



CATERING MENU

Contact to order: thomas@puremccoy.com CEL: 305 315 5879

Full pricing PDF online at www.puremccoy.com





pure mccoy

01 CATERING MENU

02 BREAKFAST

03 BRUNCH

04 COFFEE BREAKS

05 ALL-DAY MEETING
PACKAGES

06 LUNCH

07 RECEPTION STATIONS

08 PLATED DINNER

09 DINNER BUFFET

10 BEVERAGES | HOSTED |

11 COCKTAILS



01 Catering menu

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

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



02 Breakfast



BREAKFAST BUFFET

FLORIDIAN COAST BUFFET

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.

CONTINENTAL

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

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.

KEY WEST

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

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

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

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

OATMEAL STATION

Warm Oatmeal with Fresh Berries, Brown Sugar, and Raisins.

BROWN SUGAR STREUSEL COFFEE CAKES

PARFAIT STATION

Yogurt Parfait with Fresh Granola and Berries.

SOUFFLÉ EGG BITES

Egg Bites, Turkey Sausage.

Frittata Egg Bite, Smoked Ham Aged Cheddar.

FRITTATA STATION

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

Blueberry, Blackberry, Banana, and strawberry.

Greek yogurt and ice.

SLICED FRUIT OPTIONS BREAKFAST

Sliced Strawberry, Mango, Lychee fruit, blueberry, Raspberry, and Blackberry.

Sliced Pineapple, Strawberries, Watermelon, Kiwi, Raspberries and Passion fruit.

OMELET STATION

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

SMOKED SALMON DISPLAY

All-American Omelet Station with Smoked.

Salmon Display spinach.

WAFFLE STATION

Fresh Belgian Waffle Station with Fruit Toppings

CREPE STATION

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



MORNING MUST-HAVES

Assorted whole fruits.

Individually boxed breakfast cereals and oats with milk.

Chef's selection of breakfast pastries.

Assorted freshly baked muffins.

Assorted gluten-free muffins.

Everything bagels and philadelphia cream cheese.

Warm cinnamon-sugar-dusted beignets.

Assorted mini filled donuts.

Large citrus honey madeleines.

Assorted donut holes.

House-made breakfast bar.

Rolled oats, spices, dried fruit, shredded coconut, peanut butter, honey, butter.

Individual assorted fruit yogurts.

Roasted unsalted nuts.

Power trail mix.

Raw almonds.

Cajun roasted pecans, cashews, and pistachios.

Assorted energy bars.

Assorted deli-style potato chips.



PLATED BREAKFAST

CINNAMON RAISIN FRENCH TOAST

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

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

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

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.

03 Brunch





BRUNCH

MIMOSA BAR

Orange, grapefruit, and cranberry juices.

BAL HARBOUR BRUNCH

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, Marmalad.

MIAMI ELEGANCE

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

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.

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

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.



04 Coffee breaks



COFFEE BREAKS

SPECIALTY COFFEE BREAKS

LA SIESTA FIESTA

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

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

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

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

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

Freshly Baked Assorted Cookies.

Assorted Cream Puffs.

Coconut Macaroons.

Mini Confetti Cupcakes with Buttercream Frosting.



BRUNCH

FARMER'S MARKET

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

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

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

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

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.

Assortment of french macarons.

Assorted walnut fudge brownies and peanut butter blondies.

Cupcakes with buttercream frosting.

Vanilla, chocolate, red velvet.

Chocolate covered long stemmed strawberries.

Traditional candy.

Reese's peanut butter cups, snickers, m&m's, peanut m&m's, twix.

Gummy bears, sour candies, skittles.

Craft popcorn, assorted flavors.

Warm soft pretzels with spicy mustard and craft beer cheese.

Individual garden vegetable crudité.

With roasted red pepper hummus in a red cabbage cup.

Packets of beef jerky.

Roasted garlic hummus.

With smoked paprika, whole wheat pita chips.

Rustic sea salt potato chips.

With caramelized french onion dip.

Hard salted pretzels.

Warm tortilla chips.

With salsa roja and homemade guacamole.



05 All-day meeting packages

ALL-DAY MEETING PACKAGES

WINWARD

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

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

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.
Fresh Orange & Grapefruit Juice.
Apple, Tomato, and Cranberry Juices.
Fruit Smoothies.
Naked Juice.
Vitamin Water.
Assorted Diet and Regular Soft Drinks.
Lemonade, Fruit Punch.

ASSORTED BREAK ITEMS

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

MORNING BREAK

Raspberry Walnut Coffee Cake
Bananas and Red Apples

AFTERNOON BREAK

Hot Buttered Popcorn
Assorted Cookies and Brownies

ASSORTED BREAK ITEMS

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



06 Lunch



LUNCH BUFFET

BROWARD DELI BUFFET

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.

ENTRÉES

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

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

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.

ENTRÉES

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

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

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

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

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 Oi.

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

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

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

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

GRILLED CHICKEN SANDWICH

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

ROAST BEEF SUB

Roast Beef and Swiss Cheese On Kaiser Roll with Horseradish Sauce.

ROASTED HAM PRETZEL BUN

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

HEALTHY SANDWICH

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

MUFFALETTA SANDWICH

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

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

CHICKEN CAESAR SALAD WRAP

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

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

CUBAN HAM

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

CREOLE TUNA SALAD

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



BOX LUNCHES TO GO

SANDWICH SELECTION

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

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.

Assortment of french macarons.

Assorted walnut fudge brownies and peanut butter blondies.

Cupcakes with buttercream frosting.

Chocolate covered long stemmed strawberries.

Traditional candy.

Reese's peanut butter cups, snickers, m&m's, peanut m&m's, twix.

Gummy bears, sour candies, skittles.

Craft popcorn, assorted flavors.

Soft pretzels with spicy mustard and craft beer cheese.

Individual garden vegetable crudité.



PLATED LUNCH SALADS

CAESAR SALAD

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

GREEK SALAD

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

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

ICEBERG SALAD

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

Homemade Chicken Noodle, Gluten Free Pasta.

TOMATO AND SWEET BASIL

Ripened Tomato and Sweet Basil with Sides of Aged Parmesan Cheese.

BEEF WITH ROOT VEGETABLE

Hearty Beef with Root Vegetable and Quinoa.

PEPPER AND FENNEL

Roasted Red Pepper and Fennel Soup, Polenta Croutons.

PLATED LUNCH HOT SELECTIONS

WILD MUSHROOM RAVIOLI

Olive Oil & Garlic, Chef's Seasonal Vegetables.

PARMESAN CRUSTED CHICKEN

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

HERB CRUSTED BUTTERFISH

Pineapple and Mango Relish, Roasted Vegetable Couscous and Seasonal Vegetables.

NEW YORK STRIP STEAK

Cabernet Reduction Sauce, Roasted Fingerling Potatoes and Seasonal Vegetables.

ATLANTIC SALMON

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

DESSERTS

CHOCOLATE MARQUIS

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

MISSISSIPPI FUDGE CAKE

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

KEY LIME PIE

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

TRIPLE CHOCOLATE MOUSSE CAKE

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

PEANUT BUTTER AND CHOCOLATE BOMB

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

NEW YORK STYLE CHEESECAKE WITH BERRIES

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



07 Reception



RECEPTION HORS D'OEUVRES HOT

CANAPÉS

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

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

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.

SHOOTERS

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.

SPOONS

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.

CONES

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



08 Reception stations



RECEPTION STATIONS

MONGOLIAN BARBEQUE STATION

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

Made-to-order, sautéed mushrooms paired with homemade risotto—chef's selections of seasonal mushrooms.

CHICKEN WINGS STATION

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

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

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

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

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

MINI PIZZA STATION

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

FRENCH FRIES STATION

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

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

California Rolls, Spicy Tuna, and Cucumber Rolls are Included in the Selection. Accompanied by Pickled Ginger, Wasabi, and Dipping Sauces.

FISH TACO STATION

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.



TASTE OF THE ORIENT BUFFET

CITRUS POACHED COLOSSAL SHRIMP

Atomic Cocktail Sauce and Lemon Wedges

SEAFOOD STATION

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

Sustainably sourced White Fish, Shrimp, Horseradish Marinade,

Hot Sauce, Lemons Served on Individual Small Plates.

SUSHI DISPLAY

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

Avocado Roll.

WHOLE SIDE OF SMOKED NOVA

SCOTIA SALMON

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

Capers, Red Onions and Sliced Tomatoes.

SEASONAL EAST AND WEST COAST

OYSTERS

Yuzu Ponzu, Ginger Lime Sauce, Spicy Mignonette, Lemon

Wedges.

SEASONAL CRAB CLAWS

Brandy Sauce, Honey Lime Mustard Sauce.

MAINE LOBSTER TAIL

Warm Lemon Butter, Dill Whiskey Remoulade.

CARVING STATION

CHARD-CRUSTED PORK LOIN

Assorted Rolls, Whole Grain Mustard, and Pineapple Relish.

WHOLE TENDERLOIN OF BEEF

Creamy Horseradish Sauce, Vidalia Onion Relish, and French

Rolls.

ORANGE MUSTARD GLAZED HAM

Assorted Rolls, Pineapple Relish, and Mustard Selections.

SALMON WELLINGTON

Whole Side of Salmon Wrapped in Puff Pastry.

PEPPER-CRUSTED PRIME RIB

Assorted Rolls and Creamy Horseradish Sauce.

WHOLE STEAMSHIP OF BEEF

Assorted Rolls, Mayonnaise, Mustard, and Creamed Horseradish

Sauce.

CARVED DELIGHT ENHANCEMENTS

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 Broccolini Chili Flakes.



DESSERT STATIONS

CHERRIES JUBILEE

Served over Haagen-Dazs Vanilla Ice Cream.

DONUT HOLES

Freshly Fried Donut Holes with Macerated Berries.

CHOCOLATE FOUNTAIN

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

BANANAS FOSTER

Served over Haagen-Dazs Vanilla Ice Cream.

VIENNESE TABLE

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

DOUGHNUT HOLE

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

Toasted Marshmallows, Ghirardelli Chocolate Squares, Graham Crackers.

CHEESECAKE HEAVEN

Vanilla Bean Cheesecake, Hazelnut Crumble, Fresh Berry Compote.

Chocolate Cheesecake Mousse Shot.

Raspberry Swirl Cheesecake.

Caramel Cheesecake Lollipop.

ICE CREAM SUNDAE STATION

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.

CUPCAKE SHOP

Red Velvet Cupcake Cream Cheese Frosting.

Chocolate Cupcake Cookies n' Cream Frosting.

Lemon Cupcake Raspberry Frosting.



09 Reception stations



PLATED DINNER

SALADS

MIXED FIELD GREENS SALAD

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

SPINACH & WATERCRESS SALAD

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

SOUTHWESTERN QUINOA SALAD

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

CAESAR SALAD

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

FRIESE AND ARUGULA SALAD

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

GREEK SALAD

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

MEDITERRANEAN COUSCOUS SALAD

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

PORTOBELLO SALAD

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

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

NOVA SCOTIA SMOKED SALMON

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

SEARED TUNA SALAD

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

SOUPS

New england clam chowder.
Wild mushroom bisque.
Thai curry chicken soup.
Lobster bisque.
Roasted portobello mushroom.
Seared jumbo scallops.
Chicken vegetable.
Potato leek.
Butternut squash.
Sweet corn bisque.



PLATED DINNER ENTRÉE SELECTIONS

SEARED ATLANTIC SALMON

Served with Ginger Soy Beurre Blanc.

PISTACHIO CRUSTED MEDITERRANEAN SOLE FILLET

Served with Moroccan Saffron Broth.

SEARED PACIFIC HALIBUT

Served with Roasted Yellow Pepper Coulis.

HERB-CRUSTED SEA BASS

Served with Port Wine Demi Glaze.

HERB-CRUSTED FREE-RANGE CHICKEN

Served with Confit of Artichokes and Tomatoes.

MONTRACHET CHICKEN BREAST

Chicken Breast Stuffed with Sundried Tomatoes and Goat Cheese with White Wine Sauce.

BRAISED KOBE SHORT RIB

Served with Natural Reduction Sauce.

ROAST PRIME RIB OF BEEF

Served with Creamy Horseradish Sauce and Au jus.

NEW YORK STRIP

Served with Green Peppercorn Cognac Sauce.

FILET MIGNON

Served with Point Reyes Bleu Cheese Butter and Cabernet Demi.

DUET ENTRÉE SELECTIONS

CHICKEN AND BUTTERFISH

Served with Ginger and Saffron Beurre Blanc.

FILET OF BEEF AND JUMBO PRAWNS

Served with Tarragon Beurre Blanc.

FILET OF BEEF AND GRILLED SALMON

Served with Pinot Noir Reduction.

FILET OF BEEF AND GRILLED SALMON

Served with Pinot Noir Reduction.

FILET OF BEEF AND BUTTER POACHED LOBSTER TAIL

Served with Roasted Shallot Demi and Herb Butter.



VEGETARIAN

ASPARAGUS RISOTTO

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

MUSHROOM & TOMATO EN CROUTE

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

GRILLED VEGETABLES EN ROUTE

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

GRILLED VEGETABLE RAVIOLI

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

DINNER DESSERTS

FRESH APPLE TORTE

A Classic Light Dessert Garnished with Walnuts and Caramel Sauce.

KEY LIME CHEESECAKE

A Creamy Cheesecake with a Hint of Key Lime Flavor.

CHOCOLATE MARQUIS

Creamy Rich Chocolate Mousse Filling with Moist Crust with Raspberry Sauce.

PECAN PRALINE CHEESECAKE

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

CHOCOLATE TRIO

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

CHOCOLATE PEANUT BUTTER CAKE

Chocolate Cake with a Light Peanut Butter Mousse.

BANANA CHOCOLATE CARAMEL

White Sponge Cake Layered with Chocolate Caramel Mousse and Caramelized Bananas.

TIRAMISU VANILLA

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

RASPBERRY CHEESECAKE

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



10 Dinner buffet



WELCOME TO MIAMI

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.

ENTRÉES

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

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.

ENTRÉES

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

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.

ENTRÉES

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

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

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 BISCAVNE COOKOUT BUFFET

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

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

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.



11 Dinner buffet



À LA CARTE BEVERAGES

Freshly brewed kona blend coffee (regular or decaf).

Chilled coffee drinks.

Oat milk, soy milk, or almond milk.

Selection of hot teas.

Freshly brewed iced tea.

Freshly squeezed orange juice.

Assorted fruit juices apple, grape, tomato, cranberry.

Assorted individual bottles of fruit smoothies.

Lemonades.

Arnold palmer iced tea.

Soft drinks & bottled water.

Assorted coca-cola products.

Premium beverages & waters.

Assorted bottled teas, san pellegrino.

Sparkling water, 500ml fiji water.

Red bull® energy drinks.

Cold pressed juices.

Chilled refreshing spa waters.

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

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

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.
Premium.
Cordials.
House Wine.
Import Beer.
Domestic Beer.
Soft Drinks.
Bottled Water.
San Pellegrino.
Bloody mary bar.
Margarita bar.
Martini bar.



VINTAGE COCKTAILS CARTS

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.
Gruet I.V.V. S.O.T. Blanc de Blancs Brut, New Mexico.
Veuve Clicquot Ponsardin "Yellow Label" Brut, Reims.
Taittinger "Comtes de Champagne" Blanc de Blancs Brut, Reims.
Moët & Chandon "Dom Perignon" Brut, Épernay.
Roederer Estate Brut Rosé, Anderson Valley.

WHITE WINE

Sonoma-Cutrer, "Russian River Ranches" Chardonnay, Sonoma.
Chalk Hill "Sonoma Coast" Chardonnay, Sonoma Coast.
ZD Wines Chardonnay, California.
Cakebread Cellars Chardonnay, Napa Valley.
Far Niente Chardonnay, Napa Valley.
Craggy Range "Te Muna Road Vineyard," Sauvignon Blanc, Marlborough.
Cloudy Bay Sauvignon Blanc, Marlborough.
Santa Margherita Pinot Grigio, Alto Adige.
Caves D'Esclans "Whispering Angel" Rose, Côtes de Provence.

RED WINE

Daou Cabernet Sauvignon, Paso Robles.
Justin Cabernet Sauvignon, Paso Robles.
Jordan Cabernet Sauvignon, Alexander Valley.
Groth Cabernet Sauvignon, Oakville.
Silver Oak Cabernet Sauvignon, Alexander Valley.
Duckhorn Merlot, Napa Valley.
The Prisoner Wine Company "The Prisoner" Zinfandel, Napa.
Emeritus "Hallberg Ranch" Pinot Noir, Russian River Valley.

DESSERT WINE

La Spinette Moscato d'Asti, Piedmont.
Sandemans "10 Year Tawny" Port, Douro.
Royal Tokaji "Red Label 5 Puttonyos", Tokaji (500ML).
Taylor's "20 Year Tawney" Port, Douro.



TERMS & CONDITIONS

Cancellation If you must cancel after booking, Puremccoy 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 Puremccoy 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.

pure mccoy

Contact to order: thomas@puremccoy.com CEL: 305 315 5879

Full pricing PDF online at www.puremccoy.com