

THE VANDERBILT

AT SOUTH BEACH

COCKTAIL PARTY

Four Hour Platinum Open Bar
Signature Drink Presentation

ONE HOUR BUTLER PASSED HORS D'OEUVRES

(Choice of 10)

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| Baked Clams Oreganata | Furikake Tuna on a flat bread with mango relish |
| Crab Cake, smoked red pepper aioli | Mini Lobster Rolls, creme fraiche ginger soy |
| Baby Lamb Chop, herb crusted shallot mint demi | Bruschetta, tomato and onion salad, crostini, balsamic glaze |
| Shrimp Toast, ginger soy dipping sauce | Crab & Avocado bite Crostini, lump crabmeat, avocado crema |
| Macadamia Encrusted Brie, honey bourbon glaze | Herb Crusted Beef, basil aioli |
| Skewered Shrimp, roasted pineapple glaze | Smoked Duck Cranberry compote, rye croustade |
| Harissa Rubbed Chicken Sate, mango chutney | Chickpea & Sopresata Crostini topped with pesto |
| Wild Mushroom Arancini, smoked tomato puree | Whipped goat cheese, prosciutto , topped with truffle oil & pistachio's on a crostini |
| Lobster Truffles | Mediterranean Lamb Meatballs, dill yogurt sauce |
| Gorgonzola Apple Fritter with fig jam | Fire roasted asparagus wrapped with salume |
| Grilled Turkey Slider, avocado aioli, pepper jack cheese | |

Market Table

seasonal vegetable crudité ♦ herb aioli ♦ spicy hummus ♦ local American cheese display ♦ grapes ♦ strawberries
♦ dried figs ♦ apricots ♦ baguettes ♦ crostini & crackers

OR

Mediterranean Table

flat breads & pita ♦ hummus ♦ caponata ♦ marinated artichoke hearts ♦ roasted peppers ♦
assorted olives ♦ feta cheese

STATIONS

(Choice of 4)

Risotto Bar

Made to order...

shrimp & asparagus ♦ sundried tomato ♦ truffle risotto ♦ ground sausage & broccoli rabe

Chinatown

wok fried beef & vegetable ♦ chicken & broccoli ♦ steamed jasmine rice ♦ pork pot stickers ♦ chilled sesame peanut noodle ♦ crispy wonton crackers with sweet & sour duck sauce

A Taste of Italy

prosciutto di parma ♦ sopressata ♦ capicola dried Italian sausage ♦ made to order mozzarella ♦ tomato ♦ fresh grilled vegetables ♦ fried calamari marinara sauce ♦ zuppa di pesce ♦ oil & herbs & Artisanal Breads

Pastaria

Select 2 sauces and 2 pastas, pan sautéed by uniformed attendant

Pasta Choices - Mezze Rigatoni ♦ Penne ♦ Orechiette ♦ Tortellini ♦ Cavatelli ♦ Gemelli ♦ Celantani ♦ Fusilli

Sauce Choices: vodka with peas ♦ broccoli rabe & Italian sausage garlic broth ♦ roasted grape tomatoes, basil, fennel, Kalamata olives basil broth ♦ Bolognese, filetto di pomodoro, wild mushroom bolognese

Crème de la Crepe

Hand Rolled

ricotta with wild mushrooms ♦ fontina & spinach ♦ chicken & gruyere ♦ seafood & mascarpone

Slider

cheeseburger ♦ pulled pork ♦ hawaiian sweet rolls ♦ pickles ♦ lettuce ♦ tomato ♦ onion ♦ crispy coleslaw

Panini Press

Duo of grilled panini

sundried tomato tapenade, fresh mozzarella, basil & arugula ♦ soppressata ♦ provolone ♦ Genovese pesto ♦ three seasonal soups ♦ house made chips

BISTRO CARVING BOARD

(Choice of 2)

Sherry Maple Glazed Virginia Ham, buttermilk biscuits

Herb Brined Roast Turkey Breast, cranberry -orange relish, pan gravy multi grain baguette & assorted rolls

Corned Beef, pickles, cherry peppers, Russian dressing, spicy brown mustard rye & pumpernickel breads

Roast Loin of Pork, fine herb, madeira cream sauce

Sea Salt Encrusted Alaskan Salmon, yogurt dill cream, champagne beurre blanc

Marinated Flank Steak, merlot roasted shallot demi glaze

*Peppercorn Encrusted Shell Steak, bourbon demi glaze

*Roast Leg of Lamb, crème d'menthe & chambord creams

*Seared Filet Mignon, bordelaise & hollandaise sauces

*Rack of Lamb, mint demi glaze

*Roast Suckling Pig, pineapple teriyaki glaze, rustic bread display

**ENHANCE YOUR COCKTAIL PARTY WITH THE VANDERBILT'S
MOST POPULAR ADDITIONS FOR STATIONS AND CARVINGS**

Sushi Bar

Hand rolled by an authentic chef

finest & freshest seafood & vegetable sushi & maki ♦ accompanied by pickled ginger ♦ wasabi ♦ soy sauce

Caviar & Vodka Station

Tradition garniture

capers ♦ red onion ♦ hard cooked egg ♦ lemon ♦ crème fraiche blini's ♦ toast toints present in an ice cliff

Caribbean Ceviche & Tapas

scallop & lime ceviche ♦ ahi tuna & jicama ♦ salmon & scallop with avocado ♦ warm potato & olive salad ♦
tostones ♦ tortilla ♦ plantain chips vegetable escabeche

Ramen Noodle & Dim Sum

classic Sapporo noodles from sun noodles ♦ choice of pork, chicken or vegetable broth.
garnishes to include: scallions ♦ tempura flakes ♦ ground pork ♦ crispy chicken ♦ dried mushrooms ♦ edamame
♦ furikake & togarashi spices ♦ sesame seeds ♦ bean sprouts ♦ cabbage and red chili paste ♦
steamed pork gyoza ♦ Szechuan chili sauce ♦ shrimp shu mai ponzu dipping sauce ♦ crab ragoon sweet & sour
sauce ♦ Peking duck buns, hoisin sauce, cumber & scallions

Fresh From The Sea

Ice Sculpture Display

shucked to order: littlenecks ♦ oysters half shell ♦ shrimp cocktail ♦ crab claws ♦ frutta di mare salad

Churrascaria

marinated sirloin skewers ♦ citrus marinated chicken skewers ♦ plantain encrusted shrimp skewers ♦ roasted
sweet plantains ♦ chimi churi ♦ garlic aioli & roasted tomato ♦ manchego & black bean empanadas

Steak Au Poivre

Prepared to order

New York shell steak coated with cracked black peppercorns in a brandy cream sauce ♦ creamed
spinach ♦ potato hash

DESSERT

Dessert Tapas Pick 6 Hand Passed

chocolate pot de crème ♦ chocolate dipped strawberries ♦ vanilla & chocolate cream puffs ♦ warm apple fritters
♦ tiramisu verrines ♦ black or white milk shakes ♦ lemon sorbet

MAY WE SUGGEST ADDING

Chocolate Fountain

warm Belgian chocolate ♦ rice krispy treats ♦ brownies ♦ vanilla & chocolate pound cake ♦ marshmallows ♦
pretzel rods ♦ pineapple ♦ strawberries ♦ bananas

Pasticceria

chocolate & pistachio cannoli ♦ biscotti ♦ vanilla cream puffs ♦ eclairs ♦ napoleons ♦ cappuccino verrine ♦ petit
tiramisu ♦ miniature cheesecakes ♦ fruit tarts

Gelato

vanilla ♦ chocolate ♦ café macchiato ♦ strawberry ♦ amaretto crumbs ♦ chocolate shavings ♦ fresh strawberries
♦ sliced bananas ♦ chocolate sauce ♦ whipped cream

Cookie & Brownie Bar

Apothecary Jar Display

signature cookies ♦ chocolate chip ♦ oatmeal raisin ♦ sugar ♦ chocolate double chocolate chip ♦ brownies ♦
blondies

The French Classic

eclairs ♦ fruit tarts ♦ pate de fruits ♦ petite crème brulee ♦ apple tarte tatin ♦ madelines

Old Fashioned Candy Counter

Jar Display

classic candies ♦ m&m's ♦ non perils ♦ twizzlers ♦ chocolate kisses ♦ jelly beans ♦ gumballs

Make Your Own Sundae

vanilla, chocolate and strawberry icecream ♦ rainbow sprinkles ♦ oreo crumbs ♦ wet walnuts ♦ chocolate chips
♦ reese's pieces ♦ m&m's ♦ cherries ♦ chocolate syrup ♦ whipped cream

Barista Bar

For a truly unforgettable coffee experience with a skilled Barista complete with:
professional espresso machine & grinder ♦ award winning espresso & coffee blends ♦ traditionally crafted
espresso ♦ cappuccino & lattes ♦ a variety of hot and cold coffee drinks ♦ espresso martini & other decadent
coffee/alcohol pairings

COMPLIMENTARY SERVICES:

Bridal Suite
Bridal Attendant
Maitre'd
Doorman
Lounge Attendant
White Glove Service
Event Planner
Floor Length Linen
Votive Dinner Candles
Coat Check
Place cards
Direction Maps
Valet Parking