

Dinner

Plated

Plated Dinners Require a Minimum of 10 Guests

All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Black, Oolong, Green and Herbal Teas from Tazo

First Course

Please Choose One

Today's Soup

Baby Field Greens Salad

Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

Crisp Caesar Salad, Romaine Hearts

Shaved Parmesan-Reggiano, Roasted Garlic Herb Croutons, Caesar Dressing

Baby Spinach Salad

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Wedge of Iceberg

Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette or Blue Cheese Dressing

Tomato and Fresh Mozzarella Salad

Soft Baby Greens, Basil Leaves, Fresh Black Pepper, Sea Salt, Olive Oil

Stuffed Tortellini

Peas, Carrots, Mushrooms, Basil Cream Sauce

Main Course

Includes Chef's Choice of Seasonal Vegetables

Pan Seared Mojo Chicken Breast | 85

Orange and Mustard, Roasted Garlic Mashed Potatoes

Chile Seared Chicken Breast | 89

Pineapple Mango Relish, Cilantro Cilantro Lime Rice

Marinated and Grilled Flat Iron Steak | 95

Chimmichurri, Cheddar Mashed Potatoes

Grilled Filet Mignon and Seared Chilean Sea Bass | 105

Potato Dauphinois, Simple Herb Butter, Veal Demi-Glace

Herb Crusted Filet Mignon | 98

Roasted Shallot Red Wine Sauce, Sour Cream and Garlic Roasted Fingerling Potato

Olive Oil Herb Roasted Chilean Sea Bass | 94

Tomato Basil Sauce, Risotto Milanese

Cajun Dusted Yellow Tail Snapper | 89

Lemon Butter, Coconut Jasmine Rice

Vegetarian Option

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, an 8% event fee on F&B only and sales tax, currently 9%

Royal Palm South Beach

Miami

Grilled Vegetable Cannelloni

Ricotta, Parmesan, Roasted Garlic Tomato Sauce, Pesto

Enhancements

Pan Seared Lump Crab Cake | 8

Poblano Pepper and Sweetcorn Relish, Dijon Aioli

Poached Jumbo Shrimp Cocktail | 10

Remoulade, Grilled Lemon

Maine Lobster Ravioli | 12

Creamy Tomato Vodka Sauce

Please Select One

Vegetable Pad Thai

Grilled Vegetables, Snow Peas, Lime, Spicy Peanut Sauce

Eggplant Lasagna

Roasted Eggplant, Asparagus, Wild Mushrooms, Mozzarella, Pecorino, Pomodoro Sauce

Last Course

Please Choose One

Decadent Chocolate Mousse | Sliced Berries, Whipped Sweet Cream

Fruit Tart | Whipped Sweet Cream

Chocolate Decadence Cake | Berry Coulis

Cheesecake | Fresh Fruit Coulis

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce

Shortcake | Seasonal Fresh Berries and Whipped Sweet Cream

Key Lime Pie

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6/22/2017

Dinner

Dinner Tables

All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Black, Oolong, Green and Herbal Teas from Tazo.
Buffet Dinners Require a Minimum of 20 Guests.

Nuevo Latino | 95

Southwestern Chicken and Tortilla Soup

Sour Cream, Green Onion

Citrus Romaine Salad

Shaved Red Onion, Crispy Tri-Color Tortilla Strips, Chipotle Caesar Dressing

Jicama Jalapeno Slaw

Julienne Carrots, Bell Peppers, Cilantro Lime Dressing

Char-Grilled Marinated Skirt Steak Chimmichurri

Garlic, Onions and Fresh Herbs

Roasted Fresh Catch

Pineapple Mango Relish, Grilled Lemon Butter

Chile-Rubbed Slow Roasted Pork Loin

Poblano and Sweet Corn Relish, Pan Jus

Frijoles Borrachos

Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro

Arroz Espanola

Roasted Squash, Tomatoes and Onion

Corn Bread and Whipped Butter

Vivo Italiano | 97

Today's Soup

Crisp Caesar Salad

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Caprese

Sliced Tomato, Fresh Mozzarella, Basil Chiffonade, Herb Vinaigrette

Fresh Spinach Leaf Salad

Roasted Pecans, Pears, Gorgonzola, Champagne Vinaigrette

Parmesan Crusted Boneless Breast of Chicken

Roasted Garlic Tomato Sauce

Grilled Salmon Puttanesca

Chopped Tomatoes, Olives, Capers

Baked Rigatoni

Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan-Reggiano

Grilled Flank Steak

Balsamic Glaze, Fresh Herbs

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Royal Palm South Beach

Miami

Churros with Nutella and Salted Caramel
Warm Rice Pudding
Chile Dusted Fruit Salad

Herb Roasted Potatoes
Bouquet of Marinated and Grilled Vegetables
Focaccia and EVOO

Chop House | 95

Roasted Tomato Basil and Gorgonzola Bisque

Tiramisu | Espresso Soaked Lady Fingers, Cocoa and Mascarpone Filling
Assorted Italian Pastries

Wedge of Iceberg

Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette or Blue Cheese Dressing

Crisp Caesar Salad

Romaine Hearts, Shaved Parmesan-Reggiano, Roasted Garlic Herb Croutons, Caesar Dressing

Grilled Vegetable Salad

Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette

Entrees

Fire-Grilled Sliced Sirloin
Pan-Roasted Atlantic Salmon Filets
Grilled Marinated Bone-In Pork Chop

Baked Potato Bar

Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese, Soft Butter

Maître D'hotel Butter, Whole Grain Mustard, Lemon Aioli, Horseradish Cream
Oven Roasted Steakhouse Asparagus

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Royal Palm South Beach

Miami

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Cheesecake with Fresh Fruit Coulis

Warm Fruit Cobbler | Whipped Sweet Cream

Chocolate Decadence Cake | Raspberry Coulis

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Beverages

Appreciated Brands

Appreciated Brands

SPIRITS

Finlandia Vodka, Bacardi Superior Rum, Tanqueray Gin, Milagro Silver Tequila, Makers Mark Bourbon, Canadian Club 12 Year, Dewar's Scotch, Jamison Irish Whiskey, Bailey's Irish Cream, Kahlua, DeKuyper Brands Cordials, Martini & Rossi Vermouth

WINE

Trinity Oaks Cabernet Sauvignon and Chardonnay
SMWE Michelle NV Brut Columbia Valley, WA, Sparkling

BEER

Bud Light, Corona Light, Blue Moon, Modello Especial, St. Pauli Girl N.A.

Beer and Wine Bar

Priced Per person

First Hour | 22

Additional Hours | 13

Includes This Tiers Beers, Wines, Soft Drinks and Waters.

Package Bar

Priced Per Hour

1 Hour | 26

Additional Hours | 12

Hosted Bar

Priced Per Drink

Mixed Drinks | 12

Imported Beer | 9

Domestic Beer | 8

Wine by the Glass | 9

Water | 6

Soft Drinks | 6

Cash Bar

Prices Per Drink

Inclusive of Tax and Service Charge

Cashier | 125

Mixed Drinks | 16

Imported Beer | 12

Domestic Beer | 11

Wine by the Glass | 19

Water | 8

Soft Drinks | 8

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Royal Palm South Beach

Miami

Bartender Fee | \$150 per Bartender per Event

1 Bartender per 75 Guests

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6/22/2017

Beverages

Extraordinary Brands

Extraordinary Brands

SPIRITS

Grey Goose Vodka, Bacardi 8 Rum, Plymouth Gin, Patron Añejo Tequila, Woodford Reserve Bourbon, Crown Royal Canadian Whiskey, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Cointreau, Disaronno, Baileys, Kahlua, Grand Marnier, DeKuyper Brands Cordials, Martini & Rossi Vermouth

WINE

Joel Gott, California, Cabernet Sauvignon and Chardonnay
Mumm Napa, CA Sparkling

BEER

Bud Light, Corona Light, Blue Moon, Modelo Especial, St. Pauli Girl N.A.

Beer and Wine Bar

Priced Per person

First Hour | 24

Additional Hours | 15

Includes This Tiers Beers, Wines, Soft Drinks and Waters.

Package Bar

Priced Per Hour

1 Hour | 30

Additional Hours | 14

Hosted Bar

Priced Per Drink

Mixed Drinks | 14

Imported Beer | 9

Domestic Beer | 8

Wine by the Glass | 11

Water | 6

Soft Drinks | 6

Cash Bar

Prices Per Drink

Inclusive of Tax and Service Charge

Cashier | 125

Mixed Drinks | 18

Imported Beer | 12

Domestic Beer | 11

Wine by the Glass | 14

Water | 8

Soft Drinks | 8

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Beverages

Wines

Sparkling

Michelle Brut, Washington | 45.00

Mumm Napa, California | 55.00

White

Trinity Oaks Chardonnay, California | 42

Joel Gott Chardonnay, California | 55

Sonoma Cutrer Russian River Chardonnay, California | 65

Esperto Pinot Grigio, Italy | 35

Kim Crawford Sauvignon Blanc, New Zealand | 55

RED

Trinity Oaks Cabernet Sauvignon, California | 42

Joel Gott Cabernet Sauvignon | 55

Louis Martini Cabernet Sauvignon | 60

Seven Falls Merlot, California | 45

La Crema Pinot Noir, California | 65

Alamos Malbec, Argentina | 40

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