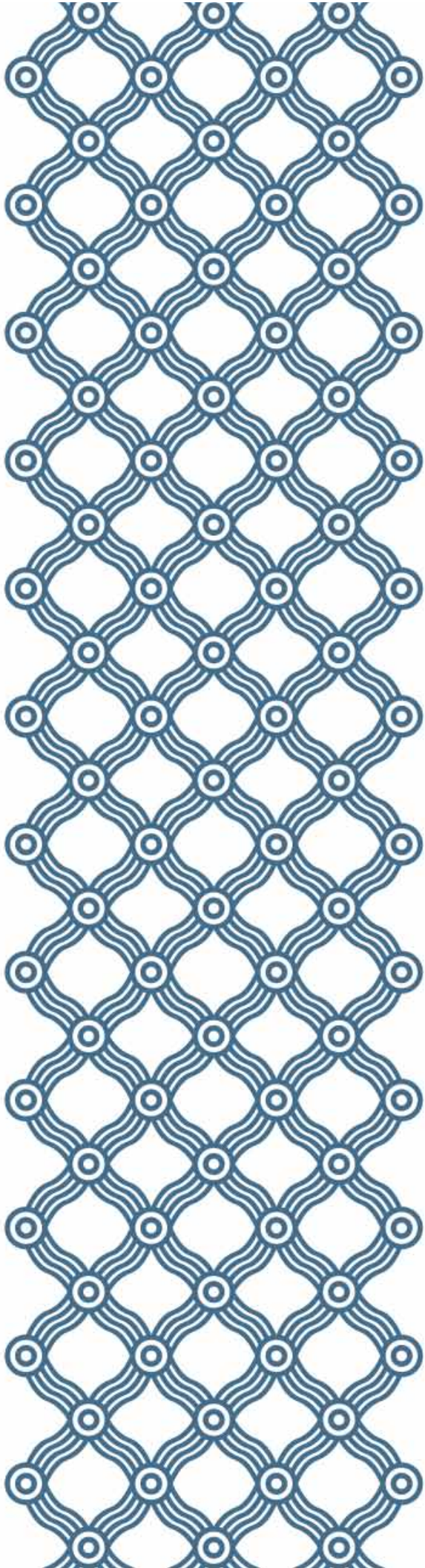


PLATED LUNCH SELECTIONS



Pacific Rim / \$28pp / 15 people minimum

First Course (Select One)

Asian Field Greens

Orange-Crispy Wonton-Jicama
Sesame Ginger Vinaigrette

Crab Cake

Mango Sweet Chili-Napa slaw

Main Course (Select One)

Seared Sesame Crusted Tuna

Stir Fry Bok Choy

Garlic Ginger Chicken Breast

Sweet & Sour Pineapple Salsa

Teriyaki Grilled Sirloin

Sesame Asparagus

Dessert (Select One)

Yuzu Key Lime Pie

Ginger Cheesecake



South Beach Flair / \$34pp / 15 people minimum

First Course (Select One)

Mango Citrus Ceviche

Mahi-Onion-Jalepeno-Cilantro

Mixed Field Greens

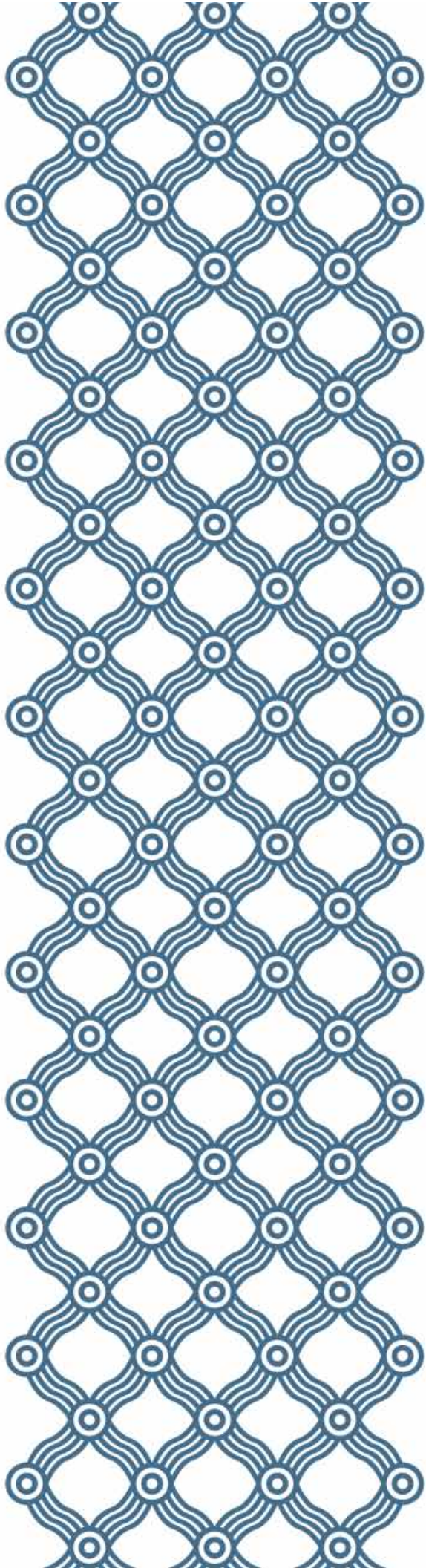
Dried Mango-Almonds-Tomato
Coconut Pineapple Vinaigrette

Main Course (Select One)

Jerk Chicken Breast

Coconut Cilantro Rice-Sweet Plantains

*Chef fee required / All prices are subject to 9% Sales Tax and 22% Service Charge
/ All prices are subject to change without notice / Special Requests are Always Welcomed



Mojo Pork Medallions

Crispy Yuca-Sauteed onion-Black Bean Salsa

Local Fresh Snapper

Mango Citrus Salsa

Dessert (Select One)

Coconut Flan

Tres Leches Cake

International Twist / \$40pp / 15 people minimum

First Course (Select One)

Tuna Tartar

Avocado-Mango-Watermelon

Chevre Salad

Roasted Baby Beets-Arugula-Candied Pecans
Roasted Pepper Vinaigrette

Main Course (Select One)

Roasted Chicken Breast

Tomato Mushroom Ragout-Asiago Polenta

Petite Filet

Mushroom Truffle Risotto

Salmon Rockefeller

Cranberry Wild Rice-Spinach

Dessert (Please Select One)

Vanilla Crème Brulee

Banana Rum Bread Pudding



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