



Express

Breakfast and Lunch

Menu



Breakfast Selections

**All Breakfast Selections are a 30 Person Minimum unless otherwise noted.*

Bayside Continental Breakfast

Assorted Freshly Baked Scones, Mini Cinnamon Rolls, Mini Muffins, Danish Pastries, Famous New York Style

Bagels & Butter Croissants, Cream Cheese Spreads, Fruit Preserves and Whipped Butter

Seasonal Fruit Salad

Choice of Two Chilled Juices
Apple, Cranberry, Grapefruit, Orange and V-8

\$10.00 per Guest

The Havana Breakfast

Assorted Pastelitos (Spanish Pastries)

Ham & Chicken Croquettes

Chef's Selection of Empanadas

Cuban Bread & Whipped Butter

Seasonal Fruit Salad

Choice of Two Chilled Juices
Apple, Cranberry, Grapefruit, Orange and V-8

\$11.95 per Guest



The Casual Hot Breakfast

French Quiche
(Lorraine and Florentine baked in a flaky miniature tart shell)

OR

Frittata
(Creamy Egg Custard embellished with Potatoes, Onions, and Bell Peppers)

Mini Cinnamon Rolls, Assorted Freshly Baked Scones, Danish Pastries, & Butter Croissants
Cream Cheese Spreads, Fruit Preserves and Whipped Butter

Seasonal Fruit Salad

Choice of two Chilled Juices
Apple, Cranberry, Grapefruit, Orange and V-8

\$11.95 per Guest

The Rising Sun Complete Breakfast

Fluffy Scrambled Eggs

Sausage Links

OR

Crispy Bacon Strips

Golden Hash Brown Potatoes

Mini Cinnamon Rolls, Danish Pastries, Famous New York Style Bagels & Butter Croissants
Cream Cheese Spreads, Fruit Preserves and Whipped Butter

Seasonal Fruit Salad

Choice of Two Chilled Juices:
Apple, Cranberry, Grapefruit, Orange and V-8

\$12.75 per Guest



Additional Breakfast Options

Nova or Lox Salmon with Tomatoes, Onions, Capers and Chopped Eggs \$3.50/guest

Crisp Bacon or Link Sausage \$2.50/guest

Quiche, Lorraine or Florentine Frittata \$3.50/guest

Sweet Potato or Traditional Hash Browns \$2.00/guest

Fruit & Yogurt Parfaits

Assorted Yogurts

Additional Breakfast Beverages

Freshly Brewed Coffee \$1.50/guest

16-ounce Bottled Water \$1.00/guest

Red Bull, Regular and Diet \$2.25/guest

Assorted Individual Fruit Juices \$1.50/guest

Assorted Regular and Diet Sodas, Ice Tea, Bottled Water and Ice \$1.50/guest

Assorted Fruit Smoothie Station (Quotation upon Request)
(Attendant Required)



Luncheon Selections

**All Luncheon Selections are a 30 Guest Minimum unless otherwise noted*

Hearty Gourmet Sandwiches

All Sandwiches are prepared on Chef's Selection of Artisan Breads

Sandwiches are topped with Fresh Lettuce, and served with sides of Mustard and Mayonnaise

Choice of One or Combination of Two:

Chunky Albacore Tuna Salad

Tropical Chicken Salad

Grilled Breast of Chicken with Pesto-Mayo

Smoked Breast of Turkey with Sharp Cheddar Cheese, and a hint of Roasted Red Pepper Aioli

Lean Roast Beef with Bermuda onion and our Signature Horseradish Cream

Honey Cured Ham, with Onions and Stone-ground mustard

Vine Ripe Tomato, Fresh Basil and Buffalo Mozzarella on Thinly Sliced Prosciutto

Grilled al dente Vegetables with Hummus, Feta Cheese & Pesto

Chef's Caesar Salad

OR

Garden Fresh Tossed Salad with a choice of Dressings

Choice of One of the Following:

Cheese Tortellini with Vegetables, Prepared with our Chef's Signature Dressing

Creamy Potato Salad

Green Bean, Tomato & Feta Cheese with Balsamic Vinaigrette

Tri-Colored Pasta and Vegetable Salad

Asian Noodle Salad

Rice Noodles, Snow Peas, Sweet Peppers, Thai Peppers and a delicate Soy Dressing

Three-Bean Salad

Blend of Garbanzo, Kidney Beans, & Green Beans with Red Onions in Sweet & Tangy Dressing

Chef's Selection of Assorted Pick up Desserts

\$11.00 per Guest

"South Beach" Wrap Platter

All garnished with Alfalfa Sprouts, Green Leaf Lettuce & Banana Peppers

Gourmet Flavored Tortillas filled with a choice of two of the following:

Caribbean Curry Chicken Salad

Lean Roast Beef and Cheddar Cheese with Red Onion & Creamy Horseradish Cream

Honey Cured Ham with Swiss Cheese & Aioli Mayo

Honey Cured Ham with Wisconsin Cheddar Cheese

Premium Smoked Turkey Breast and Cranberry Chutney

Chunky Albacore Tuna Salad

Classic Caesar Salad OR Fresh Tossed Salad with Dressing

Chef's Selection of Assorted Pick up Desserts

\$11.00 per Guest



Little Italy Deli Platter

*Gourmet Sliced Meat Platter with Freshly Baked Petit or Italian Rolls,
Spicy Mustard & Gourmet Mayonnaise*

Premium Cured Ham, Spicy Sicilian Cappicola, Pepperoni
Genoa Hard Salami, & Provolone Cheese

Chef's Classic Caesar Salad

Tortellini Antipasto Salad

OR

Green Bean, Tomato & Feta Cheese Salad

Chef's Selection of Assorted Pick up Desserts

\$13.50 per Guest

The Salad Buffet

Customize your selection with up to 3 of the salads presented below:

Garden Fresh Salad

A Medley of Greens, Carrots, Cucumbers and Tomatoes with a Choice of Dressings

Crisp Caesar Salad

Crisp Romaine, Croutons & Parmesan, Tossed in Caesar Dressing With Tender Strips of Chicken

Cobb Salad

Field Greens, Bacon, Chicken, Tomatoes, Blue Cheese and Eggs, accompanied by a Herb Vinaigrette

Marinated Cucumber and Tomato Salad

Slices of Cucumber and Tomato, Tossed with a Sweet and Sour Dressing

Three-Bean Salad

A blend of Garbanzo, Kidney Beans, & Green Beans with Red Onions in our Sweet & Tangy Dressing

Cole Slaw

Shredded Cabbage and Carrots in a Creamy Mayo Dressing

Creamy Potato Salad

Delicious Creamy Idaho Potatoes in our Home-Made Dressing

Sweet Potato Salad

A Creamy Blend of Idaho Potatoes & Sweet Yams with Pineapple Chunks, Red & Green Peppers



Tortellini Salad

Cheese Tortellini and Vegetables with our Signature Vinaigrette

Asian Noodle Salad

Rice Noodles, Grilled Chicken, Snow Peas, Sweet Peppers, Thai Peppers & a delicate Soy Dressing

Whole Wheat Pasta Salad

A combination of Whole Wheat Fusilli or Penne Combined with Seasonal Vegetables

Tuna Salad

Chunks of Spring Water Tuna, tossed in our Lemon-Mayo Dressing

Tropical Chicken Salad

Tender Breast of Chicken Chunks with a Creamy Mustard-Mayo Dressing

Curried Chicken Salad

Add a Dash of Curry for an Exotic Flavor

Fresh Fruit Salad Fresh Seasonal Fruit with our Citrus Dressing

A selection of Freshly Baked Assorted Rolls with Whipped Butter

Chef's Selection of Assorted Pick up Desserts

\$12.95 per Guest

The Calle Ocho Luncheon

Picadillo Criollo

Golden Fried Platanos Maduros

Steamed White Rice

Fresh Garden Salad with Herbed Vinaigrette Dressing

Luncheon Rolls with Butter

Chef's Selection of Assorted Pick up Desserts

\$11.95 per Guest



The Hawaiian Tropics Luncheon

Hawaiian Barbequed Chicken: Tender Chicken Quarters

Vegetable Fried Rice

Fresh Garden Salad with Herbed Vinaigrette Dressing

Luncheon Rolls with Butter

Chef's Selection of Assorted Pick up Desserts

\$12.25 per Guest

Island Delight Lunch

Mildly Spiced West Indies Curried Chicken Quarters

Vegetable Rice Pilaf OR Caribbean Rice & Peas

Golden Fried Plantains with Cinnamon Glaze

Marinated Cucumber and Tomato Salad Accented with Dill

Luncheon Rolls with Butter

Chef's Selection of Assorted Pick up Desserts

\$12.25 per Guest



Jamaican Jerked Chicken Lunch

Jamaican Jerked Chicken

Caribbean Rice and Peas

Golden Ripe Plantains

Island Cabbage Slaw drizzled with Tangy Vinaigrette

Sliced Jamaican Hard dough Bread with Whipped Butter

Chef's Selection of Assorted Pick up Desserts

\$12.25 per Guest

The Pasta Lovers Meal

Grilled Julienne Chicken and Tri-Color Rotini with Vegetable Cream Sauce

Fresh Garden Salad with Herbed Vinaigrette Dressing

OR

Crisp Caesar Salad

Warm Garlic Rolls

Chef's Selection of Assorted Pick up Desserts

\$12.25 per Guest



The Administrative Luncheon

Choice of One Entree per Order

Vegetable Lasagna

Italian Roasted Vegetables, Fine Herbs, Savory Cream Sauce and Four Cheeses

OR

Meat Lasagna

Spicy Sicilian-Style Beef and Sausage Meat Sauce, Fine Herbs and Four Cheeses

Freshly Tossed Classic Caesar Salad

Freshly Baked Garlic Rolls

Chef's Selection of Assorted Pick up Desserts

\$12.25 per Guest

Just a Byte Luncheon

Beef Tips in a Spanish Style sauce

Fluffy Saffron Scented Rice

Fresh Garden Salad with Italian Herbed Vinaigrette

Luncheon Rolls with Butter

Chef's Selection of Assorted Pick up Desserts

\$12.25 per Guest



The Little Havana Lunch

Tender Cuban Oven-Roasted Pork
In a Savory Garlic sauce

Creamy Caesar Salad

Golden Fried Platanos Maduros
OR
Yucca en Mojo with Onion and Garlic

Chef's Classic Congri

Sliced Freshly Baked Cuban Bread with Creamy Butter

Chef's Selection of Assorted Pick up Desserts

\$12.25 per Guest

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Beef Roulade
Tender Parmesan and Herb-Stuffed Steak in a Burgundy Mushroom Wine Sauce

Creamy Homemade Mashed Potatoes
OR
Oven-Roasted Potatoes

Fresh Garden Salad with Italian Herbed Vinaigrette OR Creamy Caesar Salad

Luncheon Rolls and Butter

Chef's Selection of Assorted Pick up Desserts

\$12.25 per Guest



Mexican Fiesta Luncheon

Beef or Chicken Fajitas with Fresh Salsa, Sour Cream, and Chopped Lettuce

Sautéed Vegetables

Mexican Rice

Tossed Garden Salad with Dressing

Chef's Selection of Assorted Pick up Desserts

\$12.25 per Guest

The Orient Express Luncheon

Thai Chicken Salad

Grilled Chicken, Rice Noodles, Snow Peas, Sweet and Thai Peppers, & Soy Dressing

Vegetable Fried Rice

Tossed Field - Green Salad with Mandarin Oranges and Javanese Dressing

Crispy Wontons with Sweet Asian Dipping Sauce

Chef's Selection of Assorted Pick up Desserts

\$12.25 per Guest



The Pollo Lovers Meal

Tender Chicken Marinated

In a delicious blend of Onions, Garlic, Herbs and Tropical fruit juices

Creamy Caesar Salad

Flavorful Black Beans

White Rice

Steamed Yucca en Mojo Garlic and Onion

Luncheon Rolls with Butter

Chef's Selection of Assorted Pick up Desserts

\$12.25 per Guest

Mamma MIA's Luncheon

Chicken Parmesan

Linguine Served Al Dente

Classic Caesar Salad

OR

Fresh Garden Salad with Italian Herbed Vinaigrette

Freshly Baked Garlic Rolls

Chef's Selection of Assorted Pick up Desserts

\$12.95 per Guest



The Executive Luncheon

Chicken Marsala in a light Mushroom-Wine Sauce
Served with Chef's buttery Wild Rice Pilaf

Freshly Tossed Classic Caesar Salad

Sautéed Asparagus & Squash with Garlic & Fresh Herbs

Freshly Baked Luncheon Rolls with Whipped Butter

Chef's Selection of Assorted Pick up Desserts

\$13.25 per Guest

The Admirals Lunch

Grilled or Blackened Pacific Mahi-Mahi Filet

Classic Caesar Salad

Potatoes Au Gratin

OR

Wild Rice Pilaf

Chef's Choice of Seasonal Vegetables

Luncheon Rolls with Butter

Chef's Selection of Assorted Pick up Desserts

\$13.95 per Guest



The Crandon Park Box Lunches

All Sandwiches are prepared on a selection of Bakery-Fresh Rolls
Sandwiches are topped with Fresh Lettuce and served with sides of Mustard and Mayonnaise

Choice of One or Combination of Two:

Tender Grilled Breast of Chicken

Lean Roast Beef and Cheddar

Roasted Al Dente Vegetables

Honey Cured Ham with Swiss cheese

Premium Smoked Turkey Breast and Cranberry Chutney

Red Delicious Apple

OR

Florida Sun-Kissed Orange

OR

Fresh Fruit Cup

Crisp Potato Chips

A Gourmet Cookie or Chocolate Brownie

Box Meals are presented with Premium Disposable Utensils, Napkins, Salt and Pepper
\$11.95 per Guest

The Platinum Deluxe Box Lunch

Choice of One or Combination of Two Sandwiches or Salads:

Sandwich Selections

All Sandwiches are prepared on a selection of Bakery-Fresh Rolls

Submarino Italiano

Hard Salami, Authentic Capicola and Lean Ham

Fillet of Smoked Salmon

With Red Onion, Tomato and Capers

Seasoned Grilled Breast of Chicken

Topped with Avocado, Bacon, & Sweet Mustard Dressing

Lean Roast Beef

With Tangy Roasted Red Peppers, Lettuce & Horseradish Cream

Grilled Portabella Mushroom

With Provolone Cheese, Roasted Peppers and Pesto



Salad Selection

5 Spice Chicken Salad-

Crisp Romaine, Cucumbers, Red Cabbage, Mandarin Oranges, Wonton Chips Drizzled with Toasted Sesame Vinaigrette

Jamaican Jerk Chilled Shrimp Cesar Salad

With Parmesan Cheese & Crispy Croutons

Mojo Marinated Crispy Chicken

With Mixed Greens, Avocado, Manchengo Cheese, Spanish Chorizo, Tomato, Sweet Plantain Tidbits Drizzled with Mango Vinaigrette

Field Greens

With Tomato, Cucumber, Kalamata Olives, Seasoned Artichoke Hearts, Feta Cheese Crumbles Drizzled with Greek Vinaigrette

Wedge of Gourmet Cheese with Assorted Crackers

Fresh Creamy Pasta Salad

Seasonal Fruit Salad

Gourmet Dessert

\$19.95 per Guest

Additional Menu Options

Add an additional salad \$1.75/guest

Assorted Chips \$0.80/guest

Fresh Fruit Platter \$2.00/guest

Fruit and Cheese Platter \$2.50/guest

Additional Chicken Entrée \$2.00/guest

Additional Beef Entrée \$3.00/guest

Dessert Platters - Quotation upon Request



Beverages

Freshly Brewed Coffee \$1.50/guest
16-ounce Bottled Water \$1.00/guest
Red Bull, Regular and Diet \$2.25/guest
Fresh & Organic Juices \$3.25/guest
**Assorted Regular and Diet Sodas, Ice Tea,
Bottled Water and Ice \$1.50/guest**

There is a Delivery Charge of \$25.00 for deliveries within Dade County

\$50.00 for Broward and Monroe Counties

All Deliveries Include:

**Disposable Table covers, Premium Disposable Ware,
Disposable Serving Utensils & Serving Containers.**

**There is an equipment pick up fee for all menus requiring Chafing Dishes, Service Ware, and
Coffee Urns.**

Fee varies by location.

Service personnel are available:

5-hour minimum @ \$100.00

Additional service time is available at \$20.00 per hour.

Chafing dishes, china, glassware, flatware and linen are available.

Prices will be quoted upon request.

Ordering Information

Please Call 305-255-0436 to Place Orders

**All orders must be placed 24 hours prior to
the time of the Event**