

A long wooden dining table is set for a meal in a restaurant. The table is covered with white linens, glassware, and cutlery. The chairs are made of woven wicker. The restaurant has a green wall and a large window that offers a view of a city skyline across a body of water. The sky is a mix of blue and orange, suggesting sunset or sunrise. The text "MONDRIAN CATERING MENU" is overlaid on the image in white capital letters.

MONDRIAN CATERING MENU

MONDRIAN
SOUTH BEACH

A top-down view of a breakfast spread on a light-colored, textured surface. In the center is a white ceramic bowl filled with granola, topped with sliced strawberries, blueberries, almond slices, and a dollop of white cream. To the upper right is a glass of orange-colored juice. To the upper left is a small white bowl containing a citrus squeezer and some juice. In the bottom left corner, there is a small wooden dish with blueberries. A wooden spoon with some seeds on it lies to the left of the main bowl. A piece of patterned fabric is visible in the bottom right corner.

BREAKFAST

MONDRIAN
SOUTH BEACH

BREAKFAST

Breakfast Buffets based on 1.5-hour service

BREAKFAST BUFFET

All Breakfast buffet offers Fresh Orange and Grapefruit Juice
Regular, Decaffeinated Coffee & Selection of Herbal Teas

CONTINENTAL BUFFET | 40pp

Assorted Breadbasket: Muffins, Bagels, Croissant, Danish,
Cream Cheese, Butter & Preserves, Assorted Dry Cereals and
Milk, Sliced Seasonal Fresh Fruit

AMERICAN BUFFET | 53pp

Scrambled Eggs with Crème Fraîche and Cheese, Smoked
Bacon, Apple Chicken Sausage, Breakfast Potatoes - Assorted
Breadbasket, Bagels, Cream Cheese, Butter & Preserves,
Assorted Dry Cereals and Milk, Sliced Seasonal Fresh Fruit,
Greek Yogurt & Granola

HEALTHIER SIDE | 56pp

Cage Free Egg White Scramble with mushroom, Spinach,
Sun-dried Tomatoes - Multigrain, Watermelon and Pineapple
Steel Cut Oatmeal, Cashew, Pistachio, Coconut, Flax Seeds

[Select One]

Smoked Bacon, Apple Chicken Sausage, or Breakfast Potatoes

LOCAL FLAVORS | 54pp

Chef's Empanadas, Spanish Tortilla with Potatoes, Chorizo,
Green Pepper and Onions, Scrambled Eggs, Cuban Toast,
Sliced Seasonal Fruit and Berries, Guava and Cheese
Pastelitos

BREAKFAST ACTION STATIONS

25pp minimum, \$250 chef attendant fee /
One chef required per every 25 guests

EGGS TO ORDER | 22pp

Whole Eggs, Egg Whites, Egg Beaters, Artisan Ham,
Applewood Bacon, Bell Peppers, Onions, Jalapeno,
Asparagus, Heirloom Tomatoes, Mushrooms, Spinach,
Cheddar, Feta

MADE TO ORDER PANCAKES | 18pp

Strawberries, Blueberries, Banana, Chocolate Chips,
Warm Maple Syrup, Butter

SHRIMP AND GRITS STATION | 24pp

Anson Mills Stone Ground Grits, Key West Pink Shrimp,
Andouille Sausage, Herb Pesto, Feta



BREAKFAST ENHANCEMENTS

INDIVIDUAL CEREALS | 9pp

Assorted Cereals with Whole, Low Fat and Skim Milk

INDIVIDUAL GREEK YOGURT PARFAITS | 12pp

Granola, Berries, Honey, Mint

CROQUE-MONSIEUR | 18pp

Black Forest Ham, Emmentaler Cheese

HOUSE LOX | 22pp

Plain Bagel, Capers, Cream Cheese, Vine Tomato,
Red Onions, Arugula

STEEL CUT OATS | 10pp

Golden Raisins, Honey, Almonds, Blueberries

BUTTERMILK PANCAKES | 15pp

Maple Syrup, Whipped Cream, Berries

BREAKFAST BURRITO | 16pp

Scrambled Eggs, Ham, Peppers, Onion, Mushrooms,
Arugula, Jack Cheese, Pico de Gallo

SHAKSHOUKA EGGS | 18pp

Tomato Pepper Ragout, Poached Egg, Paprika

BREAKFAST SANDWICH | 15pp

Croissant, Egg, Cheese, Bacon, Arugula

AVOCADO TOAST | 21pp

Shaved Radish, Pickled Red Onions, Queso Fresco,
Pickled Fresno

ASSORTED BREAKFAST MEATS | 12pp

Choice of One: Smoked Bacon, Artisan Pork Sausage,
Chicken Apple

Ginger or Turmeric Shot | 8ea

[illegible][illegible]

BREAKS

SUPER FIVE | 26pp

Bircher Muesli, Coconut, Melon, Berries, Yogurt
Papaya and Honey Roasted Almonds
Sliced Kiwi and Whole Strawberries
Smoothie Shooters
Banana Nut Cake

MORNING REFRESH | 24pp

Florida Orange with Toasted Coconut and Mint
Mini Preserve Fruit Empanadas
Assorted Granola Bar
Whole Fresh Fruit
Fruit Infused Water

INDULGE | 26pp

Red Velvet Cupcake, Assorted Cookies
Fresh Fruit Skewers
Chocolate Milk

CALLE 8 | 28pp

Mini Cuban Sandwiches, Tostones with Queso Fresco and Salsa,
Chicken Empanadas, Cinnamon Churros, Dulce de Leche,
Chocolate Milk

DIPS AND CRISPS | 24pp

Tortilla Chips, Potato Chips, Plantain Chips Salsa
Verde, Guacamole, Pico De Gallo, Mango Salsa

GAME TIME | 36pp

Chicken Wings Buffalo, Sweet Chilli, BBQ
Celery Sticks, Blue Cheese Dip, Ranch
Mini Beef Sliders, Tater Tots, Chipotle Mayo

THEATRE SNACKS | 27pp

Popcorn, Seasonings: Ranch, Yellow Cheese
Rice Cakes Topped with Nutella, Strawberries and
Marshmallows, Assorted Candies

MEDITERRANEAN | 26pp

Pita Chips, Hummus of The Day, Tzatziki,
Tabbouleh Salad, Mixed Olives, & Marinated Feta



MENUS BASED ON MINIMUM OF 20 GUESTS. UNDER 20 GUESTS REQUIRES MENU A SURCHARGE OF \$10 PER FOOD MENU ITEM.
PRICES DO NOT INCLUDE 24% SERVICE CHARGE, AND 9% SALES TAX. SERVICE CHARGE IS TAXED AT 7%.

A LA CARTE

BEVERAGES

COFFEE & TEA | 90/gallon

CANNED SOFT DRINKS | 7 ea

BOTTLED JUICES | 9 ea

STILL & SPARKLING BOTTLED WATER | 10 ea

BOTTLED FRUIT SMOOTHIES | 12 ea

RED BULL, REGULAR & SUGAR-FREE | 12 ea

BEVERAGE STATION | 35pp

Includes Unlimited Sodas, Coffee & Teas for
Breakfast, Lunch, and Breaks

SNACKS

MINI EMPANADAS | 96/dozen

Choice of: Chicken, Beef, or Spinach

COOKIES | 72/dozen

Choice of: Chocolate Chip, Oatmeal, or Macedonian Nut
White Chocolate

ASSORTED CANDY BARS | 6 ea

ASSORTED POWER BARS | 7 ea

ASSORTED GRANOLA BARS | 8 ea

BROWNIES & BLONDIES | 70/dozen

MIXED NUTS | 7ea

MARKET FRUIT

Whole | 45/dozen

Sliced | 15pp

Fruit Skewer | 8pp

GUAVA & CHEESE PASTELITOS | 70/dozen

WARM CINNAMON CHURROS | 60/dozen

BAGELS | 96/dozen

Blueberry, Plain, Herb Cream Cheese

WARM SOFT PRETZEL | 72/dozen

Grainy Mustard and Cheddar Cheese Dip



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PRICES DO NOT INCLUDE 24% SERVICE CHARGE, AND 9% SALES TAX. SERVICE CHARGE IS TAXED AT 7%.

A close-up photograph of a white ceramic plate resting on a wooden table. The plate contains a gourmet dish: a perfectly poached egg on the right side, topped with a dusting of black pepper. To the left of the egg is a vibrant salad composed of thin slices of orange and grapefruit, halved cherry tomatoes, and delicate green microgreens. The salad is also garnished with small, dark, square-shaped items, possibly fried bread or croutons. The background shows the natural grain of the wooden table.

LUNCH

MONDRIAN
SOUTH BEACH

LUNCH

Grab & Go and Create Your Own Sandwich options, a count must be provided. If no count is given, items will be prepared as an even split based on the total attendee count.

GRAB & GO LUNCH | 54pp

SANDWICHES & WRAPS | Select Two

Can be boxed or displayed with optional box on the side | 10pp Additional Selections

BLT CHICKEN WRAP

Applewood Smoked Bacon, Tomato, Herb Aioli

CAPRESE PANINI

Grilled Seasonal Vegetables, Heirloom Tomato, Fresh Mozzarella, Pesto, Ciabatta

ROAST BEEF SANDWICH

Aged Cheddar, Romesco Sauce, Arugula, Tomato, Kaiser Roll

TUNA SALAD NIÇOISE WRAP

Shaved Fennel, Haricot Verts, Capers, Olives, Lettuce and Tomato

HICKORY SMOKED TURKEY

Baby Swiss, Arugula, Cucumber, Sun-Dried Tomato Aioli, Multi-Grain Bread

SALADS | Select One | 10pp Additional Selections

GERMAN POTATO SALAD

Cucumber, Onions, Celery, Parsley, Dijon Mustard, Olive Oil

COLE SLAW

Mayonnaise, Cranberries, Tarragon

ITALIAN PASTA SALAD

Niçoise Olives, Feta, Cucumber, Red Peppers, Lemon Za'atar Vinaigrette

SNACKS | Select Two | 10pp Additional Selections

Whole Fruit, Chocolate Chip Cookie, Potato Chips, Chocolate Brownie

CREATE YOUR OWN SANDWICH | 58pp

FARMERS MARKET

Romaine, Arugula, Heirloom Tomatoes, Cucumbers, Pickles, Pepperoncini

BUTCHERS BLOCK | Select Two

[10pp / additional selections]

- Hickory Smoked Turkey Breast
- Honey Cured Ham
- Roast Sirloin of Beef
- Mortadella
- Grilled Chicken Breast,
- Roasted Seasonal Vegetables

CHEESE SELECTIONS | Select Two

Aged Cheddar, Swiss, or Manchego

BREAD | Select Two

[10pp per additional selections]

Ciabatta, Focaccia, Multigrain, Sesame, Brioche

SAUCES & DRESSINGS

House Aioli, Dijon Mustard, Mayonnaise, Olive Oil

DESSERTS

Cookies: Choice of either Chocolate Chip, Oatmeal, or White Chocolate Macadamia



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LUNCH BUFFET

BUILD YOUR OWN BUFFET | 75pp

STARTERS | Select Two

CEVICHE

Sweet Peppers, Mango, Onions, Citrus

HUMMUS

Olive Tapenade

GREEK SALAD

Watermelon, Romain, Feta, Olives, Red Onion, Pepper, Lemon Vinaigrette

CORN SALAD

Romaine, Cilantro, Hearts of Palm, Chipotle Lime Dressing

ARUGULA SALAD

Almonds, Blueberries, White Balsamic Vinaigrette

COBB SALAD

Romaine Hearts, Cherry Tomatoes, Green Onion, Blue Cheese, Egg, Bacon and Chicken

CAPRESE SALAD

Balsamic, Basil

BABY GEM

Oranges, Goat Cheese, Hazelnuts, Champaign Vinaigrette

QUINOA TABBOULEH

Mint, Parsley, Pomegranate, Shaved Radish

ENTRÉES | Select Two

LOCAL BRANZINO

Tomato Caponata

HERB ROASTED SALMON

Mango Poblano Salsa

PAPRIKA SPICED CHICKEN BREAST

Artichoke, Asparagus, Fennel, and Tomato Relish

CHICKEN MAKHANWALA

Cashew, Lime, Naan Bread

GRILLED HANGER STEAK

Chimichurri Sauce

SLOW BRAISED SHORT RIBS

Port Wine Demi

ORECCHIETTE

Forest Mushroom Ragout, Mascarpone Sauce

FARO RISOTTO

English Peas, Lemon Zest, Parmigiana

LEMON GARLIC SHRIMP

Roasted Fennel, Grilled Citrus

RIGATONI

Roasted Garlic Tomato Sauce, Hot Italian Sausage Kale, Shaved Parmesan Reggiano

SIDES | Select Two

Olive Oil Mashed Potato

Herb Roasted Fingerling Potatoes

Grilled Asparagus Lemon Parmesan

Roasted Brussel Sprouts Bacon

Sautéed Broccoli Rabe Chili Flakes, Confit Garlic

Roasted Cauliflower Fried Capers

DESSERT

Chefs Selection of Mini Desserts



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DINNER

MONDRIAN
SOUTH BEACH

THEMED DINNER BUFFET

THE MEDITERRANEAN | 105pp

STARTERS | Select Two

ORZO SOUP

Lemon and Chicken

GREEK SALAD

Romain, Feta, Olives, Red Onion, Pepper, Lemon Vinaigrette

HUMMUS

Olive Tapenade

ENTRÉES

GRILLED FAROE SALMON

Coriander Lemon Yogurt

ROASTED CHICKEN BREAST

Olive Oil, Basil, Mint

GRILLED BEEF KABOBS

Bell Peppers, Grape Tomatoes

SIDES

Orzo Risotto with Wild Mushrooms Truffle Parmesan

Sautéed Broccoli Rabe Chili Flakes

Roasted Cauliflower Fried Capers

HARVEST | 110pp

STARTERS | Select Two

BUTTERNUT SQUASH SOUP

Apple Spice Creme Fraîche

TENDRIL FRISSEE SALAD

Radish, Queso Fresco, English Pea, Green Apple, Cracked

Pepper and Honey Grapefruit Vinaigrette

CEVICHE

Lime, Aji Amrillo, Cilantro, Red Onions

ENTRÉES

PAN ROASTED SALMON

Fennel Salad and Champagne Beurre Blanc

MOJO RUBBED ROTISSERIE CHICKEN

Red Cabbage Slaw and Pomegranate

Agrodolce

BEEF SHORT RIBS

Roasted Mushrooms and Port Demi

SIDES

Roasted Fingerling Potatoes with Rosemary Garlic

Steamed Cauliflower with Olive Oil

Lemon and Herbs with Honey Sriracha Carrots

Roasted Brussel Sprouts, and Bacon



LITTLE HAVANA | 110pp

STARTERS | Select Two

SOPA DE PLATANOS

Toston Crouton and Coriander Crema

CUBAN COBB SALAD

Romaine, Black Beans, Pulled Pork, Avocado, Cotija

Pickled Red Onion, Baby Tomatoes and Cilantro Ranch

CEVICHE

Aji Panca, Fresh Lime and Red Onion, Radish

ENTRÉES

CAZUELA DE MARISCOS

Colombian Seafood Stew

ROASTED PORK TENDERLOIN

Tomato Pepper Sofrito

SPANISH CHICKEN BAKE

Olives, Peppers, Tomato, Chorizo

SIDES

Congri Rice, Yucca with Mojo Onions, Fried Plantains

MENUS BASED ON MINIMUM OF 20 GUESTS. UNDER 20 GUESTS REQUIRES A SURCHARGE OF \$10 PER FOOD MENU ITEM. MENU

PRICES DO NOT INCLUDE 24% SERVICE CHARGE, AND 9% SALES TAX. SERVICE CHARGE IS TAXED AT 7%.

PLATED DINNER

3-Course Dinner: Starter, Main Course, and Dessert.

Each course option is priced per person. Select one starter and up to two main course options. Additional main course selections incur a \$8 surcharge per person. Unless required for dietary accommodations (Vegetarian, Vegan, Gluten-Free and e.g.), in which the surcharge is waived.

In addition, a detailed seating chart with each person's name, seat number, dietary restriction/allergies, and selection is required.

STARTERS | Select One

WILD MUSHROOM SOUP | 19pp

Barley, Black Truffle

LOBSTER BISQUE | 19pp

Armagnac and a Crisp Savory Pastry

KALE SALAD | 24pp

Baby Gem, Creamy Dill Dressing, Pine Nuts
Cucumber, Parmigiano Reggiano

CAPRESE SALAD | 26pp

Tomatoes, Burrata Cheese, Olive Oil,
Basil

ROMAINE & CHICKPEAS | 24pp

Red Peppers, Red Onions, Feta, Olives,
Cherry Tomato, Lemon Dressing

BEEF CARPACCIO | 32pp

Garlic Aioli, Capers, Parmesan Cheese, Crostini Stick

SALMON CRUDO | 35pp

Tangerine Meyer Lemon, Vinaigrette, Radish,
Micro Cilantro

MAIN COURSE | Select Two

SEARED CHICKEN BREAST | 38pp

Mélange of Asparagus, Cipollini Onions,
Cremini Mushrooms, Fingerling Potatoes, Thyme Jus

BEEF FILET | 80pp

Mashed Potatoes, Confit Heirloom Carrot,
Black Truffle Sauce

PAN SEARED SALMON | 40pp

Orange Beurre Blanc, Red Quinoa, Marconi Almonds,
Summer Greens

ROASTED BRANZINO | 40pp

Tomato Pepper Caponata, Roasted Cauliflower,
Charred Lemon

FLORIDA SNAPPER | 42pp

Cherry Tomato Salsa, Cauliflower Rice,
Lemmon Butter Sauce

BRANZINO | 65pp

Butter Bok Choy, Ratatouille

ROASTED CAULIFLOWER STEAK | 28pp

Shoshito Herb Cream, Roasted Grapes, Romesco,
Micro Basil

CABERNET BRAISED SHORT RIB | 77pp

Yukon Mashed Potato, Gremolata, Haricot Verte

RICOTTA CHEESE RAVIOLI | 40pp

Brown Butter Sauce, Lemon Zest, Sage, Parmigiana

PUMPKIN ORZO RISOTTO | 32pp

Pumpkin Seeds, Sage, Shaved Parmesan



MENUS BASED ON MINIMUM OF 20 GUESTS. UNDER 20 REQUIRES A SURCHARGE OF \$10 PER FOOD MENU ITEM. CHARGE, AND 9% SALES

MENU PRICES DO NOT INCLUDE 24% SERVICE TAX. SERVICE CHARGE IS TAXED AT 7%.

A photograph of several small glass jars filled with a white pudding or custard, topped with fresh strawberries and a light syrup. The jars are arranged on a white surface with a white cloth and a few whole strawberries scattered around. The word "DESSERT" is centered in the upper half of the image.

DESSERT

MONDRIAN
SOUTH BEACH

DESSERT STATION

Create Your Own Dessert Station

MINI COCONUT KEY LIME | 9 ea

MINI CHOCOLATE CARAMEL NUT TART | 9 ea

MINI LEMON MERINGUE TART | 8 ea

MINI FRUIT TART | 9 ea

MINI LEMON BITE TART | 8 ea

PISTACHIO PETIT FOURS | 10 ea

MOCHA CHOCOLATE PETIT FOURS | 9 ea



MINI CANNOLI'S | 10 ea

MINI ORANGE PROFITEROLES | 8 ea

MINI ECLAIRS | 8 ea

MINI CHOCOLATE ORANGE BITE | 10 ea

MINI BLUEBERRY LATTICE PIE | 10 ea

MINI APPLE LATTICE PIE | 10 ea

MINI GUAVA CHEESECAKE | 8 ea

MINI DULCE DE LECHE CHEESECAKE | 8 ea

MINI NEW YORK | 8 ea

MINI CHOCOLATE MOUSSE CAKE | 10 ea

MINI FLOURLESS CHOCOLATE | 10 ea

MINI CHOCOLATE CRUNCH BAR | 10 ea



MONDRIAN
SOUTH BEACH

Multiple items can be selected, but the quantity must match the number of guests attending the event desserts can be chosen to be displayed as a station or served passed.

The menu is based on a minimum of 20 guests. Under 20 guests require a surcharge of \$10 per food menu item. Menu prices do not include 24% service charge, and 9% sales tax. Service charge is taxed at 7%.

SMALL BITES



MONDRIAN
SOUTH BEACH

PASSED HORS D'OEUVRES

24 minimum order.

Passed bites are served for a limited time based on the confirmed ordered amounts

Pass Hors D'oeuvres | 7 ea

Caprese Skewers, Kalamata Olives, Basil Pesto
Deville Eggs, Tobiko Caviar
Crispy Vegetable Spring Roll, Sweet Chili Sauce
Bacon Wrapped Dates, Maytag Blue Cheese
Spinach Spanakopita, Tzatziki
Tandoori Chicken, Yogurt Coriander Dip
Seasonal Vegetable Crudité, Buttermilk Ranch
Warm Truffled Mushroom Tart Parm Crust

PassHorsD'oeuvres | 8ea

Franks en Croute, Dijon
Roasted Golden Beets, Chèvre, Pistachios
Mini Cuban Sandwiches, Dijon, House Pickles
Beef Empanadas, Salsa Fresca
Hibachi Beef Skewers, Ponzu
Chicken Empanadas, Salsa Fresca
Spanish Ham Croquettes, Chipotle Crème Mini
Beef Sliders, Cheese Caramelized Onion

PassHorsD'oeuvres | 9ea

Scallop Wrapped in Bacon, Yuzu Aioli
Beef Wellington, Mushroom Duxelles
Skirt Steak Skewers, Chimichurri
Pork Bao Bun, Red Slaw
Spicy Tuna, Wonton
Tuna Tartare, Avocado Cream, Ponzu Sauce

Pass Hors D'oeuvres | 10 ea

Beef Tartare on Crostini, Caper Arugula Pesto
Lox Pumpernickel, Tomato Confit, Dill Pickled Red Onion
Ceviche, Citrus
Grilled Octopus Skewer, Chili Glaze
Mini Crab Cakes, Harissa Remoulade
Coconut Shrimp, Mango Habanero
Moroccan Lamb Chop, Mint Yogurt Sauce



ENHANCEMENTS

SUSHI STATION | 50pp | 4pc pp

Chefs Selection of Rolls and Nigiri
Soy, Pickled Ginger

OCEAN BAR

[Minimum 24pcs combined and minimum]

SHUCKED OYSTERS | 5 each pc

Mignonette, Cocktail Sauce, Lemon

JUMBO SHRIMP COCKTAIL | 7 each pc

Cocktail Sauce, Dijonnaise Sauce, Lemon

COBIA CEVICHE | 6 each pc

Citrus, Red Onion, Cilantro, Yuzu,
Served with Plantain & Yuca Chips

FOOD STATIONS

1.5 HRS Service - Minimum of 25 Guests

CHIPS AND DIP | 24 pp

Tortilla, Plantain Chips, Pico De Gallo, Guacamole, Tomatillo Salsa, Black Bean Dip

MEDITERRANEAN DISPLAY | 28 pp

Hummus, Marinated Feta, Mixed Olives, Tzatziki, Toasted Pita Chips

CHEESE & CHARCUTERIE BOARD | 35pp

Selection of Cured Meats & Imported Cheeses, Cornichons, Peppers, Marinated Olives, Dijon & Wholegrain Mustard, Grissini, Crispy Bread

SEASONAL CRUDITE | 20pp

Seasonal Vegetables, Romesco Sauce, Buttermilk Dressing, Spring Onion Dip

SUSHI BOAT | 40pp

Based on 4 Pieces per Person Selection Of Chef Inspired Sushi Rolls, Soy Sauce, Pickled Ginger

CEVICHE STATION | 34pp

Line Caught Fish with Aji Amarillo and Coconut Milk Lime Marinated Florida Rock Shrimp Crisp Plantain Chips, Toasted Corn Chips

ITALIAN STATION | 36pp

Four Cheese Ravioli, Penne, Tagliatelle Basil Pesto, Napolitana Sauce, Alfredo, Parmesan Cheese

KEBAB STATION | 40pp

Chicken, Beef & Shrimp
Pita, Hummus, Tzatziki, Tabbouleh Salad

PAELLA STATION | 40pp

Valenciana Style Shrimp, Scallop, Mussels, Chicken Thighs Peas, Peppers, Onions, Chorizo, Spanish Saffron Rice

[Requires a \$250 Chef Attendant Fee]

CARVING STATIONS

[Requires a \$250 Chef attendant fee]

CIDER BRINED PORK | 40pp

Chimichurri, Arroz Congri

HONEY GLAZED HAM | 37pp

Spicy Mustard, Roasted Potatoes

ROASTED KOSHER CHICKEN | 34pp

Lemon Almond Broccolini

ROASTED CAULIFLOWER | 25pp

Shishito Coconut Sauce, Petite Greens

ROASTED LAMB RACK | 52pp

Marrakesh Couscous, Roasted Vegetables Mint Sauce

CITRUS BRIND ORGANIC TURKEY | 36pp

Roasted Sweet Potato Mash, Green Beans

PRIME RIB | 46pp

Roasted Garlic Mashed Potatoes, Au Jus

LOCAL FISH/CATCH OF THE DAY | 45pp

Jasmine Rice, Green Coconut Curry Sauce



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FOOD STATIONS

1.5 HRS Service - Minimum of 25 Guests

SLIDER STATION | 36pp | Select Two

Additional selections | 9pp

- Beef Slider, Cheese, Caramelized Onion
- Fried Chicken Slider, Spicy Aioli, Pickle
- Pork BBQ Slider
- Mushroom Slider, Seasonal Vegetables

Served with : Truffle Parmesan Fries



TEX MEX STATION | 36pp | Select Two

Additional selections | 10pp

- Pork
- Chicken
- Beef
- Shrimp
- Mahi-Mahi
- Mushroom

Served with :

Baja Salad, Shredded Cabbage, Cucumber, Tomato, Radish,
Piquillo Pepper, Cilantro Vinaigrette
Cheese and Vegetable Quesadilla
Guacamole, Salsa, Tortilla Chips
Lime Zest Sour Cream



BAIA BAY BBQ | \$100pp

\$250 Chef attendant fee per 75 Guest

[Requires chef attendant |

Add Half Lobster (per guest) | \$40 each 1/2

- Grilled Cobia
- Grilled Chicken
- Shrimp Skewer
- Skirt Steak

Served with :

Grilled Corn on the Cob
Gem Caesar Salad, Garlic Butter, Yucca Fries,
Chimichurri

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BAR PACKAGES



MONDRIAN
SOUTH BEACH

OPEN BAR PACKAGES

One Bartender Required per 75 Guests
\$200.00 per Bartender

PREMIUM BRAND PACKAGE

(1) HOUR | 50 pp
(2) HOURS | 65 pp
(3) HOURS | 80 pp
(4) HOURS | 96 pp
EACH ADDITIONAL HOUR | 15 pp

VODKA

Ketel One

GIN

No. 3

TEQUILA

Don Julio Blanco

RUM

Brugal 1888

SCOTCH

Dewars White Label

WHISKEY

Jack Daniels

WHITE WINE

Santa Margherita Pinot Grigio, Sinegal
Sauvignon Blanc

RED WINE

Alta Vista Malbec,
Pinot Noir Roco

SPARKLING WINE

Torresella

ROSÉ

Aix Rose

BEER

Assorted Imported & Domestic

WATER

Saratoga Still & Sparkling

TONIC & SODA WATER

Assorted

SOFT DRINKS

Assorted



PREMIUM DELUXE BRAND PACKAGE

(1) HOUR | 55 pp
(2) HOURS | 70 pp
(3) HOURS | 90 pp
(4) HOURS | 110 pp
EACH ADDITIONAL HOUR | 20 pp

VODKA

Ketel One, Grey Goose

GIN

Tanqueray 10, Hendricks

TEQUILA

Don Julio Blanco & Reposado

RUM

Flor de Caña Silver, Brugal 1888

SCOTCH

Johnnie Walker Black

WHISKEY

Bulleit Bourbon, Bulleit Rye

WHITE WINE

Gerard Bertand Castellum Sauvignon Blanc,
Frank Family Vineyard Chardonnay

RED WINE

Sinegal Cabernet Sauvignon,
Bodegas Pujanzen Hado Tempranillo

CHAMPAGNE

Nicolas Feuillatte Brut

ROSÉ

Whispering Angel

BEER

Assorted Imported & Domestic

WATER

Saratoga Still & Sparkling

TONIC & SODA WATER

Assorted

SOFT DRINKS

Assorted

OPEN BAR PACKAGES

One Bartender Required per 75 Guests
\$200.00 per Bartender

(1) HOUR		40 pp
(2) HOURS		50 pp
(3) HOURS		65 pp
(4) HOURS		75 pp

EACH ADDITIONAL HOUR | 12 pp

WINE & BEER PACKAGE

WHITE WINE

Sinegal Sauvignon Blanc, Santa
Margherita Pinot Grigio

RED WINE

Alta Vista Malbec, Roco Pinot Noir

SPARKLING WINE

Torresella

ROSÉ

AIX Rose

BEER

Assorted Imported & Domestic

WATER

Saratoga Still & Sparkling

TONIC & SODA WATER

Assorted

SOFT DRINKS

Assorted

BRUNCH PACKAGE

BLOODY MARY

MIMOSA

BELLINI

APEROL SPRITZ

RED WINE

PROSECCO

ROSÉ



MENU PRICES DO NOT INCLUDE 24% SERVICE CHARGES AND 9% SALES TAX.

CONSUMPTION BAR

One Bartender Required per 75 Guests
\$200.00 per Bartender

Additional Selections Upon Request

PREMIUM BRAND

VODKA | 13 ea

Zyr, Ketel One

GIN | 15 ea

Tanqueray, No. 3

TEQUILA | 16 ea

Don Julio, Casa Azul

RUM | 14 ea

Drugoll 1888

SCOTCH | 15 ea

Dewars White Label

WHISKEY | 15 ea

Jack Daniels

WHITE WINE | 13 ea

Santa Margherita Pinot Grigio,
Sinegal Sauvignon Blanc

RED WINE | 13 ea

Alta Vista Malbec,
Roco Pinot Noir

SPARKLING WINE | 12 ea

Torresella

ROSÉ | 13 ea

AIX Rose

BEER | 9 ea

Assorted Imported & Domestic

WATER | 10 ea

Saratoga Still & Sparkling (1 liter)

TONIC & SODA WATER | 4 ea

Assorted

SOFT DRINKS | 6 ea

Assorted



PREMIUM DELUXE BRAND

VODKA | 16 ea

Chopin, Grey Goose

GIN | 18 ea

The Botanist, Hendricks

TEQUILA | 19 ea

Casamigos Blanco, Don Julio Reposado,
400 Conejos Mezcal

RUM | 17 ea

Brugal 1888, Mt. Gay Black Barrel

SCOTCH | 18 ea

Johnnie Walker Black, Macallan 12

WHISKEY | 18 ea

Bulleit Bourbon, Bulleit Rye, Crown Royal

WHITE WINE | 16 ea

Frank Family Vineyard Chardonnay Castellum,
Gerard Bertrand Sauvignon Blanc

RED WINE | 16 ea

Sinegal Cabernet Sauvignon,
Bodegas Pujanza Hado Tempranillo

CHAMPAGNE | 19 ea

Taittinger

ROSÉ | 16 ea

Whispering Angel

BEER | 9 ea

Assorted Imported & Domestic

WATER | 10 ea

Still & Sparkling (1 liter)

TONIC & SODA WATER | 4 ea

Assorted

SOFT DRINKS | 6 ea

Assorted

BRUNCH COCKTAILS | 15 ea

Bloody Mary, Mimosa, Bellini, Aperol Spritz