

Mr. C



MIAMI  
COCONUT GROVE





# OUR WEDDING PACKAGE

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Six Trays Passed of Hors D'Oeuvres

Celebratory Toast with Mr.C Prosecco

Three Course Dinner with Appetizer, Entrée and Dessert

Tableside Wine Service

Four Hour Open Bar

Inclusive: Dance Floor, Tables, Fine Ivory Linens, Silver Chiavari Chairs, Servers

Formal Dinnerware, Flatware and Glassware

Package Pricing Begins at \$250

(Exclusive of 25% Administrative Fee, 7% Sales Tax & 9% Food Tax)

## OPTIONAL ADDITIONS

\$2000 Ceremony Fee

## INCLUDES

Chairs, Set Up, & Tear Down

## OTHER FEES

Ceremony Enhancements:

Tray Passed Welcome Bellinis and Sparkling Water \$18 pp

Mr. C Prosecco & Sparkling Water \$16 pp

\$16 per Car Valet Parking

\$150 per Restroom Attendant

\$175 Bartender Fee

**\* ALL PRICING IS SUBJECT TO 25% ADMINISTRATIVE FEE, 7% SALES TAX & 9% FOOD TAX**



# COCKTAIL RECEPTION

PACKAGES INCLUDE YOUR SELECTION OF SIX BUTLER PASSED HORS D'OEUVRES

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## HOT

Chicken Croquettes  
Rice Mignons with Saffron Cream  
Veal Bitok, Fresh Tomato Sauce and Oregano  
Roasted Pumpkin Tartlet with Goat Cheese  
Croque Monsieur  
Select Mushrooms on Grilled Polenta  
Spinach and Cheese in Phyllo Pastry  
Cocktail Franks in a Blanket with Mustard  
Sundried Tomato and Mozzarella Quiche  
Baby Lamb Chops  
Crab Croquettes with Honey Mustard  
Steak Sandwich with Caramelized Onion  
Roasted Shrimp and Mango Skewers  
Roasted Scallop with Fresh Tomato and Basil  
Polenta Chips with Short Ribs, Watercress and Salt Flakes

## COLD

Roasted Yellow Beet with Pistachio Crust and Mascarpone  
Prosciutto di Parma wrapped Grissini  
Skewers of Tomato and Mozzarella with Basil  
American Caviar and Crème Fraiche on Blini  
Tuna Tartare on Toasted Baguette  
Fresh Crab with Cucumber  
Bruschetta with Tomato and Basil  
Tartine with Beef Carpaccio  
Oven Dried Tomato, Black Olive Baguette with Ricotta di Buffalo  
Marinated Salmon Canape  
Prosciutto, Asparagus and Goat Cheese





# DINNER MENU

3



# FIRST COURSE

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**PLEASE SELECT ONE**

## COLD APPETIZERS

Classic Mr.C Tuna Tartare +\$10

Baby Tri Color Beets with Asparagus and Crumbled Goat Cheese

Mr.C Beef Carpaccio (No Preset) +\$10

Mr.C Burrata with Grape Tomatoes and Black Olives

Cold Poached Lobster Salad with Haricots Verts, Tomato, Microgreens, Lemon and Olive Oil +\$10

Baby Kale Caesar with Toasted Pine Nuts, Dried Cranberries and Lemon Vinaigrette

Baby Artichokes, Homemade Sun Dried Tomatoes, Arugula, Avocado and Crispy Parmesan

Mozzarella di Bufala "Bocconcini" Salad with Poached Seasonal Vegetables and Pesto Oil

Thinly Sliced Sweet Prosciutto di Parma with Mr.C Buffalo Mozzarella +\$5

Baby Arugula and Cherry Tomato Salad with Shaved Parmesan

Chilled Jumbo Shrimp, Julienne of Radicchio, Salsa Rosa and Black Caviar +\$10

Cucumber, String Beans, Cherry Tomato and Sweet Corn Salad

Gazpacho Soup

Roasted Vegetable Napoleon with Goat Cheese

## HOT APPETIZERS

### PASTA

Homemade Spinach and Cheese Cannelloni with Fresh Tomato and Zucchini

Homemade Veal Cannelloni with Delicate Mr.C Sauce

Gnocchi alla Romana with Fresh Tomato Sauce

Baked Tagliardi Bolognese

Seasonal Ravioli

Seasonal Risotto +\$8

Subject to seasonal availability.

# MAIN COURSE

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PLEASE SELECT TWO

## MEAT

### POULTRY

Roasted Breast of Chicken Cacciatora

Roasted Breast of Chicken Romana

Roasted Breast of Chicken Wild Mushroom Sauce

### BEEF

Pin Wheeled Braised Boneless Short Ribs +\$15

Individual Prime Roast Filet of Beef with a

Wine Sauce +\$20

Sliced Wagyu Strip Loin Steak +\$20

Beef entrees come with choice of sauce: Classic Mr.C

Reduction, Barolo Sauce or Amarone +50

### LAMB

Colorado Lamb Loin +\$30

Roasted Rack of Colorado Lamb with a Rosemary

Reduction +\$35

### VEAL

Veal Ossobuco alla Mr.C +\$20

Roasted Individual Veal Chop with Butter and Sage +\$35

### FISH

Branzino Al Forno

Salmon with Leeks Sauce

Chilean Sea Bass "alla Carlina" with Roasted  
Artichokes and Potatoes +\$15

\*A pre selected choice between two entrees may be offered to your guests. The higher costing entrée price will be applied to all patrons.

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\*Tablesides choice between two entrees may be offered to your guests for an additional \$20 per person. Maximum capacity is 60 guests.



# ACCOMPANIMENTS

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PLEASE SELECT ONE TO ACCOMPANY MAIN COURSE

## VEGETABLES

Bundle of String Beans or Asparagus tied with Leeks

Multi-Color Cauliflower Florets

Fresh Seasonal Ratatouille

Organic Tri Color Baby Carrots

Roasted Brussels Sprouts

Baked Cauliflower with Béchamel

Classic Vegetable Peperonata

## STARCH

Potato Tortino

Riso al Salto

Grilled or Fried Yellow Polenta

Potato Dauphinoise

Roasted Baby Fingerling Potatoes

Rosemary Smashed Potatoes



## DESSERT

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### PLEASE SELECT ONE

Bellini Vanilla Crème Meringue Cake  
Zabaglione Cake with Fresh Strawberries  
Mr.C Chocolate Cake with Chantilly Cream  
Classic Ricotta Cheesecake  
Individual Tiramisu  
Individual Lemon Meringue with Mixed Berries  
Apple Pie with Vanilla Ice Cream  
Chocolate Mousse Cake  
Our Homemade Gelato: Vanilla, Chocolate, Coffee  
Our Homemade Raspberry, Lemon and Peach  
Sorbets

### SERVED ON EACH TABLE OR BUTLER PASSED ON DEPARTURE

Fruit Tart, Chocolate Tart, Lemon Tart,  
Vanilla Cream Puff  
Strawberries dipped in Bittersweet  
Chocolate  
Assorted Italian Cookies  
Freshly Brewed Coffee and Tea



# ENHANCEMENTS

## RECEPTION DISPLAY

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### **FRESH JUMBO SHRIMP**

Pyramid of Fresh Jumbo Shrimp

in Iced Silver Bowls

Cocktail Sauce and Lemon Halves in Cheese Cloth

**\$25 per person**

### **\*CLAMS & OYSTERS**

LITTLE NECK, TOP NECK CLAMS

Selection of East and West Coast Oysters

Served with Mixed Seafood Salad with Bibb Lettuce

Garnitures of Cocktail and Mignonette Sauce,

Lemon Halves in Cheese Cloth

**\$30 per person**

### **SALMON, TUNA AND AMERICAN CAVIAR STATION**

Gravlax Salmon, Smoked Salmon, Salmon Tartare

Tuna Tartare & Tuna Scottato

American Caviar

Served with Blini, Whole Grain Crackers

Toast Points and Brown Bread Tartines

**\$30 per person**

### **FRUIT, CHARCUTERIE AND CHEESE**

An Elaborate Display of Imported and Domestic Cheeses

Sopressatta, Prosciutto Cotto, Bresaola

Served with Mr.C Grissini and Assorted Crackers and Breads

Garnished with Grapes, Walnuts, Dried Cranberries

Pistachio, Dried Fruit Compote

**\$19 per person**

## ITALIAN FAVORITES

Italian Charcuterie with Assorted Seasonal Condiments

To include Burrata Cream, Grilled Vegetables, Green Olives, Sun Dried Tomatoes

Cornichons, Onion Marmalade, Dry Cranberries, Dates and Pistachio Nuts

Served with Assorted Homemade Walnut-Raisin Bread,

Piadina Bread and Bread Sticks

Porchetta Carved at Buffet

Olive Oil and Aged Balsamic Vinegar

**\$22 per person**

## \*PEKING DUCK AND DIM SUM DISPLAY

Roasted Peking Duck

Served with Hoisin Sauce, Scallions, Mu Shu Pancakes

Assorted Vegetable, Pork & Shrimp Dim Sum, Wontons & Egg Rolls

**\$25 per person**

## SUSHI DISPLAY

Assorted Sushi, Sashimi & Maki Rolls

Served with Soy Sauce, Wasabi & Fresh Ginger

**\$30 per person**

\*Uniformed Attendant required- \$150 per station.





**BEVERAGE  
PACKAGE**





# BEVERAGE PACKAGE

Package Includes Four Hours of Open Bar Service

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## INCLUDES TRAY PASSED WELCOME BELLINIS

Skyy Vodka

Gordon Gin

Jose Cuervo Tequila

Goslings Black Seal

Four Roses

Johnnie Walker Red Label

Prosecco, Red and White Wine

Domestic and imported Beers

## DELUXE BAR SELECTIONS

Tito Vodka

Bombay Sapphire

Avion Tequila

Bacardi 8

Bulliet Bourbon Rye

Johnnie Walker Black Label

**\$25 per person**

## PREMIUM BAR SELECTIONS

Grey Goose Vodka

Hendricks Gin

Don Julio Anejo

Zacapa 23 Rum

Woodford Reserve

Chivas 18

Louis Roederer Brut Champagne

**Available - \$45 per person**



# GENERAL INFORMATION

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## **SPECIAL REQUESTS**

Kosher Meals and Dietary Restrictions can be accommodated upon request. Advanced notice is required.

## **KIDS MENU (AGES 4-12)**

Chicken Fingers and French Fries or Penne with Fresh Tomato and Basil  
Fruit, Non-Alcoholic Beverages  
\$35 per person

## **VENDOR HOT MEALS**

Chefs Choice \$50 per person

## **TASTING INFORMATION**

A complimentary tasting is included with our Executive Chef for the bride and groom. Tastings are scheduled on Chef's selected weekday and hours. All tastings require a minimum of two weeks notice and are held 12 weeks prior to the event. Tastings are for plated entrée selections only.

## **REHEARSALS**

Rehearsals are contingent upon space availability. Rehearsals are confirmed one week prior to the event date. Fees may apply according to setup needs.

## **DEPOSITS AND PAYMENTS**

A signed contract and non-refundable deposit is required to secure the date. Please refer to your deposit schedule in the reservation agreement for more information.

## **FINAL GUEST GUARANTEE**

Menu selections are due 30 days prior to the event date. Final guest count is due two weeks prior to the wedding date. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase more than 5% within 72 hours of the event, there will be a 25% surcharge on the per person food and beverage price. Same day meal guarantee increases will be subject to a 25% menu price increase as contracted menu items may not be available for additional guests added.

## **PARKING ARRANGEMENTS**

Valet services are offered at \$15 per car. Rate subject to change by independent valet company.

## **ADMINISTRATIVE FEE AND TAXES**

All food and beverage is subject to a taxable 25% administrative fee, 7% Sales Tax and a 9% Food Tax.

## **VENDOR LIST**

You will be provided with Mr. C Coconut Grove's preferred list of vendors. However, you are welcome to utilize your own outside vendor. Vendors must provide certificates of insurance naming Mr. C Miami Coconut Grove as additional insured.





Mr. C



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The wedding composition being presented serves as a starting point for the planning of your special day.

Should you prefer, we would be delighted to design a custom package based on your interests and needs.

FOR MORE INFORMATION PLEASE CONTACT OUR CATERING SALES TEAM

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