

# BANQUET MENU

## SHORE CLUB SOUTH BEACH



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the events department **at shore club** is delighted to present the following catering selections. we hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your upcoming function. as always, however, our international team of culinary professionals is happy to prepare a custom menu if you so desire.

we appreciate your consideration of shore club and we look forward to providing you with a most memorable event.

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## breakfast

start the day right; coffee, juice, eggs and something sweet!

### Shore Club Continental 24

Fresh Orange Juice  
Croissants and Pastries  
Butter and Fruit Preserves  
Sliced Seasonal Fresh Fruits  
Freshly Brewed Regular, Decaffeinated Coffee  
Selection of Hot Herbal Teas

### South Beach Continental 29

Fresh Orange, Grapefruit, and Pineapple Juices  
Assorted Breads, Bagels, and Pastries  
Cream Cheese, Butter and Preserves  
Assorted Dry Cereals and Milk  
Assorted Fruit Yogurts  
Sliced Seasonal Fresh Fruits  
Freshly Brewed Regular, Decaffeinated Coffee  
Selection of Hot Herbal Teas

### Fitness Start Breakfast 30

Carrot, Apple, Orange and Grapefruit Juices  
Stone-Dried Fruits  
Sliced Seasonal Fresh Fruit with Berries  
Bowls of Homemade Granola  
Assorted Yogurts  
Assorted Power Bars  
Low-Fat Bran Muffins  
Banana and Dried Cranberry Walnut Breads  
Freshly Brewed Regular, Decaffeinated Coffees  
Selection of Hot Teas

### Shore Club Breakfast Buffet 38

*Minimum of 20 Guests required. A Surcharge of \$8.00 per person, for parties of less than 20 guests.*

Fresh Orange and Grapefruit Juice  
Scrambled Eggs with Fine Herbs  
Apple Wood Smoked Bacon or Breakfast Sausage  
Twice baked Fingerling Potatoes  
Assorted Fruit Yogurts  
Sliced Fresh Fruits and Berries  
Homemade Granola and Greek Yogurt Parfait  
Organic Honey  
Fresh Fruit  
Assorted Breads and Pastries with Butter and Preserves  
Freshly Brewed Regular, Decaffeinated Coffee  
Selection of Hot Teas

### The Farm Station 19

#### Any Style Eggs:

Scrambled, Sunny Side Up, Over Easy, Classic Benedict and Condiments

#### Omelets:

Free Range whole Egg or Egg white Omelets with the following savory fillings:  
Scallions, Fine Herbs, Smoked Bacon, Diced Tomatoes, Wild Mushrooms, Diced Ham, Red, Green and Yellow Peppers, Cheddar Cheese

**Chef required per 50 guests at \$250 per chef.**

Prices are subject to change without notice, and subject to 22% service charge and 9% sales tax; Service charge is taxed at 7%.

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## breakfast

start the day right; coffee, juice,  
eggs and something sweet!

### Breakfast Enhancements

*Per person, unless otherwise noted.*

Croissants, Muffins and Assorted Danishes <i>(per dozen)</i>	49
Assorted Breakfast Cereal	5
Assorted Breakfast Sandwiches	
Croissants with Egg and Cheese	8
With Ham, Bacon, or Sausage	8
Breakfast Burrito	10
Breakfast Quiche	7
Buttermilk Pancakes, Maple Syrup and Fresh Berries	12
Buttermilk Pancakes Station*	19
Challah French Toast with Caramelized Bananas	7
Cured Salmon with Traditional Garnish	9
Individual Fruit Yogurt	4
Oatmeal - Plain	5
With Brown Sugar or Honey and Almond	
With Berries or Fruits	6
Scrambled Eggs with Fine Herbs	7
Sliced Fresh Fruits and Seasonal Berries	7.50
Whole Fresh Fruit Platter <i>(12 Pieces)</i>	25

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## breaks

based on 45 minutes service

### Spa Break 19

Assorted Granola and Power Bars  
Lemonade and Iced Green Tea  
Assorted Dried Fruits Display

### Morning Break 21

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas  
Starbucks Mocha and Vanilla Frappuccinos  
Whole Fruit  
Seasonal Breakfast Breads

### Candy Break 20

Select four of the following:

Snickers, M&M's, Twix Bars, KitKat, Gummy Bears, Sour Patch, Twizzlers  
Rice Crispy Treats or Chocolate Covered Raisins  
Cracker Jacks and Mini Candy Apples

\* Root Beer and Vanilla Coke available upon request - \$5.00 (Charged as consumed)

### Fitness Break 22

Pitchers of Fruit Smoothies (two flavors of the day)  
Bowl of Whole Fresh Fruit  
Assorted Power Bars

### Cookie Jar Break 25

Homemade Oatmeal Raisin and Chunky Chocolate Chip Cookies  
White Chocolate Biscotti and Brownies  
Whole Milk, Skim Milk and Chocolate Milk  
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

### Mediterranean Break 25

Platters of Hummus, Feta-roasted Pepper Dip, Babagannouj  
Assorted Olives  
Pita Crisp and Flat Breads

### Afternoon Tea Break 28

English Finger Sandwiches

Prosciutto, Asparagus and Boursin Cheese, Cucumber Cream Cheese and Mint, Smoked Salmon

Mini Pastries:

Fruit Tarts, Biscotti, Tiramisu

Warm Raisin Scones

Butterscotch, Madeleine and Crème Angles

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

### Break Enhancements

Assorted Brownies and Blondies (per dozen)	49
Freshly Baked Cookies (per dozen)	49
Assorted Mini Doughnuts (per dozen)	38
Assorted Power Bars and Flavored Granola Bars (each)	4.50
Chocolate and Yogurt Covered Pretzels (per bowl)	22
Assorted Individual Bags of Chips	4
Vegetable Crudités Platter (per person)	10
Assorted Cheese Platter (per person)	15
Assorted Mini Sandwiches (12 person minimum / per person)	10
Ham, Turkey, Tuna	
Fancy Mixed Nuts (per bowl)	28
Fried Plantain Chips with Tropical Salsas (per bowl)	25
Homemade Italian Pastries (dozen)	46
Popcorn, Pretzels and Terra Chips (per bowl)	16

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## breaks

based on 45 minutes service

### Beverages

Assorted Soft Drinks <i>(each)</i>	5
Bottled Waters, Still and Sparkling <i>(each)</i>	7
Freshly Brewed Regular and Decaffeinated Coffee, or Hot Chocolate <i>(gallon)</i>	54
Freshly Brewed Iced Tea of the Day or Herbal Hot Teas <i>(gallon)</i>	48
Fresh Orange and Grapefruit Juices <i>(gallon)</i>	48
Energy Drinks - Red Bull, Regular and Sugar-Free <i>(each)</i>	8
Iced Coffee Regular <i>(gallon)</i>	54
Lemonade <i>(gallon)</i>	48
Smoothies	10

### Fitness and Spa Packages

Enhance any of your breaks with our spa packages specially designed for groups.

#### Right on Target

Relax, Renew, Rebuild with Target Massages on Scalp, Neck and Shoulders.  
Chair Massage per Hour \$125.00 plus 22% Service Charge.  
10-12 Guests receive 5-10 Minute Service in an Hour Period.

#### Blueberry Bliss Hand Treatment

Smooth Hands with Raw Sugar Cane Scrub; for complete Hydration Nourish Hands and Arms with Blueberry Fruit and Soy Soufflé.  
Treatment Station per hour \$150.00 plus 22% Service Charge.  
10 Guests receive 10- Minute Treatment.

#### Cucumber Mint Feet Revitalizer

Pamper yourself right to your toes. Our Scrub with Basil and Dill aid against inflammation for achy, tired feet while Peppermint Oil soothes and Cucumber tones for complete hydration sweet Almond Oil nourishes Skin.  
Treatment Station per hour \$150.00 plus 22% Service Charge.

#### Yoga Stretching Session

Yoga instructor 45 minutes -1 hour. Too much sitting around? Combat Mental and Physical Exhaustion with our Energizing Stretching Sessions.  
Group Session for 6+ guests. \$250.00 plus 22% Service Charge.

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## **lunch**

lunch menus, lunch buffets,  
working or take-away lunches

### **Boxed Corporate Breakfast 25**

*Minimum 25 guests*

Fresh Orange or Grapefruit Juice  
Individual Fruit Yogurt and Banana

**Choose one of the following:**

Large Breakfast Muffin  
Bagel with Cream Cheese  
Breakfast Burrito: Scrambled Egg, Tomato and Cheese  
Scrambled Ham and Cheese Croissant

### **Boxed Corporate Lunch 30**

*Minimum 25 guests*

Whole Fresh Seasonal Fruit (Apple, Banana or Orange)  
Bag of Terra Chips  
Coleslaw or Pasta Salad  
Freshly Baked Cookie

#### **Sandwich**

*Please pick 4 from the following selections:*

**Traditional Cubano** – Roasted Pork, Ham, Provolone cheese, Pickles and Mustard on Soft Roll  
**Turkey Club** – Lettuce, Tomato, Crispy Bacon and Pesto Aioli on Sourdough  
**Grilled Chicken Sandwich** – Green Pepper Relish, Spicy Mayo, Provolone Cheese  
**Vegetarian Wrap** – Grilled Zucchini, Yellow Squash, Eggplant, Roasted Peppers, Hummus  
**Roast Beef and Cheddar**

### **Deli Buffet 41**

Chef's Selection of homemade Pasta Salad  
Mesclun Greens with Cucumber, Tomatoes and Red Onion, Balsamic Vinaigrette  
Marinated Asparagus, Sherry Vinaigrette, Shaved Parmesan  
Variety of Panini, Wrap and Sandwiches (cut in halves) to include:

#### **Panini / Sandwich**

*Please pick 3 from the following selections:*

**Traditional Cubano** – Roasted Pork, Ham, Provolone Cheese, Pickles and Mustard on Soft Roll  
**California B&T Wrap** – Turkey, Avocado, Ranch Spread  
**Turkey Club** – Lettuce, Tomato, Crispy Bacon and Pesto Aioli on Sourdough  
**Grilled Chicken Sandwich** – Green Pepper Relish, Spicy Mayo, Provolone Cheese  
**Tuna Salad Panini** – Imported Tuna, Capers, Olives, Lemon, Sun Dried Tomatoes on Ciabatta  
**Vegetarian Wrap** – Grilled Zucchini, Yellow Squash, Eggplant, Roasted Peppers, Hummus  
**Burrata Sandwich** – Tomatoes, Imported Creamy Mozzarella, Oven-dried Tomato, Basil on Ciabatta  
**Pesto Chicken Caesar Salad Wrap**

Sliced Seasonal Fresh Fruit and Berries

Terra Vegetable Chips

Pastry Chef's Selection of Assorted Mini Pastries

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

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## **lunch**

lunch menus, lunch buffets,  
working or take-away lunches

### **Terrazza's Lunch Buffet 48**

*Minimum of 25 Guests required. A surcharge of \$8.00 per person, for parties of less than 25 guests.*

#### **Chopped Antipasto Salad**

Soppressata, Prosciutto, Provolone, Black Olives, Radicchio,  
Endive and Arugula with Pepperoncini Vinaigrette

#### **Caprese Salad**

Vine Ripe and Cherry Heirloom Tomatoes, Imported Burrata, Saba and Basil

#### **Spinach and Ricotta Ravioli**

Tomato Aurora Sauce

#### **Griddled Salmon**

Salsa Verde, Broiled Asparagus

#### **Chicken "Al Mattone"**

Crispy Skin, Chili Oil, Roasted Mushrooms

#### **Assorted Italian Artisan Rolls and Butter**

#### **Assortment of House Dessert**

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

### **Mexican Fiesta Buffet 52**

*Minimum of 25 Guests required.*

#### **Crab Meat Guacamole, Crispy Tri-Color Chips**

Chipotle and Mexican Chili Salsa, Tortilla Chips

#### **Trio of Service:**

#### **Make-Your-Own Tacos / Burritos**

*Please select three from the following list:*

**Smoked Shrimps Taco** – Spicy Aioli, Pico de Gallo

**Chicken Quesadilla** – Cotilla, Jalapeño Jack and Queso Fresco, Sour Cream

**Mahi Mahi Taco** – Fish Filet a la Plancha, Mexican Slaw, Chipotle Drizzle

**Steak Fajitas** – Broiled Rib Steak, Onion and Green Pepper Relish, Corn-Habanero Salsa

**Vegetarian Burrito** – Rice, Roasted Vegetables, Queso Blanco

**Pork and Chorizo Carnitas** – served in Flour Tortillas

**Grouper Veracruzana** – in a Spicy Tomato Sauce

*Sides included in the selections:*

**Choice of Black Beans, Pinto Beans or Refried Beans**

**Sour Cream, Shredded Cheeses**

**Mexican Rice**

**Churros and Tres Leches**

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

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## **lunch**

lunch menus, lunch buffets,  
working or take-away lunches

### **Greek and Mediterranean Buffet 57**

*Minimum of 25 Guests required.*

#### **Traditional Taboulee**

Cracked Bulgur Wheat, Lemon, Parsley, Tomato, Cucumber, Red Onion

#### **Horiatiki Salad**

Vine Ripe Tomatoes, Feta, Olives, Stuffed Grape Leaves, Lettuce and Harissa Vinaigrette

#### **Dips with Pita Chips**

Taramasalata, Tzaziki, Babaganoush, Hummus, Olive Tapenade,  
Sun Dried Tomato, Pine Nuts and Pesto, Spicy Pepper Relish

#### **Cous Cous**

Garden Vegetable, Harissa Flavored Jus

#### **Chicken Souvlaki**

Broiled Chicken Skewers, Lemon-Oregano Drizzle

#### **Grilled Halloumi Cheese**

#### **Beef Kebab, Jasmin Rice**

#### **Branzino**

Crispy Skin with Mediterranean Herb Thyme

#### **Baklava and Tiramisu**

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

### **BBQ Buffet 59**

*Minimum of 25 Guests required. May be offered as a Dinner option at a surcharge.*

#### **Bacon and Jalapeño Wrapped Shrimp – Chipotle BBQ**

Texas Jailhouse Chili – Sour Cream, Shredded Cheddar

*Please select three from the following selections:*

**Pulled Pork Sandwich** – Mop Sauce, Fried Onion Rings, Jack Cheese

**Beef Slider Sandwich** – Crispy Bacon, Cheddar, Special Sauce

**Smoked Beef Brisket** – Carolina Cole Slaw

**Baby Back Ribs** – Chipotle Raspberry BBQ Sauce

**Beef Short Ribs** – Mac 'n Cheese

**BBQ Chicken** – Creamy Grits, Maple Glazed Sweet Potatoes

**Foot Long Hot Dogs** – Sauerkraut, Sweet Relish, Red Onion

*Sides included in the selections (choose one):*

**Potato Salad**

**Corn On the Cobb**

**Slaw**

**Corn Bread**

**Key Lime Pie**

**Assorted Sliced Seasonal Summer Fruit**

**Assorted Homemade Cookies and Brownies**

**Flavored Iced Tea of the Day**

*\* BBQ Grill with Chef \$350.00 (Approval Required)*

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## reception

hot or cold hors d'oeuvres  
and mini desserts

### Hot Hors d'Oeuvres

Mini Meatballs, Marinara Sauce	5
Chicken Souvlaki, Tziziki Dip	5
Mini Quesadillas with Salsa	5
Spanakopita, Spinach and Feta in Phyllo Dough	5
Saffron Risotto Balls, Sun-dried Tomato Aioli	5
Vegetable Spring Rolls, Sweet Chili Sauce	5
Mini Quiche Lorraine, Gruyere, Bacon	5
Crispy Asparagus with Asiago Cheese	5.50
Buffalo Chicken Wontons	5.50
Mini Reuben Sandwiches	6
Beef Tenderloin Bites, Blue Cheese Dip	6
Mini Cheese Burgers with Caramelized Onion	6
Goat Cheese Croquettes, Black Currant Compote	6
Bacon and Jalapeño Wrapped Shrimp, Chipotle Dip	6
Roasted Eggplant and Tomato Tortilla Crisp	6
Lobster Spring Rolls with Bisque Sauce	6.50
Mini Crab Cakes with Roasted Pepper Remoulade	6.50
Rosemary-Rubbed Lamb Rack Lollipop	6.50

### Canapés

Smoked Salmon, Cream Cheese Chives and Shallots with Fried Capers	5
Tuna Tartar, Sesame-Soy Dressing, on Taro Chip	5
Cherry Tomato and Boccatini Caprese In Extra Virgin Olive Oil and Basil	5
Chicken A La Toscana on Crostini	5
Beef Carpaccio Toast, Green Peppercorn Drizzle, Baby Arugula	5
Baby Artichoke and Truffle Oil on Potato Chip	6.50
Salmon Tartare, Ginger-Lime Dressing, Savory Tartlet	4
Chilled Shrimp Cocktail, Classic Cocktail Sauce	6.50
Endive topped with Gorgonzola and Poached Pear	4.50

### Mini Desserts

Mini Fruit Tarts ( <i>Raspberry, Strawberry, Kiwi, Pineapple, Banana</i> )	5
Mini Dulce de Leche Flan Shooters	3
Mini Key Lime Pie Shooters, Graham Crackers Crust	3
Mini Tiramisu Shooters, Coffee-Chocolate Crunch	3
Mini Pannacotta Shooter, Balsamic Glaze	3
Profiteroles	5.50
Assorted Macaroons	5.50
Mini Ricotta Cheese Cake Bites	5.50
White and Dark Chocolate Truffles	5.50
Mini Baci, Chocolate Hazelnut Mousse, Ganache	5
Cookies and Biscotti ( <i>Almond Cranberry, Hazelnut Chocolate, Apricot Pistachio Oatmeal Raisin, Double Chocolate Chips, Brown Butter Chocolate Chips</i> )	2
Fruit Skewers	5.50
Chocolate Dipped Strawberries	5.50

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*\*\*25 pieces minimum per item listed. Price per piece.*

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## enhancements

upgrade your buffet menus  
with our selected displays

### Imported and Domestic “Formaggi” 25

An amazing display of imported and domestic artisan cheeses.  
Garnished with fresh tropical and exotic fruits, freshly baked baguettes and bread sticks

Add artisan imported and domestic charcuterie 7

### Pasta and Risotto Station 26

*Please select two from the following:*

#### Chitarra Pomodoro

Dop Tomato, Roasted Garlic, Basil, Parmigiano

#### Spinach and Ricotta Ravioli

Aurora Sauce

#### Cavatelli

With Sausages and Broccoli Rabe, Pecorino and Chili Flakes

#### Fettuccine Alfredo

#### Wild Mushrooms Farrotto

Pancetta, Shaving of Parmigianino

#### Fettuccine Bolognese

Traditional Meat Sauce, Parmigiano Reggiano

#### Tagliolini

With Shrimp and Artichokes, Garlic and Lobster Jus

*Chef required per 30 guests at \$250 per chef.*

### Wood Fired Oven Pizzas 14

*Served On the Go*

#### Terrazza Traditional Signature Pizzas

Serves 6

### Spanish Paella Station 37

*50 Guests or More*

Mussels, Clams, Shrimp, Chicken

Grilled and Sliced Chorizo

Avocado, Red Onions, Tomato

Assorted Olives

Valencia Paella with Seafood and Chicken

*Chef required per 30 guests at \$250 per chef.*

### Mediterranean Display 17

Grilled Marinated Vegetables

Platters of Tabbouleh, Olive Tapenade

Hummus and Babaganoush

Assorted Olives

Pita Crisp and Flat Breads

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## enhancements

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### Seafood Raw Bar Market price

Chilled Jumbo Shrimp Cocktail  
Steamed and Chilled Mussels

Freshly Shucked Oysters from East to West  
Spicy Cocktail, Horseradish, Mignonette, Mustard Sauces

Floridian Stone Crabs in season with Mustard Sauce

King Crab Legs with Mustard Sauce

### Seafood Martini Bar Market price

*(choose one)*

Snapper with Mango, Red Onions and Jalapeño

Lobster with Coconut, Pineapple and Lime

Scallop with Scallion, Avocado and Tomatillo

### Sushi Display 220

*(50 pieces)*

An Array of assorted Signature Rolls  
by Shore Club's Culinary Team

### Carving Station Enhancement

Whole Turkey and Cranberry Sauce 27

Maple Cured Virginia Ham, Honey Mustard 28

Rosemary Leg of Lamb, Mint Jelly 32

Roasted Suckling Pig 36

Pepper Crusted Seared Tuna Loin, Soy-Ginger Dip 34

Prime Rib, Natural Jus 39

Whole Beef Tenderloin, Bordelaise Sauce 43

*Chef required per 30 guests at \$250 per chef.*

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## dinner buffets

buffet or plated dinner  
your choice for an exceptional evening

### Havana Nights Buffet 85

*Minimum of 25 guests*

Platano Chips with Roasted Garlic Dip  
Tostones de Camarones – Crispy Plantain baskets filled with Shrimps and Gouda Cheese  
Ensalada Mixta – Iceberg, Cucumber, Avocado, Red Onion, Tomato, White Wine Vinaigrette  
Pollo a Las Brasas – Paired with Congri, Black Beans and Rice  
Ropa Vieja – Sautéed Beef Paillard, Lemon, Julienne Onion, Paired with Platano Maduro  
Lechon Asado – Roasted and Caramelized Pork  
Palomilla Steak – Grilled Skirt Steak, Chimichurri Sauce  
Mais – Steamed Corn On the Cobb, Butter and Salt  
Coconut Flan  
Guava Cheesecake  
Dulce de Leche  
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

*Chef required per 30 guests at \$250 per chef.*

### Miami Sunset Buffet 95

Avocado, Tomato, Red Onion Salad with Lemon Vinaigrette  
Crab, Cucumber, Celery, Tomato and Crouton with Champagne Vinaigrette  
Caribbean-Spiced Breast of Chicken  
Mojo-Marinaded Pork Tenderloin  
BBQ Marinated Mahi-Mahi  
Grilled Seasonal Vegetables  
Roasted Sweet Potatoes with Brown Sugar  
Black Bean Rice  
Assorted Rolls and Butter  
Key Lime Tartlets  
Caramel Flan  
Banana Chocolate Cake  
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

### American Clam Bake Buffet 98

*Minimum of 25 Guests*

Seafood Castle Raw Bar  
East and West Coast Oysters, Clams, Mussels, Shrimp and Lobster  
New England Clam Chowder

*Select 3 from the choices below*

Pan Seared Salmon – Broiled Asparagus, Salsa Verde  
Sautéed Shrimp and Scallops – Corn Relish, Tarragon Butter  
Branzino a la Plancha – Green Bean, Toasted Almonds, Lemon Dressing  
Broiled Kurubuta Porch Chop – Apple Sauce, Sautéed Spinach  
Roasted Pompano Filet – Mango Mostarda, Corn on the Cob

Dinner Rolls and Butter  
Passion Fruit Cheesecake  
Chocolate Crunch Cake  
Fruit Tart filled with Pastry Cream

Iced Tea and Lemonade

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

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# dinner plated

buffet or plated dinner  
your choice for an exceptional  
evening

## Plated Dinner

*Please Select Your Choices and Courses.  
Plated Lunch Menus are available upon request.*

## Salads and Appetizers 14

### Italian Cobb

*Prosciutto Cotto, Carciofini, Mozzarella, Cherry Peppers, Breasaola on A Break of Tricolore Salad*

### Caesar Salad

*Romaine Lettuce tossed In Roasted Garlic-Capers Creamy Dressing, Croutons, Parmesan Cheese*

### Crab Panzanella Salad

*Celery, Cucumber, Tomato, Capers, Croutons and wild Arugula, Champagne Vinaigrette*

### Greek Salad

*Tomato, Cucumber, Red Onion, Feta, Black Olives, Stuffed Grape Leaves, Lettuce, Red Wine Vinaigrette*

### Caprese Salad

*Vine Ripe and Cherry Heirloom Tomatoes, Imported Burrata, Saba and Basil*

### Wedge Salad

*Iceberg Lettuce, crispy Bacon, Tomato and Red Onion with Chunky Blue Cheese Dressing*

### Insalata Di Spinaci E Funghi

*Spinach Salad with Goat Cheese, Roasted Mushrooms, Bacon Vinaigrette and Croutons*

### Barbabietole – Ruby Red Beets Salad

*Young Tuscan Pecorino Cheese, Scallion, Arugula, Balsamic Dressing*

### Carpaccio Romano

*Shaved Beef and Parmigianino, Baby Arugula, Baby Artichokes, Green Peppercorn Dressing*

### Impepata Di Cozze

*Mussels, Spicy Marinara Broth, served over "Fettunta", Pan Fried Sour Dough Crouton*

### Insalata Di Mare

*Steamed Shrimp, Scallop, Calamari, Mussels, Clams, Lemon Dressing, Celery Hearts, Carrots, Black Olives*

### Prosciutto E Burrata

*Imported Prosciutto Di Parma and Creamy Burrata Cheese, Saba*

### Bruschetta Di Fegato d'Anatra

*Seared Duck Foie Gras, Red Onion Jam, Aged Balsamic on Grilled Sour Dough – additional \$ 5.00 per person*

### Insalata Di Aragosta E Fagiolini

*Steamed And Shelled 1 Lb Lobster, French Bean in Mustard-Lemon Dressing – additional \$ 5.00 per person*

### Jumbo Lump Crab Cake

*Roasted Pepper Remoulade, Frisee Salad – additional \$ 3.00 per person*

## Soups 10

### Vegetable Minestrone

*Chunks of Seasonal Vegetables, Hint of Pomodoro Sauce, served with Pesto*

### Pasta E Fagioli

*A Classic Tuscan Hearty Soup, with Prosciutto, Borlotti Beans and Cannolicchi Pasta*

### Butternut Squash Soup

*Dairy Free Cream of Butternut Squash, served with a swirl of Goat Cheese and spiced Crouton*

### Zuppa Di Farro

*Cannellini Bean and Spelt, cooked with Pancetta and Roasted Garlic, slightly Spicy*

### Tomato "Pizza" Soup

*All you love About Pizza in a Bread Bowl, Served with Buffalo Mozzarella  
fried Pepperoni Chips and Oregano Oil*

### New England Clam Chowder

*Little Neck Clams, Bacon, Potato, Celery, Touch of Cream*

### Lobster Bisque

*With Saffron Aioli Croutons*

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buffet or plated dinner  
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evening

### Pastas and Risottos 28

#### Pasta a Chitarra Pomodoro

*Dop Tomato, Roasted Garlic, Basil, Parmigianino*

#### Spinach and Ricotta Ravioli

*Aurora Sauce*

#### Cavatelli

*With Sausages and Broccoli Rabe, Pecorino and Chili Flakes*

#### Terrazza Fettuccine Alfredo

#### Wild Mushrooms Farrotto

*Pancetta, Shaving of Parmigianino*

#### Fettuccine Bolognese

*Traditional Meat Sauce, Parmigiano Reggiano*

#### Barley Risotto

*With Butternut Squash and Sausage Crumble, Herbed Oil*

#### Tagliolini

*With Shrimp and Artichokes, Garlic and Lobster Jus*

#### Rigatoni all'Amatriciana

*Guanciale, Tomato, Chili Flakes and Pecorino Romano*

#### Penne Alla Puttanesca

*Chunky Pomodoro Sauce with Roasted Garlic, Gaeta Olives, Capers and Parsley  
(Anchovies optional but recommended)*

#### Paccheri Alla Napoletana,

*The Classic Sunday Sauce, with Meatballs, Spare Ribs and Braciola, finished with Pecorino and Basil*

#### Linguine Lobster Fra Diavolo

*Whole 1 lbs. Lobster off the Shell, Spicy Marinara Sauce – additional \$ 5.00 per person*

#### Seafood Risotto

*With Lobster, Shrimp, Scallop, Mussel, Clams and Calamari – additional \$ 5.00 per person*

### Poultry 42

#### Pollo Al Mattone

*Skin side pan-roasted ½ organic Chicken, burnt Lemon spicy oil, served with broiled Asparagus*

#### Chicken Piccata

*Boneless Chicken Breast in Lemon-Caper Sauce, served with sautéed Baby Artichokes*

#### Chicken Marsala

*Boneless Chicken Spezzatino (Thighs) in wild Mushroom and Marsala gravy, served with Mashed Potatoes*

#### Chicken Milanese

*Boneless Chicken Breast, Encrusted with Breadcrumbs and Parmigianino, served with wild Arugula,  
Cherry Tomato and Red Onion Salad in Balsamic Dressing*

#### Chicken Saltimbocca

*Boneless Chicken Breast topped with Sage and Prosciutto, White Wine Sauce with Celery Root Crème*

### Fish 40

#### Tonno

*Ahi Tuna, Sicilian Caponata, Basil Oil, Sautéed Spinach*

#### Branzino

*Imported Bass Filet, Salsa Vede, Burnt Lemon, Grilled Asparagus*

#### Salmon Alla Griglia

*Grilled Salmon Filet, Dijon-Apple Sauce, Red Beets Vinaigrette*

#### Mahi Mahi

*Pan Seared Filet, Parsnip Crema, Cilantro-Lime Pesto*

#### Tilapia Marechiara

*With Light Mussel, Clams and Cherry Tomato Sauce, Sautéed Broccoli*

#### Branzino Al Forno

*Wood-Fire oven-baked Branzino Filet, Potatoes and Mushrooms, Rosemary Oil*

Prices are subject to change without notice,  
and subject to 22% service charge and 9% sales tax;  
Service charge is taxed at 7%.



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## dinner plated

buffet or plated dinner  
your choice for an exceptional  
evening

### Meats 60

#### Braciola Di Maiale

*14 oz Kurubuta Pork Chop, White Balsamic Apple Sauce, Sautéed Broccoli Rabe*

#### Filetto E Gnocchi

*8 oz Broiled Petit Filet, House-Made Potato Dumplings with Gorgonzola Sauce  
Wilted Spinach, Red Wine Reduction*

#### Fracosta Ai Ferri

*10 oz Boneless Beef Rib Eye, Roasted Fingerling Potatoes, Caramelized Onions*

#### Costoletta Di Vitella

*12 oz Broiled Veal Chop, Wild Mushrooms, Marsala Sauce, Mashed Potatoes – additional \$ 10.00 per person*

#### Bistecca Ai Ferri

*22 oz 35 Days Aged NY Strip, Porcini Butter, Cauliflower Confit – additional \$ 15.00 per person*

#### Carre d'Agnello

*Roasted Colorado Rack of Lamb, Rosemary-Parmesan Crust  
Stone Fruit Jus, Roasted Fingerling Potatoes – additional \$ 12.00 per person*

Prices are subject to change without notice,  
and subject to 22% service charge and 9% sales tax;  
Service charge is taxed at 7%.

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## beverages

wine, beer, soft drinks  
spirits, martinis and anything else.

### Wine and Beer Bar

House Wines  
Imported and Domestic Beers  
Assorted Soft Drinks and Juices  
Sparkling and Still Waters

*First hour open bar - 23 per person  
Each additional hour- 13 per person*

### Open Premium Brand Bar

Jim Beam Bourbon  
Beefeater Gin  
Castillo Silver by Bacardi  
Cutty Sark Scotch Whisky  
Sausa Gold Tequila  
Canadian Club Whiskey  
Russian Standard Vodka  
House Wines  
Imported and Domestic Beers  
Assorted Soft Drinks and Juices  
Sparkling and Still Waters

*First hour open bar - 27 per person  
Each additional hour – 15 per person*

### Open Deluxe Brand Bar

Jack Daniels Bourbon  
Tanqueray Gin  
Bacardi Light Rum  
Dewars White Label Scotch Whisky  
Cazadores Tequila  
Seagram's 7 Canadian Whiskey  
Absolut Vodka  
House Wines  
Imported and Domestic Beers  
Assorted Soft Drinks and Juices  
Sparkling and Still Waters

*First hour open bar - 32 per person  
Each additional hour – 18 per person*

### Open Superior Brand Bar

Maker's Mark Bourbon  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Johnny Walker Black Label  
Patron Silver Tequila  
Crown Royal Canadian Whiskey  
Grey Goose Vodka  
House Wines  
Imported and Domestic Beers  
Assorted Soft Drinks and Juices  
Sparkling and Still Waters

*First hour open bar - 40 per person  
Each additional hour – 22 per person*

Prices are subject to change without notice,  
and subject to 22% service charge and 9% sales tax;  
Service charge is taxed at 7%.

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## beverages

wine, beer, soft drinks  
spirits, martinis and anything else.

### Martini Bar

Cosmopolitan  
Chocolate Martini  
Dirty Martini  
Absolute Bloody "Vampire"  
Apple Martini  
Orange Martini  
James Bond Original Martini  
Blue Moon Martini  
Premium Brand Drinks and Mixers  
House Wines and Champagne  
Imported and Domestic Beers  
Assorted Soft Drinks and Juices  
Sparkling and Still Waters

*First hour open bar - 37 per person  
Each additional hour – 23 per person  
Martini Bar requires one Bartender per 45 guests*

### Specialty Drinks

*Available to add to any bar package*

Mojito  
Cosmopolitan  
Margarita  
Saketini  
Martini  
... and more, available during your open bar.

*First hour open bar - 5 per person  
Each additional hour – 3 per person*

### Brunch Beverages

Mimosa  
Kir Royal  
Bloody Mary  
Assorted Soft Drink and Mineral Water

*First hour open bar - 25 per person  
Each additional hour – 10 per person*

Bubbly 15  
*By the Glass*

### Notes:

*One Bartender is required per 75 Guests unless otherwise noted.  
Bartender Fee – \$250.00 each for a maximum of 3 hours. \$50.00 each for every hour thereafter  
Consumption Bar or Cash Bar options are not available for catered events*

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## information

general catering information to help you in planning the perfect event.

### Food and Beverage Minimum Guarantee

The minimum food and beverage cover, for all catered functions, is 25 guests. Room service menus are available for groups under 25 guest. Labor fees will apply as well, pending food and beverage minimum.

### Cover Count Attrition / Meal Guarantee

The hotel will grant up to 5% off of the cover count as it appears on your signed letter of agreement, without penalty, no later than noon, 3 days prior to the event. A meal guarantee is required by noon, 72 hours prior to your function. If your function is scheduled on tuesday, the guaranteed attendance must be received by noon on the proceeding friday. The hotel will be responsible to service up to 5% over and above the guarantee. If the number of guests falls below the meal guarantee, the host is responsible for the number guaranteed.

### Special Events / Theme Parties

Customized theme parties can be arranged for groups up to 1,000 under an opulent, clear span tent located on the beach. Larger groups can also enjoy a magnificent evening out on the beach under the tent cover, allowing for outstanding beach parties and even concerts.

Your catering manager will be pleased to answer questions about pricing and permits, and can help you select and create appropriate menus. To assure the availability of menu items for these special events, selections should be submitted to the catering office four weeks prior to the date of the event.

### Decorations

White linen is provided at no charge for your catered function. Specialty linens can be obtained at a nominal fee with advance notice. Floral arrangements and ice sculptures of almost any design can be provided for decoration at an additional charge. Should you choose to make these arrangements yourself, kindly supply us with a list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the catering office.

### Signs and Displays

No signs, banners, or display shall be erected or displayed in any part of the hotel without the approval of the catering office. The hotel will not permit the affixing of anything to the walls, floors, windows, or ceilings throughout the property.

### Shipments

Shipments may be delivered to the hotel a maximum of 3 business days prior to the date of the function. Approval is required when packages, boxes and/or equipment exceeds 200 pounds. Off premises storage and transportation at the clients expense may be required. Should shipment exceed 5 boxes at 40 pounds each, additional charges will apply in the amount of \$5.00 Per box.

### Music and Entertainment

Your catering manager will be pleased to recommend a variety of musical or entertaining options. Entertainment/music must be pre-approved by the catering office. No live music is permitted in outside venues without an approved miami city permit.

### Audio Visual Requests

The hotel can provide you with a highly trained audio visual staff with the latest in technical equipment. Rates and information are available under separate cover; please review your audio visual requirements with your catering manager. In the event an outside company provides audio visual, a certificate of insurance is required.

### Food and Beverage

The Florida state liquor commission regulates the sale and service of alcoholic beverages. The shore club is responsible for the administration of these regulations. It is the hotel policy therefore, that liquor cannot be brought into the hotel, whether purchased or catered from outside sources.

Please be advised that all menus may be offered as lunch or dinner.

### Outdoor Functions

The hotel reserves the right to make the final decision to use the outdoor facilities in case of inclement weather no later than 5 hours prior to the event. Outdoor entertainment must be pre-approved.

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## information

general catering information to help you in planning the perfect event.

### Labor Charges

#### *Bartenders*

For each 35 guests with a bar option, 1 bartender is required and will be charged at \$200.00 For a maximum of 3 hours and \$50.00 For each hour thereafter. Martini bar will require 1 bartender per 35 guests.

#### *Banquet Manager and Waiters*

The hotel will provide a banquet manager and (1) waiter per 20 guests for a reception and (1) waiter per 15 guests for dinner. Should additional waiters be requested they would be charged at \$75.00 Each for the first 3 hours and \$20.00 Each for each hour thereafter.

### Chefs and Carvers

Chefs and carvers are required for some menu items, and are charged at a \$250.00 Rate

### Corkage Fee

\$40.00 Per bottle, plus 9% sales tax, plus 22% service charged on the hotel retail value of the wine and 7% sales tax on 22% service charge apply.

### Service Charge and Tax

A 22% service charge and 7% sales tax charged to the service charge plus present rate of sales tax 9% are added to all food and beverage charges. Note that food and beverage prices are subject to change without notice. In the event that your organization is tax exempt, we are required by the law to have a copy of your florida state tax exemption certificate on file prior to the event.

### Room Rentals/ Outdoor Functions

Your catering manager will confirm to you the applicable charges for venues.

The hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather on the day of your event. For all functions at beachfront, beach bar and pool area, plastic glassware will be used.

### Set-up Labor Fee Minimum

\$10.00 Per guest, plus tax and service charge will apply to all outside functions (pools, sandbar, beach, courtyard, etc). Outdoor functions may have an additional service charged based on the size and scope of the event.

For groups less than 12 guests, an additional service charge will apply: \$150.00 Fullday (8-hours), \$75.00 For half day (events under 4 hours).

### Security

For certain events, the hotel may require security officers be provided at the client's expense at a charge of \$40.00 Per hour with a 4-hour minimum.

### Valet Parking

The hotel is pleased to provide valet parking at a discounted rate of \$15.00 Per car (subject to change) for all guests present at a catered function. The charges may be applied to your banquet check or your guests may be responsible for their own parking charges.

### RestroomAttendants

For functions over 75 guests, restroom attendants are encouraged and a charge of \$100.00 Will prevail per restroom.

### Non-Refundable Deposits/Prepayment (Social Functions)

An initial non-refundable deposit of approximately 50% of the estimated cost of the function will be required to hold the banquet space and will be due and payable as stipulated in the letter of agreement. An estimated prepayment of the balance of the function will be due and payable 10 days prior to the date of the function by check or valid credit card.

# SHORE CLUB

SOUTH BEACH

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MORGANSHOTELGROUP.COM

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