with Confit of Artichokes and Tomatoes

MONTRACHET CHICKEN BREAST | \$75

Chicken Breast Stuffed with Sundried Tomatoes and Goat

Cheese with White Wine Sauce

BRAISED KOBE SHORT RIB | \$80

Served with Natural Reduction Sauce

ROAST PRIME RIB OF BEEF | \$110

Served with Creamy Horseradish Sauce and Au jus

NEW YORK STRIP | \$110

Served with Green Peppercorn Cognac Sauce

FILET MIGNON | \$145

Served with Point Reyes Bleu Cheese Butter and Cabernet Demi

DUET ENTRÉE SELECTIONS

CHICKEN AND BUTTERFISH | \$110

Served with Ginger and Saffron Beurre Blanc

FILET OF BEEF AND JUMBO PRAWNS |

\$145

Served with Tarragon Beurre Blanc

FILET OF BEEF AND GRILLED SALMON

| \$145

Served with Pinot Noir Reduction

FILET OF BEEF AND GRILLED SALMON

| \$145

Served with Pinot Noir Reduction

FILET OF BEEF AND BUTTER POACHED

LOBSTER TAIL | \$165

Served with Roasted Shallot Demi and Herb Butter



VEGETARIAN

ASPARAGUS RISOTTO | \$95

Locally sourced White & Green Asparagus Risotto, Mascarpone Crumble, Baby Radish, Red Veined Sorrel, Micro Watercress, Smoked Tomato Oil

MUSHROOM & TOMATO EN CROUTE | \$95

Portobello, Shiitake and assorted Mushrooms, Sherry, Sun-Dried Tomato, Puff Pastry Shell, Pesto Quinoa, Wilted Spinach

GRILLED VEGETABLES EN ROUTE | \$95

Zucchini, Squash, Bell Pepper, Sun-Dried Tomato, Mushroom, Italian Seasoning, Puff Pastry Shell, Pesto Quinoa, Wilted Spinach

GRILLED VEGETABLE RAVIOLI | \$95

Cheese Ravioli, Windy City Harvest Arugula, Oven-Roasted Teardrop Tomato, Red Onion Confit

DINNER DESSERTS

FRESH APPLE TORTE | \$16

A Classic Light Dessert Garnished with Walnuts and Caramel Sauce

KEY LIME CHEESECAKE | \$16

A Creamy Cheesecake with a Hint of Key Lime Flavor

CHOCOLATE MARQUIS | \$16

Creamy Rich Chocolate Mousse Filling with Moist Crust with Raspberry Sauce

PECAN PRALINE CHEESECAKE | \$16

New York-style cheesecake swirled with praline and pecans. Garnished with Fresh Strawberries

CHOCOLATE TRIO | \$16

White, Milk, and Dark Chocolate Mousses: A Top Chocolate Sponge Cake

CHOCOLATE PEANUT BUTTER CAKE | \$16

Chocolate Cake with a Light Peanut Butter Mousse

BANANA CHOCOLATE CARMEL | \$16

White Sponge Cake Layered with Chocolate Caramel Mousse and Caramelized Bananas

TIRAMISU VANILLA | \$16

Chiffon Cake Soaked with Coffee Liqueur, Cocoa-Dusted Mascarpone Mousse, Whipped Cream Rosette, Chocolate Curl

RASPBERRY CHEESECAKE | \$16

Red Ganache, Buttery Shortbread Cookie, Buttercream Rosette, Godiva Chocolate Sauce

DINNER BUFFET

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WELCOME TO MIAMI | \$130

SOUPS AND SALADS

- Clam Chowder with Oyster Crackers
- Organic California Greens with Toppings and Dressings
- Dungeness Crab Slaw
- Heirloom Tomato and Grilled Artichoke Salad

APPETIZERS

- Artisan Napa and Sonoma County Cheese with Lavosh
- Chinatown Dim Sum with Dipping Sauces

ENTREÉS

- Steamed Clams and Mussels with Cioppino Broth
- Seared Local Halibut with Roasted Tomato Broth
- Grilled Chicken Breast with Pinot Noir Fig Reduction Sauce
- Grilled New York Strip Loin – Carved to Order *
- Oven Roasted Potatoes and Grilled Vegetables

DESSERTS

- Assorted Cakes and Pastries to Include Fresh Fruit Tarts
- Freshly Brewed Starbucks Coffee, Decaffeinated and Specialty Tea

HAWAII LUAU BUFFET | \$130

SALADS

- Tropical Fresh Fruit Display
- Organic California Greens with Papaya Vinaigrette
- Grilled Teriyaki Chicken Salad with Mango and Pineapple
- Maui Marinated Vegetables
- Island Coconut Coleslaw with Macadamia Nuts

ENTREÉS

- Sautéed Mahi Mahi with Pineapple Papaya Salsa
- Grilled Chicken Breast with Mango Chili Sauce
- Roasted Orange Curry Pork Loin
- Coconut Shrimp
- Cinnamon Rice with Dried Bananas
- Stir fry Vegetables.
- Hawaiian Sweet Bread

DESSERTS

- Baked Mango and Banana with Vanilla Bean Ice Cream
- Fresh Pineapple Upside-down Cake
- Chocolate Banana Cream Pie
- Freshly Brewed Starbucks Coffee, Decaffeinated and Specialty Tea

Hawaiian Glazed Suckling Pig | \$1800

ORIENT EXPRESS | \$130

SOUPS AND SALADS

- Hot and Sour Soup
- Thai Beef Salad with Crispy Rice Sticks and Fried Peanuts

APPETIZERS

- Dim Sum with Assorted Dipping Sauces
- Assorted Sushi Rolls with Soy, Pickled Ginger and Wasabi

ENTREÉS

- Seared Breast of Chicken with Spicy Coconut Curry and Rice Vermicelli
- Stir-fried orange Beef with Chilies and Wild Mushrooms
- Mongolian Barbecued Ribs
- Vegetable Fried Rice
- Wok-fried Asian Vegetable Medley
- Sesame-Crusted Dinner Rolls

DESSERTS

- Orange Blossom Rice Pudding
- Ginger Spice Cake
- Asian Tea Cookies
- Freshly Brewed Starbucks Coffee, Decaffeinated and Specialty Tea



NEW ORLEANS RIVERBOAT | \$130

SOUPS AND SALADS

Seafood Gumbo with Oyster Crackers

Tossed Green Bayou Salad with Crisp Vegetables and Specialty Dressings

Salad Niçoise with Haricot Verte, Black Olives, Feta Cheese and Potatoes

Cajun Chicken and Roasted Pepper Salad with Louisiana Vinaigrette

ENTREÉS

Blackened Snapper with Spicy Creole Sauce and Crawfish

Grilled Chicken with Smoked Andouille Sausage

Jambalaya with Fried Okra and Spicy Remoulade Sauce

Cajun Marinated Flat Iron Steak with Rosemary Au Jus

Red Beans and Rice

Roasted Cajun Vegetables

Freshly Baked Bread and Rolls with Sweet Butter

DESSERTS

New Orleans Bread Pudding with Whiskey Sauce

Maple Pecan Roulade

Chocolate Decadence

Freshly Brewed Starbucks Coffee, Decaffeinated and Specialty Tea

VIRGINIA KEYS BUFFET | \$130

SALADS AND APPETIZERS

Butter Lettuce with Point Reyes Bleu Cheese, Pine Nuts and Heirloom Tomatoes

Sliced Seasonal Fruits Accompanied by California Cheeses

Grilled Vegetables with Aged Balsamic Vinaigrette

Roasted Beets with Herb Goat's Cheese

Cucumber, Kalamata Olives, Red Onion, Feta Cheese and Lemon Oil

Chilled Jumbo Shrimp with Cocktail Sauce and Lemons

ENTREÉS

Roast Prime Rib with Portabella Cabernet Reduction and Creamy

Horseradish

Herb Crusted Red Snapper with Lemon Butter Sauce

Seared Rosemary Chicken Breast with Rosemary Apricot Marmalade

Seasonal Vegetables

Roasted Russian Fingerling Potatoes

DESSERTS

Assorted Tortes and Pies

Rolls and Butter

Freshly Brewed Starbucks Coffee, Decaffeinated and Specialty Tea

KEY BISCAIYNE COOKOUT BUFFET | \$130

SOUPS AND SALADS

Chuck Wagon Chili with Chopped Onions and Shredded Cheese

Garden Greens with all the "Fixings"

Summer Cole Slaw

Roasted Potato Salad with Gorgonzola and Leeks

Tomato, Cucumber, and Cipollini Onion Salad

ENTREÉS

New York Strip Steak Seasoned with Garlic, Onions, Rosemary and Black Peppers

Sweet Baby Ray Barbeque Chicken

Kansas City Baby Back Ribs

Buttered Corn on the Cob and Corn Bread

Idaho Baked Potatoes with Sour Cream, Chives and Bacon Bits

Hearty Baked Beans with Molasses

Bakery Fresh Rolls and Butter

DESSERTS

Apple Walnut Tarts and Pecan Pie

Freshly Brewed Starbucks Coffee, Decaffeinated and Specialty Tea

FIT FOR YOU BUFFET | \$130

SALADS

- Mixed Seasonal Greens with Assorted Dressings
- Grilled Vegetable Salad with Aged Parmesan
- Cucumber, Yellow Tomatoes, and Fennel with Feta Cheese
- Asian Cilantro Chicken Slaw

ENTREÉS

- Carved Prime Rib of Beef served with Au jus
- Herb Crusted Salmon Red Ginger Beurre Blanc
- Grilled Breast of Chicken with Saffron Broth
- Fresh Roasted Vegetables
- Grilled Asparagus

DESSERTS

- Display of California Cheeses with Dried Fruit and Mixed Nuts
- Freshly Brewed Starbucks Coffee, Decaffeinated and Specialty Tea

MIAMI BEACH CLAM BAKE | \$145

SOUPS AND SALADS

- West Coast Chowder
- Freshly Tossed Garden Greens with Spinach Leaves
- Chef's Selection of 6 Toppings and 3 Dressings
- Creamy Cole Slaw
- Seafood Pasta Salad
- Peel and Eat Shrimp on Ice with Cocktail Sauce and Lemon Wedges

ENTREÉS

- Beer Steamed Clams and Mussels with Appropriate Sauces
- 1/2 Broiled Pacific Lobster with Drawn Butter
- Carved Roast Round of Beef with Creamy Horseradish Sauce and Miniature Rolls
- Herb Marinated Chicken Breast
- Red Bliss Potatoes, Corn on the Cob, and Hush Puppies, Bakery Fresh Rolls

DESSERTS

- Key Lime Pie
- Coconut Cake
- Fruit Tarts



BEVERAGES HOSTED COCKTAILS

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À LA CARTE BEVERAGES

FRESHLY BREWED KONA BLEND COFFEE (REGULAR OR DECAF) |
\$110 PER GALLON

CHILLED COFFEE DRINKS \$9

OAT MILK, SOY MILK, OR ALMOND MILK \$12

SELECTION OF HOT TEAS \$12

FRESHLY BREWED ICED TEA \$12

FRESHLY SQUEEZED ORANGE JUICE \$12

ASSORTED FRUIT JUICES APPLE, GRAPE, TOMATO, CRANBERRY
..... \$12

ASSORTED INDIVIDUAL BOTTLES OF FRUIT SMOOTHIES \$12

LEMONADES \$12

ARNOLD PALMER ICED TEA \$12

SOFT DRINKS & BOTTLED WATER \$12

ASSORTED COCA-COLA PRODUCTS \$12

PREMIUM BEVERAGES & WATERS..... \$15

ASSORTED BOTTLED TEAS, SAN PELLEGRINO \$15

SPARKLING WATER, 500ML FIJI WATER \$15

RED BULL® ENERGY DRINKS \$15

COLD PRESSED JUICES \$15

CHILLED REFRESHING SPA WATERS \$15

CUCUMBER, DRAGON FRUIT, BASIL | RASPBERRY, MINT |

TROPICAL FRUIT, HIBISCUS

CITRUS FRUITS | BLUEBERRY, ROSEMARY | WATERMELON |

ORANGE CORIANDER | STRAWBERRY THAI BASIL

BAR PACKAGES

PREMIUM LIQUOR OFFERINGS FOR 1 HOUR | \$65

Black Label Scotch Whiskey, Makers Mark Bourbon, Crown Royal Whiskey, Tanqueray Gin, Hennessy, Grey Goose Vodka, Captain Morgan Spiced Rum, Don Julio Reposado, Amaretto

Bud Light | Goose Island IPA | O'Doul's N/A | Heineken | Amstel Light | Assorted Craft Beer House

House Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Pinot Noir
Soft Drinks & Mixers Coke, Diet Coke, Sprite, orange juice, cranberry juice, pineapple juice, ginger ale, club soda, tonic, lime juice, triple sec, sparkling water

ULTRA-PREMIUM LIQUOR OFFERINGS FOR 1 HOUR | \$75

Black Label Scotch Whiskey, Makers Mark Bourbon, Crown Royal Whiskey, Tanqueray Gin, Hennessy, Grey Goose Vodka, Captain Morgan Spiced Rum, Don Julio Reposado, Amaretto

Bud Light | Goose Island IPA | O'Doul's N/A | Heineken | Amstel Light | Assorted Craft Beer House

House Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Pinot Noir
Soft Drinks & Mixers Coke, Diet Coke, Sprite, orange juice, cranberry juice, pineapple juice, ginger ale, club soda, tonic, lime juice, triple sec, sparkling water

CASH BAR PRICING

Ultra	\$24
Premium	\$22
Cordials	\$22
House Wine	\$17
Import Beer	\$17
Domestic Beer	\$17
Soft Drinks	\$10
Bottled Water	\$10
San Pellegrino	\$11
BLOODY MARY BAR	\$25
MARGARITA BAR	\$25
MARTINI BAR	\$25





VINTAGE COCKTAILS CARTS | \$25

MANHATTAN

The Quintessential Cocktail of the 1870s of Redemption Rye, Bitters, Sweet Vermouth, and a Brandied Cherry.

NEGRONI

The embittered Italian classic of 1919 with Spring 44, Sweet Vermouth, and Campari

SIDECAR

The darling of 1922 with Hardy Cosmopolitan Barrel VSOP Cognac, Lemon and Orange Curacao

OLD FASHIONED

A classic from 1881 with Old Forester, Sugar, and Bitters

BUBBLES

Indigenous Prosecco | \$55

Gruet I.V.V. S.O.T. Blanc de Blancs Brut, New Mexico | \$80

Veuve Clicquot Ponsardin “Yellow Label” Brut, Reims | \$155

Taittinger “Comtes de Champagne” Blanc de Blancs Brut, Reims | \$310

Moët & Chandon “Dom Perignon” Brut, Épernay | \$625

Roederer Estate Brut Rosé, Anderson Valley | \$99

WHITE WINE

Sonoma-Cutrer, “Russian River Ranches” Chardonnay, Sonoma | \$68

Chalk Hill “Sonoma Coast” Chardonnay, Sonoma Coast | \$72

ZD Wines Chardonnay, California | \$88

Cakebread Cellars Chardonnay, Napa Valley | \$102

Far Niente Chardonnay, Napa Valley | \$140

Craggy Range “Te Muna Road Vineyard,” Sauvignon Blanc, Marlborough | \$72

Cloudy Bay Sauvignon Blanc, Marlborough | \$88

Santa Margherita Pinot Grigio, Alto Adige | \$73

Caves D’Esclans “Whispering Angel” Rose, Côtes de Provence | \$73

RED WINE

Daou Cabernet Sauvignon, Paso Robles | \$74

Justin Cabernet Sauvignon, Paso Robles | \$81

Jordan Cabernet Sauvignon, Alexander Valley | \$129

Groth Cabernet Sauvignon, Oakville | \$171

Silver Oak Cabernet Sauvignon, Alexander Valley | \$188

Duckhorn Merlot, Napa Valley | \$125

The Prisoner Wine Company “The Prisoner” Zinfandel, Napa | \$141

Emeritus “Hallberg Ranch” Pinot Noir, Russian River Valley | \$100

DESSERT WINE

La Spinette Moscato d’Asti, Piedmont | \$72

Sandemans “10 Year Tawny” Port, Douro | \$77

Royal Tokaji “Red Label 5 Puttonyos”, Tokaji (500ML) | \$97

Taylor’s “20 Year Tawney” Port, Douro | \$120



TERMS & CONDITIONS

Cancellation If you must cancel after booking, Puremccooy LCC will require a cancellation fee. The cancellation fee will be determined according to the following schedule: *100% of expected revenue if canceled within seven business days of the event. * 75% of expected revenue if canceled eight to 30 days before the event. * 50% of expected revenue if canceled 31 to 60 days before the event. * 25% of expected revenue if canceled 61 days to 120 days before the event.

DEPOSITS & PAYMENTS

The catering mentioned above is for your review and consideration. We would be happy to create customized menus for your event. Ask your catering event manager. The attached menus do not include the costs for any additional items: Rental China, glassware and flatware, labor setup fees, floral centerpieces, candles, theme props or special lighting, and audiovisual enhancements. The charges for these items will depend upon your specific needs. We can discuss these arrangements at your convenience.

MENUS/CATERING SERVICE

The client will provide the events and catering department with a guaranteed guest count 7-10 business days before the event. The aquarium staff will take an accurate guest count at the entrance during the event.

GUARANTEE OF ATTENDANCE

All payments and deposits will be payable to Puremccooy LLC; we accept Checks, Visas, MasterCard, Discover, and American Express. We require a \$5,000 nonrefundable deposit to hold your event. This deposit will go toward your estimated balance due. The final guest count and payment are due ten business days before your event. Any additional charges are charged the day after the event on a pre-authorized CC.

DIETARY NEEDS AND RESTRICTIONS

Specialty dietary needs or restrictions must be communicated to your catering event manager 12 business days before your event.

STAFFING CHARGE

The staffing charge is not a gratuity but covers labor expenses for staffing your event's food and beverage portion. The actual labor cost may exceed our actual labor cost. Additional line-item labor charges for chefs, bartenders, and extra service staff may still apply and will be charged separately.