



# Cooking Stations

## **in-room cooking stations**

~minimum 100 guests required

### **ahi tuna tartare**

\$22

edamame puree, pickled daikon, shiso, radish, black garlic shoyu, toasted sesame, masago, crispy wontons, nitro sriracha aioli\*

### **sous vide & roasted beets**

\$16

house made ricotta, meyer lemon, toasted black walnuts, iced-wine vinaigrette, petite arugula\*

### **tuna poke rice bowl**

\$32

grade "a" sushi, sushi rice, avocado relish, red onion, tamari ginger dressing, crispy vermicelli\*

### **glazed gochugaru chicken rice bowl**

\$30

kimchee fried rice, pickled carrot, cucumber, green onion, toasted sesame seeds, gochujang aioli, crispy glass noodles\*

### **mongolian vegetable rice bowl**

\$26

stir fried vegetables, silken tofu, bok choy, steamed rice, coconut curry, crispy rice noodle\*

### **not so traditional waldorf salad**

\$22

~ tossed to order

caramelized walnuts, grilled apples, celery root, macerated sour cherries, chopped romaine\*

### **not so traditional waldorf salad with grilled chicken\***

\$26

### **"nicoise salad"**

\$30

seared yellow fin tuna tataki style, salt roasted fingerling potatoes, French green beans, nicoise olives, tomato, butter lettuce, cooked farm egg, cabernet wine vinaigrette\*

### **hand-crafted italian meatballs**

\$22

san marzano tomato basil sauce, parmesan & mascarpone polenta, genovese basil\*

### **rosemary & garlic rubbed leg of lamb**

\$35

braised eggplant caponata, tomato chickpeas, olives, flour tortillas  
smoked cumin & chile yogurt sauce  
ancho spiced cashews\*

### **fish tacos, flaked florida grouper**

\$36

warm flour tortillas, salsa verde, pico de gallo, shredded cabbage, diced tomatoes, fresh guacamole, lime wedges, hot sauces\*  
~total of 2 per person

### **oven roasted black grouper**

\$38

toasted herb panade, florida corn silk, piperade, capers\*

### **banh mi**

\$28

braised beef brisket, pickled cucumber & carrots, cilantro aioli, sticky soy\*  
~total of 2 per person

### **brats**

\$20

handcrafted veal brats, laugen bread, housemade sauerkraut, dijon mayo, imported mustard\*  
~total of 2 per person

### **ramen**

\$26

sun noodles, char sui pork, bok choy, carrot, celery, cabbage, green onion, radish, cilantro leaves, lime wedges, chili oil, kombu dashi\*

**super mac & cheese**

\$24

creamy mac & cheese, smoked gouda, cheddar and gruyere cheeses.  
toppings: pancetta, peas, crab, caramelized onions,  
toasted panko bread crumbs\*

**the italian beef sandwich**

\$26

shaved angus beef, from scratch beef jus, pickled vegetables jardinière, sliced pepperoncini, mini  
hoagie rolls\*

~total of 2 per person

**"little argentina"**

\$32

grilled chimichurri flank steak, black bean puree, pommery potato salad\*

**"dim sum"**

\$32

pork gyoza, barbequed pork buns, shrimp har gow, pork shumai, steamed vegetable dumplings soy,  
chili oil, ponzu

~based on four pieces per person

**grass fed beef sliders**

\$32

roma tomato, bibb lettuce, truffle aioli, mini brioche bun\*

~total of 2 per person

**bbq pulled pork sliders**

\$26

carolina mustard bbq sauce, salted red cabbage, herb aioli, soft bun\*

~total of 2 per person

**mantau**

\$28

korean bbq spiced beef, steamed bun, kimchee, sweet & spicy sauce\*

~total of 2 per person

**corn arepas**

\$24

shredded adobo chicken or roasted vegetables,  
guasacaca, pico de gallo, radish, queso fresco, cilantro\*

~total of 2 per person

## **pasta station - select 2**

\$36

pappardelle pasta

braised short rib "bolognese", carrot, onion, pork tomato sugo  
pecorino romano cheese\*

campanelle pasta

bellflower shaped pasta, roasted mushrooms, peas,  
parmesan cream, white truffle, black pepper\*

pipette pasta

pipe shaped pasta, fontina cheese fonduta,  
braised chicken, roasted broccoli florets\*

garganelli pasta alla norma

folded tube shaped pasta, eggplant, capers,  
oregano, shaved ricotta salata,  
tomato basil sauce\*

penne amatriciana

quill shaped pasta, pancetta, red onion,  
sam marzano tomato, chiles,  
locatelli cheese\*

trofie a la genovese

hand twisted pasta, green beans,  
potato, genovese basil pesto,  
parmesan cheese\*

### **carving stations**

all carving stations served with sliced silver dollar rolls

### **brined turkey breast**

\$550

mustard, mayonnaise, turkey veloute\*

~serves 40 ~ per item

### **roasted tenderloin of beef**

\$800

pommery hollandaise, creamy horseradish\*

~serves 25 ~ per item

### **slow roasted beef top round**

\$1,280

horseradish cream, pommery mustard, mayonnaise\*

~serves 80 ~ per item

select one

herb crusted, barbeque spiced, sea salt-crushed pepper

### **roasted smoked ham**

\$750

tarragon mustard sauce\*

~serves 50 ~ per item

### **roasted boneless ribeye**

\$980

dijon mustard, horseradish cream\*

~serves 35 ~ per item

### **enhancements**

**butter whipped potatoes** \$10

**country smashed potatoes** \$10

**truffle whipped potatoes** \$12

**oven roasted asparagus** \$14

**mashed sweet potatoes** \$10

**creamed spinach** \$12

**sautéed mushrooms** \$14

**creamy risotto** \$16

## **DESSERT ENHANCEMENTS**

### **specialty coffee bar**

\$12

cappuccinos, latte, espressos  
shaved cinnamon, chocolate, cocoa  
whipped cream, flavored syrups  
barista and power included  
~minimum 50 guests required

### **chocolate fondue**

\$18

dark and white chocolate  
chocolate and vanilla pound cake, strawberries, marshmallows

### **crepes**

\$20

fresh fruit and berries, whipped cream, chocolate and fruit sauces\*

### **pavlova meringue**

\$22

white chocolate-raspberry gelato, mixed berry gelato, whipped cream, sauteed peaches, pineapple compote, fresh berries, mango\*

### **cherries jubilee**

\$20

brandy flamed bing cherries, vanilla ice cream\*

### **tiramisu**

\$22

espresso soaked lady finger cookies, sweet mascarpone\*

### **bananas foster**

\$22

sugar, rum, butter, stewed bananas, vanilla pound cake, vanilla ice cream\*

### **your favorite cheesecake**

\$20

mini new york cheesecake  
blueberry, cherry, or pineapple topping, whipped cream, assorted sauces

### **carved-roasted pineapple**

\$20

coconut fondant cake, caramel and vanilla gelato, coconut streusel\*

**vanilla creme brulee\***

\$22

marinated berries, tropical fruit salsa, sauteed cherries, whipped cream\*

**ice creams, sorbets\***

\$18

**tasters**

\$8

the small shots of big flavor!

these exhilarating shot-style tasters were created to enhance your interactive culinary stations.

presented in a fun, colorful display, these elixirs will accompany your food stations and are to be enjoyed in tandem.

Flavors to include: berry mojito, citrus mojito, cucumber gin sour, cape codder, sweet sake, mint julep, black & tan, bourbon stone sour, white sangria, and red sangria ~ per taster

\*Culinary Attendant fee of \$275.00 per station

Enhancements must be ordered for the entire guarantee

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.