



*Seaspice*  
Event Packages

# LUNCH

\$85 per person

## APPETIZER

Family Style, Select Two

5J Pata Negra Ham Croquettes  
black cherry compote

Organic Baby Arugula  
Hass avocado, kumquats, radishes,  
roasted pecans, parmesan, citrus  
vinaigrette

Classic Caesar  
organic romaine hearts, Parmigiano  
Reggiano, garlic croutons

Filet Mignon Brochettes  
zucchini, cherry tomatoes, yellow  
squash, served with cilantro rice

## ENTREE

Select Three

Grilled Whole Branzino  
haricourt, roasted tomato, summer  
squash

Faroe Island Salmon  
preserved lemon, haricourt, english  
peas, roasted cipollini onions

Shrimp Tagliatelle  
preserved lemon,  
confit tomato

Jackman Ranch Wagyu Burger  
aged cheddar, shiitake mushrooms,  
caramelized onions, Kaiser roll, truffle  
aioli

Bartlett Pear Ravioli  
gorgonzola, parmesan,  
black truffle

## DESSERT

Select Two

Tres Leches  
sponge cake, strawberries,  
blueberries, ivory pearls

Guanaja Chocolate Cremoso  
cocoa nib crumble, seaweed snow,  
toasted rice mousse

Tropical Pavlova  
meringue, pink peppercorn chantilly,  
tropical fruits, mango mousse,  
coconut sorbet, strawberry coulis

## DINNER

\$125 per person

### APPETIZER

Family Style, Select Three

**Spanish Octopus a la Plancha**  
fresh herbs, lemon

**Shrimp Tempura**  
lemon coriander aioli

**Organic Baby Arugula**  
Hass avocado, kumquats, radishes,  
roasted pecans, parmesan, citrus  
vinaigrette

**Classic Caesar**  
organic romaine hearts, Parmigiano  
Reggiano, garlic croutons

**Filet Mignon Brochettes**  
zucchini, cherry tomatoes, yellow  
squash, served with cilantro rice

### ENTREE

Select Three

**Wild Mushroom Risotto**  
fresh shaved truffles, corn,  
Parmigiano Reggiano

**Faroe Island Salmon**  
preserved lemon, haricover, english  
peas, roasted cipollini onions

**Prime Center Cut Filet Mignon**  
8 oz, peppercorn sauce

**Bartlett Pear Ravioli**  
gorgonzola, parmesan,  
black truffle

### DESSERT

Select Two

**Tres Leches**  
sponge cake, strawberries,  
blueberries, ivory pearls

**Guanaja Chocolate Cremoso**  
cocoa nib crumble, seaweed snow,  
toasted rice mousse

**Tropical Pavlova**  
meringue, pink peppercorn chantilly,  
tropical fruits, mango mousse,  
coconut sorbet, strawberry coulis

### SIDES

Family Style, Select Two

**Grilled Asparagus**  
lemon oil, crispy garlic

**Roasted New Potatoes**  
thyme, rosemary, garlic

**Basmati Rice**  
caramelized carrots,  
toasted almond

\*Plus tax & gratuity

## DINNER

\$155 per person

### APPETIZER

Family Style, Select Three

Spanish Octopus a la Plancha  
fresh herbs, lemon

5J Pata Negra Ham Croquettes  
black cherry compote

Organic Baby Arugula  
Hass avocado, kumquats, radishes,  
roasted pecans, parmesan, citrus  
vinaigrette

Classic Caesar  
organic romaine hearts, Parmigiano  
Reggiano, garlic croutons

Filet Mignon Brochettes  
zucchini, cherry tomatoes, yellow  
squash, served with cilantro rice

### ENTREE

Select Four

Grilled Whole Branzino  
haricover, roasted tomato, summer  
squash

Grilled Maine Lobster +20  
sundried tomato butter

Prime Center Cut Filet Mignon  
8 oz, peppercorn sauce

Wild Mushroom Risotto  
fresh shaved truffle, corn,  
Parmigiano Reggiano

Bartlett Pear Ravioli  
gorgonzola, parmesan,  
black truffle

Seaspice Plant Bowl (V)  
curly kale, turmeric chickpeas, summer  
squash, fresh peach, shiitake, garlic  
hemp dressing

### DESSERT

Select Two

Tres Leches  
sponge cake, strawberries,  
blueberries, ivory pearls

Guanaja Chocolate Cremoso  
cocoa nib crumble, seaweed snow,  
toasted rice mousse

Tropical Pavlova  
meringue, pink peppercorn chantilly,  
tropical fruits, mango mousse,  
coconut sorbet, strawberry coulis

### SIDES

Family Style, Select Two

Grilled Asparagus  
lemon oil, crispy garlic

Roasted New Potatoes  
thyme, rosemary, garlic

Basmati Rice  
caramelized carrots, toasted almond

\*Plus tax & gratuity

## DINNER

\$195 per person

### APPETIZER

Family Style, Select Three

**Spanish Octopus a la Plancha**  
fresh herbs, lemon

**Kanpachi Ceviche**  
coconut water leche de tigre,  
mango aji limon, salmon roe,  
seabeans, crispy plantains

**Wagyu Dumplings**  
edamame puree, bonito flakes,  
yakitori glaze

**Barbacoa-Grilled Oysters**  
Pecorino Romano, garlic butter, lemon

**Organic Baby Arugula**  
Hass avocado, kumquats, radishes,  
roasted pecans, parmesan, citrus  
vinaigrette

**Classic Caesar**  
organic romaine hearts, Parmigiano  
Reggiano, garlic croutons

**Filet Mignon Brochettes**  
zucchini, cherry tomatoes, yellow  
squash, served with cilantro rice

### ENTREE

Select Four

**Prime Center Cut Filet Mignon**  
8 oz, peppercorn sauce

**Free Range Australian Rack of Lamb**  
tzatziki

**Grilled Whole Branzino**  
haricourt, roasted tomato, summer  
squash

**Grilled Maine Lobster +20**  
sundried tomato butter

**King Crab Ravioli**  
roasted cherry tomatoes, baby  
spinach, saffron cream

**Maine Lobster Risotto**  
green peas, Parmigiano Reggiano,  
lobster roe

**Seaspice Plant Bowl (V)**  
curly kale, turmeric chickpeas,  
summer squash, fresh peach, shiitake,  
garlic hemp dressing

### SIDES

Family Style, Select Two

**Grilled Asparagus**  
lemon oil, crispy garlic

**Roasted New Potatoes**  
thyme, rosemary, garlic

**Basmati Rice**  
caramelized carrots, toasted almond

### DESSERT

Select Two

**Tres Leches**  
sponge cake, strawberries,  
blueberries, ivoire pearls

**Guanaja Chocolate Cremoso**  
cocoa nib crumbles, seaweed snow,  
toasted rice mousse

**Tropical Pavlova**  
meringue, pink peppercorn chantilly,  
tropical fruits, mango mousse,  
coconut sorbet, strawberry coulis

## DINNER

\$285 per person

### APPETIZER

Family Style, Select four

**Maine Lobster Salad**  
butter lettuce, avocado,  
asparagus, aji amarillo,  
white sturgeon caviar

**King Crab Tempura**  
Miso Napa slaw, chili aioli,  
ponzu

**Lobster and Shrimp Cocktail**  
lemon coriander aioli

**Barbacoa-Grilled Oysters**  
Pecorino Romano, garlic butter, lemon

**Hamachi Tataki**  
lemon vinaigrette, candied kumquat,  
pickled serrano pepper, malanga  
chips

**5J Pata Negra Iberian Ham**  
toasted baguette, cornichon

**Filet Mignon Brochettes**  
zucchini, cherry tomatoes, yellow  
squash, served with cilantro rice

### ENTREE

Select four

**Fresh, Wild Caught Dover Sole**  
black truffle risotto, lemon, capers,  
buerre blanc

**Sea Salt-Crusted Market Fish**  
oven baked, black truffle risotto, lem-  
on, capers, beurre blanc sauce  
(Serves 4 people)

**Grilled Maine Lobster +20**  
sundried tomato butter

**Halibut**  
sea urchin, velouté,  
brussel sprout petals

**Prime Center Cut Filet  
Mignon**  
8oz, peppercorn sauce

**Free Range Australian Rack of Lamb**  
tzatziki

**Seaspice Plant Bowl (V)**  
curly kale, turmeric chickpeas,  
summer squash, fresh peach, shiitake,  
garlic hemp dressing

### DESSERT

Select Two

**Tres Leches**  
sponge cake, strawberries,  
blueberries, ivoire pearls

**Guanaja Chocolate Cremoso**  
cocoa nib crumble, seaweed snow,  
toasted rice mousse

**Tropical Pavlova**  
meringue, pink peppercorn chantilly,  
tropical fruits, mango mousse,  
coconut sorbet, strawberry coulis

### SIDES

Family Style, Select Two

**Roasted New Potatoes**  
thyme, rosemary, garlic

**Grilled Asparagus**  
lemon oil, crispy garlic

**Basmati Rice**  
caramelized carrots, toasted almond

# BRUNCH

\$85 per person

## APPETIZER

Served Family Style, Select Two

**5J Pata Negra Ham Croquettes**  
black cherry compote

**Organic Baby Arugula Salad**  
Hass avocado, kumquats, radishes,  
roasted pecans, parmesan, citrus  
vinaigrette

**Spanish Octopus A La Plancha**  
fresh herbs, lemon

**Filet Mignon Brochettes**  
zucchini, cherry tomatoes, yellow  
squash, served with cilantro rice

## ENTREE

Select Three

**Maine Lobster Benedict**  
puff pastry, creamy leeks, chive  
hollandaise  
+\$15

**Shrimp Avocado Toast**  
blackened shrimp, cilantro,  
whole grain artisan bread

**Short Rib Benedict**  
puff pastry, caramelized onions,  
hollandaise sauce

**French Toast**  
bacon jam, two fried eggs,  
talegio cheese, Nueske bacon

**Truffle Tagliatelle**  
poached egg, parmesan fondue

**Crispy Potato Benedict**  
tomato chutney, potato hash,  
comte cheese foam

## DESSERT

Select Two

**Tres Leches**  
sponge cake, strawberries,  
blueberries, ivory pearls

**Guanaja Chocolate Cremoso**  
cocoa nib crumble, seaweed snow,  
toasted rice mousse

**Tropical Pavlova**  
meringue, pink peppercorn chantilly,  
tropical fruits, mango mousse,  
coconut sorbet, strawberry coulis

## BRUNCH COCKTAIL PITCHERS

Mojitos 85  
Margarita 85  
Sangria 85

Mimosas 85  
Bellinis 85  
Bloody Mary 85

## ENTREE ADD-ONS

Truffle MP  
Grilled Shrimp 21  
Foie Gras 24

Lobster MP  
Caviar 25

# HORS D'OEUVRES

Passed cocktail reception style.  
Parties of 35+

\$45pp

Select Four - 45 Minutes

(only in addition to a dinner)

**Pata Negra Ham Croquettes**  
black cherry compote

**Spanish Octopus a la Plancha**  
fresh herbs, lemon (gf)

**Tuna Tartare**  
crispy Japanese rice

**Salmon Crudo**  
truffle white ponzu (gf)

**Malanga Croquettes**  
parsley aioli

**Steamed Mushroom  
& Chive Dumpling**  
yakitori glaze (v)

**Vegan Beet Ceviche**  
citrus vinaigrette (v)(gf)

**Bartlett Pear Ravioli**  
white truffle oil, gorgonzola (v)

(Dessert Not Included)

\$75pp

Select Six

**Pata Negra Ham Croquettes**  
black cherry compote

**Spanish Octopus a la Plancha**  
fresh herbs, lemon (gf)

**Tuna Tartare**  
crispy Japanese rice

**Salmon Crudo**  
truffle white ponzu (gf)

**Malanga Croquettes**  
parsley aioli

**Steamed Mushroom  
& Chive Dumpling**  
yakitori glaze (v)

**Vegan Beet Ceviche**  
citrus vinaigrette (v)(gf)

**Bartlett Pear Ravioli**  
gorgonzola, black truffle, parmesan (v)

**Crispy Florida Shrimp**  
chili aioli

**Steak Tartare**  
ciabatta toast

\$95pp

Select Eight

**Pata Negra Ham Croquettes**  
black cherry compote

**Spanish Octopus a la Plancha**  
fresh herbs, lemon (gf)

**Tuna Tartare**  
crispy Japanese rice

**Salmon Crudo**  
truffle white ponzu

**Malanga Croquettes**  
parsley aioli

**Steamed Mushroom  
& Chive Dumpling**  
yakitori glaze (v)

**Vegan Beet Ceviche**  
citrus vinaigrette (v)(gf)

**Bartlett Pear Ravioli**  
gorgonzola, black truffle, parmesan (v)

**Crispy Florida Shrimp**  
chili aioli

**Steak Tartare**  
ciabatta toast

**Short Rib**  
creamy polenta (gf)

**Wagyu dumpling**  
yakitori glaze

**Tuna Tataki**  
sriracha aioli



## DESSERT



**Tres Leches**

sponge cake, strawberries,  
blueberries, ivory pearls

**Guanaja Chocolate Cremoso**

cocoa nib crumble, seaweed snow,  
toasted rice mousse



# BEVERAGE

## HOUSE

\$110pp - 2 hours  
additional hour \$45

### Beer

Heineken  
Stella Artois  
Presidente  
Amstel Light  
Corona

### Rosé

St Tropez 83

Prosecco  
Torresella

### Vodka

Grey Goose

### Rum

Bacardi Superior

### Gin

Bombay Dry

### Tequila

Maestro Dobel Diamonte

### Scotch

Johnnie Walker Black Label

## PREMIUM

\$125pp - 2 hours  
additional hour \$50

### Beer

Heineken  
Stella Artois  
Presidente  
Amstel Light  
Corona

### Rosé

Whispering Angel

Prosecco  
Torresella

### Vodka

Absolut Elyx

### Rum

Bacardi 8 Year

### Gin

Bombay Sapphire

### Tequila

Avion Silver

### Scotch

Buchannan's 12 Year

## TOPSHELF

\$140pp - 2 hours  
additional hour \$55

### Beer

Heineken  
Stella Artois  
Presidente  
Amstel Light  
Corona

### Rosé

Miraval

Prosecco  
Torresella

### Vodka

Grey Goose

### Rum

Zacapa 23

### Gin

Tanqueray

### Tequila

Don Julio Blanco

### Scotch

Johnnie Walker Black Label

All packages include Sommelier Selection of House Whites & Reds

Soft Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Club Soda

## CHILDREN'S MENU

\$40 per child

### ENTREE

Select Two

**House Made Pasta**  
tagliatelle with choice of red sauce,  
white sauce, or butter

**Chicken Fingers**  
fries or grilled vegetables

**Margherita Pizza**  
red sauce, mozzarella cheese, basil

### DESSERT

Select Two

**Tres Leches**  
sponge cake, strawberries,  
blueberries, ivory pearls

**Guanaja Chocolate Cremoso**  
cocoa nib crumble, seaweed snow,  
toasted rice mousse

**Tropical Pavlova**  
meringue, pink peppercorn chantilly,  
tropical fruits, mango mousse,  
coconut sorbet, strawberry coulis

\*Plus tax & gratuity

## STATIONS

\$210 per person - 35 guests or more

### HORS D'OEUVRES

Choice of four

5J Pata Negra Ham Croquettes

Octopus Bites

Salmon Tartare

Tuna Tartare

Steak Tartare

Wagyu Dumpling

Crispy Shrimp

### SALAD

Choice of one

Baby Arugula Salad

Caesar Salad

### PASTA/RISOTTO

Choice of one

Pear Ravioli

Short Rib Rigatoni

Vegetarian Risotto

Lobster Risotto +15

Wild Mushroom Risotto

### CHICKEN STATION

Choice of one

Organic Chicken Tagine

Roasted Chicken  
black truffle cream sauce

Roasted Chicken  
coconut, nuoc nam, chili

### FISH STATION

Choice of one

Faroe Island Grilled Salmon  
dill butter sauce

Market Fish  
lemon caper butter sauce

Red Snapper  
agra dolce sauce, olives, almonds

Black Grouper  
salsa verde

Chilean Seabass  
truffle porcini crust +\$10 pp

### CARVING STATION/MEAT

Choice of one

Entrecote  
truffle bordelaise

Boneless Leg of Lamb  
lamb jus +\$15 pp

1855 Prime US Ribeye  
truffle demi, horseradish cream

1855 Prime US Filet Mignon  
red wine au poivre sauce  
+\$12 pp

### SIDE DISHES

Choice of Two

Mashed Potatoes

Basmati Rice

Grilled Asparagus

Roasted New Potatoes

Roasted Byaldi Vegetables

### DESSERT STATION

Choice of Two

Chocolate Cremoso  
cocoa nib crumble, seaweed snow,  
toasted rice mousse

Tres Leches  
strawberry, blueberry

Tropical Pavlova  
meringue, pink peppercorn chantilly,  
tropical fruits, mango mousse,  
coconut sorbet, strawberry coulis

### ADDITIONS

Upcharge per person

Ceviche/Crudo Station MP

Raw Bar MP

\*Plus tax & gratuity



# Seaspice

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For any questions or inquiries please contact our  
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