

FOUR  PALMS
.....
HOTEL MIAMI BEACH

BANQUET AND EVENT MENUS

2019

Continental Breakfast

Freshly Squeezed Orange and Grapefruit Juice
Tropical Fruit Salad
Assortment of Breakfast Baked Goods
Creamy Butter and Fruit Preserves
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment
20

Freshly Squeezed Orange, Grapefruit and Strawberry-Orange Juice
Seasonal Tropical Fruits
Selection of Breakfast Baked Goods and Pastelitos
Bagels and Cream Cheese
Creamy Butter and Fruit Preserves
Parfait of Locally Produced Yogurt, Berries and House Granola
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment
24

Orange, Grapefruit, Blood-Orange and Strawberry-Orange Juice
A Display of Tropical and Exotic Fruits and Nuts
Warm Brioche French Toast, Raspberry-Pecan Syrup
Breakfast Pastries and Breakfast Breads
House-Cured Gravlox, Bagels and Cream Cheese
Creamy Butter and Fruit Preserves
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment
28

Ala Carte Refreshments

Freshly Brewed Colombian Coffee 39 gallon

English Tea Selection 30 gallon

Soft Drinks 2.50 each

Mineral Waters and Bottled Waters 2.50 each

Fresh Juice – Orange and Grapefruit 19 carafe

Fresh Strawberry-Orange Juice 22 carafe

Whole, Skim and Chocolate Milk 19 carafe

Fresh Lemonade 19 carafe

Iced Tea (Gourmet or Flavored) 19 carafe

Cappuccino/Espresso 5.25 each

Breakfast Baked Goods 27 dozen

Homemade Cookies 30 dozen

Fruit Turnovers 24 dozen

Bagels and Cream Cheese 30 dozen

Ice Cream Sandwiches 2.50 each

Frozen Fruit Bars 2.50 each

All prices are subject to 20% Service charge and 9% F&B Tax

All Day Break Packages

Freshly Squeezed Orange and Grapefruit Juice
Tropical Fruit Salad, Mango Crème
Assortment of Breakfast Pastries, Bagels and Cream Cheese
Creamy Butter and Fruit Preserves
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment
❧ ❧
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment
Assorted Soft Drinks and Mineral Water
❧ ❧
Gourmet Homemade Cookies and Biscotti
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment
Chilled Cream, Whole and Skim Milk
Assorted Soft Drinks and Mineral Water
45

Freshly Squeezed Orange and Grapefruit Juice
A Display of Tropical and Exotic Fruits and Nuts
Raisin-Kissed Irish Oatmeal with Apple-Cinnamon Compote
Display of Pastries and Breakfast Breads
Creamy Butter and Fruit Preserves
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment
❧ ❧
Local Yogurt and Granola Parfait
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment
Assorted Soft Drinks and Mineral Water
❧ ❧
Chewy Chocolate Brownies and Blondies
Fresh Assorted Fruit
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment
Fresh Lemonade, Assorted Soft Drinks and Mineral Water
50

Theme Breaks

Californian

Whole Fresh Fruit, Banana Nut Bread, Locally Sourced Yogurt
Nutri-Grain and Granola Bars
Fresh Fruit Juices, Mineral Waters and Espresso

18

Grandma's Cookie Jar

Assortment of Home Baked Cookies
Chilled Whole, Skim and Almond Milk with Assorted Soft Drinks
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment

10

Mediterranean

Red Pepper Hummus
Toasted Pita Points
Freshly Brewed French Roast Coffee and Espresso

12

High Tea

Assorted Finger Sandwiches
Warm Scones with Devonshire Cream
Miniature Pastries and Afternoon Tea Cookies
Gourmet Tea Assortment

18

Chocolate Indulgence

Blondies, Chocolate Fudge Brownies and Chocolate Decadence Cookies
Fresh Berries and Melon
Chocolate Pound Cake, Banana Walnut Bread
Dark Chocolate Fondue and Whipped Cream
Freshly Brewed Gourmet Coffee and Hot Cocoa

19

Breakfasts Plated and Served

Freshly Squeezed Orange and Grapefruit Juice
Selection of Fresh Fruits
Fluffy Scrambled Eggs in Casserole
Apple-Wood Smoked Bacon
Leek and Herb New Potatoes
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment
32

Freshly Squeezed Orange and Strawberry-Orange Juice
Fluffy Scrambled Eggs with House-Cured Gravlax Salmon
Broiled Tomato and Wild Mushrooms
Leek and Herb New Potatoes
Mini Brioche
Creamy Butter and Fruit Preserves
Freshly Brewed Gourmet Coffee and English Tea Assortment
36

Homemade Lemonade, Fresh Orange Juice
Egg White Frittata with Grilled Asparagus
Oven-Dried Tomato Compote with Fresh Herbs
Scallion New Potatoes
Freshly Brewed Gourmet Coffee and English Tea Assortment
35

Freshly Squeezed Orange and Grapefruit Juice
Brioche French Toast with Grand Marnier-Orange
Country Ham
Leek and Herb New Potatoes
Freshly Brewed Gourmet Coffee and English Tea Assortment
32

Breakfasts Plated and Served

(Continued)

Freshly Squeezed Orange, Grapefruit and Strawberry-Orange Juice
Locally Sourced Yogurt and Fresh Berry Parfait
Petit Filet Mignon, Blue Cheese Spinach
Poached Egg and Béarnaise on English Muffin
Leek and Herb New Potatoes
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment

44

Freshly Squeezed Orange and Grapefruit Juice
House Cured Gravlax, Herb Goat Cheese and Black Bread
American Caviar Garni
Sliced Vine Ripe Tomatoes, Bermuda Onions and Capers
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment

43

Breakfast Buffet

Minimum 30 Guests

Freshly Squeezed Orange and Grapefruit Juice
A Selection of Tropical Fruit
Pastries, Bagels, Brioche and Breakfast Breads
Cream Cheese, Creamy Butter and Fruit Preserves
Assorted Cold Cereals
❧ ❧
Fluffy Scrambled Eggs
Apple-Wood Smoked Bacon and Country Sausage
Leek and Herb New Potatoes
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment
36

Freshly Squeezed Orange and Grapefruit Juice
A Selection of Tropical Fruit
Miniature Pastries, Danish and Croissants
Creamy Butter and Fruit Preserves
❧ ❧
Portobello Mushroom Cap with Herbed Scrambled Eggs, Gruyere Cheese
Vanilla-Five Spice French Toast
Roasted Ham, Apple-Wood Smoked Bacon and Country Sausage
Roasted Bliss Potatoes with Asparagus, Sweet Peppers and Tarragon
White Chocolate Bread Pudding
Freshly Brewed Gourmet Blend Coffee and English Tea Assortment
42

Omelet Station additional 9.00 per person
Omelet Chef at 95.00

Brunch Buffet

Minimum 35 Guests

Carafes of Orange and Grapefruit Juice
Locally Sourced Yogurt, Seasonal Fruits and Berries
House-made Granola
Assortment of Breakfast Breads, Pastries, Muffins and Bagels
Creamy Butter and Fruit Preserves

House-Cured Salmon
Bermuda Onion, Ripe Tomato, Cream Cheese and Capers

Chef Attended Omelet Station

Honey-Roasted Ham, Fine Selection of Domestic and Imported Cheeses
Tomato, Mushrooms, Bermuda Onions, Apple-Wood Smoked Bacon
Scallions, Green and Red Peppers



Brioche French Toast, Warm Syrup
Fluffy Scrambled Eggs with Fine Herbs
Country Sausage
Apple-Wood Smoked Bacon
Hash Brown Potatoes

Display of Miniature Italian Pastries and Cakes
Freshly Brewed Gourmet Coffee and English Tea Assortment

45

Omelet Chef at 75

Chilled Luncheons

**Champagne Marinated Chicken, Brie, Apple and Asparagus
Served on Whole Grain Croissant
Baby Greens, Balsamic-Basil Marinated Tomatoes and Candied Pecans
Dense Chocolate Cake
25**

**Chilled Shrimp and Sea Scallops
Brown Jasmine Rice and Heirloom Quinoa, Scallion Confetti and Baby Greens
Champagne-Grape Seed Vinaigrette
Crème Brûlée
28**

**Tortellini, Provolone, Black Olives, Fusilli and Roasted Red Pepper
Red Wine and Balsamic Vinaigrette
Italian Cheesecake, Mango Coulis
24**

**Lunches are served with Freshly Baked Luncheon Rolls and Creamy Butter
Freshly Brewed Gourmet Blend Coffee, English Tea Assortment and Iced Tea**

All prices are subject to 20% Service charge and 9% F&B Tax

Working and Mobile Luncheons

Served to work stations or upon departure

Grilled Vegetables Focaccia
Mushroom Ragout with Roasted Garlic Aioli
Vine Ripe Tomato and Herb Salad
Apple Crisp

22

Mesclun, Red Wine Vinaigrette
Mahi-Mahi on Baguette
Tropical Fruit Salad
Vegetable Chips
Gourmet Cookies

32

Marinated London Broil
Cremini Mushroom, Roasted Pepper and Arugula
Smoked Bermuda Onion Mayonnaise
Wrapped in Flour Tortilla
Fuji Apple
Dark Chocolate Brownie

28

Soft Drinks and Mineral Water available at additional charge

All prices are subject to 20% Service charge and 9% F&B Tax

Rolling Lunch

(Eliminates the interruption of the presentation)

New York Deli

Platter of Select Meats and Cheeses

**Black Forest Ham, Honey Glazed Turkey, Roast Beef
Emmental, Gruyere, Cheddar, Provolone, Monterey Jack**

Appropriate Accompaniments

Selection of Hearth Baked Breads

Fresh Herb and Tomato Salad

Vegetable Chips

Tropical Fruit Salad

New York Cheesecake

29

Primavera

**Mixed Baby Field Greens and Fresh Herb Salad, Red Wine Vinaigrette
Fresh Mozzarella, Vine Ripe Tomatoes and Sweet Basil with Balsamic Glaze**

Chilled Tortellini Salad

Pesto Marinated Chicken with Arugula and Baby Eggplant on Focaccia

Berry Tartlets, Raspberry Coulis

33

Italian Antipasto

Mixed Greens, Lemon Caper Vinaigrette

Platter of Grilled Zucchini, Summer Squash, Eggplant and Peppers

Breast of Balsamic Marinated Chicken

Selection of Luncheon Meats, Cremini Mushrooms

Tre-Colore Pasta and Sun-Dried Tomato Salad with Parmigiano-Reggiano

Crusty Hearth Breads

Cannoli and Tiramisù

32

**Lunches include Freshly Brewed Gourmet Blend Coffee, English Tea Assortment and Iced Tea
Minimum of 15 Guests required for Rolling Lunch**

All prices are subject to 20% Service charge and 9% F&B Tax

Lunch

Mixed Field Greens, Shaved Asiago, Vine Ripe Tomato
Aged Sherry Vinaigrette
Grilled Shrimp and Ratatouille Penne, Roasted Tomato-Garlic Sauce
Caramelized Apple Tartelette, Cinnamon Crème Anglaise

32

Vine Ripe Tomato, Fresh Mozzarella and Portobello Stack
Balsamic Glaze
Rosemary Grilled Chicken
Roasted Peppers and Spinach, Fusilli with Chardonnay Cream
Individual Cheesecake with Raspberry Coulis

31

Mesclun Salad, Champagne-Grapeseed Vinaigrette
Herb Grilled Salmon
Radiatore, Creamy Tomato Sauce
Spring Vegetables, Shaved Parmigiano-Reggiano
Mango Sorbetto

34

Polenta Cake, Roasted Portobello, Balsamic Drizzle
Herb Marinated Skinless Breast of Chicken
Grilled Vegetable Salad, Balsamic-Basil Vinaigrette
Dense Chocolate Cake, Raspberry Coulis

32

Spinach and Endive Salad, Toasted Almonds, Red Wine Vinaigrette
Roasted Breast of Chicken Saltimbocca
Folded with Prosciutto, Sage and Fontina Cheese
Creamy Risotto, Baby Vegetables
Berry Tartelette, Coco Dusted

33

Lunches include Freshly Baked Luncheon Rolls and Creamy Butter
Freshly Brewed Gourmet Coffee, English Tea Assortment and Iced Tea

All prices are subject to 20% Service charge and 9% F&B Tax

Lunch

Arugula, Cherry Tomato, Strawberry and Feta
Red Wine Vinaigrette
Whole Grain Mustard Encrusted Salmon Fillet
Brown Jasmine Rice Quinoa
Herb Roasted Vegetables
Red Velvet Cake

36

Mesclun with Beefsteak Tomatoes and Asparagus
Shallot-Red Wine Vinaigrette
Grilled Petite Filet Mignon, Béarnaise
Goat Cheese and Thyme Mashed Potatoes
Baby Vegetables
Mixed Berry Crisp

41

Lunches include Freshly Baked Luncheon Rolls and Creamy Butter
Freshly Brewed Gourmet Coffee, English Tea Assortment and Iced Tea

All prices are subject to 20% Service charge and 9% F&B Tax

Lunch Buffets

Caesar Salad, Tasso Ham, Plantain Croutons
Fresh Catch of the Day, Chef's Preparation
Herb Marinated Chicken Breast
Grilled Focaccia with Tomatoes, Olives and Aged Balsamic
Grilled Seasonal Vegetables
Tropical Fruit Display, Mango Coulis
Key Lime Pie
Freshly Brewed Gourmet Coffee, English Tea Assortment and Iced Tea
42

Tomato Bisque, Fresh Mozzarella and Basil Butter Crouton
Spinach, Yellow Tomato and Strawberry Salad
Balsamic Vinaigrette
Grilled Boneless Breast of Chicken
Lemon and Thyme scented Mahi Mahi
Roasted Garlic and Wild Mushroom Compote
Mashed Potatoes
Charred Asparagus, Citrus Buerre Blanc
Creamy Cheesecake, Dense Chocolate Cake
Freshly Brewed Gourmet Coffee, English Tea Assortment and Iced Tea
46

Minimum of 35 Guests required for Lunch Buffets

All prices are subject to 20% Service charge and 9% F&B Tax

Dinner

Hazelnut Crusted Goat Cheese, Field Greens
Dijon and Honey-Lemon Vinaigrette
Mojo Citron Chicken Breast, Peruvian Mashed Potatoes
Baby Carrots, Vanilla-Coconut-Rum Butter
Molten Chocolate Cake, Crème Anglaise
42

Mixed Greens, Toasted Walnuts and Roasted Peppers
Red Wine-Walnut Vinaigrette
Ancho-Honey Glazed Breast of Chicken
Thyme Mashed Sweet Potatoes
Roasted Seasonal Vegetables
Key Lime Parfait
43

Mesclun, Spicy Pecans, Champagne-Orange Vinaigrette
Pistachio Encrusted Florida Snapper
Parisienne Vegetables
(Delicate Cheese Sauce)
Scallion Mashed Potatoes, Madeira Butter
White Chocolate Mousse Torte
44

Field Green Salad, Goat Cheese
Vinaigrette
Delmonico Steak, Red Wine Sauce
Rosemary Roasted New Potatoes
Seasonal Vegetables
Tahitian Vanilla Crème Brulee
50

Dinner

Penne with Shrimp and Wild Mushrooms, Pinot Blanc Sauce
Baby Field Greens, Aged Balsamic Vinaigrette
Pan Seared Salmon
Horseradish Mashed Potatoes
Seasonal Mixed Vegetables
Shortcake, Homestead Strawberry Compote

44

Crab Cake with Sweet Peppers and Roasted Corn
Three Onion Remoulade
Mixed Baby Greens, Crisp Pear and Bleu Cheese, Cider Vinaigrette
Seared Sea Bass
Goat Cheese and Thyme Mashed Potatoes
Chardonnay and Leek Creamed Wild Mushrooms
Apple Tartelette, Crème Anglaise

49

Seared Sea Scallops, Lemon Grass Leek Champagne Buerre Blanc
Organic Field Greens, Apple Balsamic Vinaigrette
Filet Mignon, Horseradish Demi-Glace
Caramelized Shallot Yukon Gold Whipped Potatoes
Baby Carrots and Haricot Verts
Dense Chocolate Cake, Raspberry Coulis

55

Open Ravioli of Crab and Lobster, Armagnac Caviar Crème
Endive and Arugula, Baby Pear Tomatoes, Citrus Grape Seed Oil Vinaigrette
Grilled Rack of Lamb, Balsamic Mint Reduction
Baked Macaroni and Goat Cheese
Broccoli Rabe and Tomato Confit
Mascarpone filled Poached Pear, Port Wine Sauce

60

Cold Hors d'oeuvres

Tarragon-Peppered Jumbo Lump Crabmeat on Belgian Endive	7
Five Spice Seared Tuna on Seedless Cucumber, Daikon Sprouts & Wasabi Cream	7
Peppered Beef Tenderloin, Basil Pine Nut Relish on Onion Flat Bread	7
Gravlax Salmon, Black Pepper, Dill Cream Cheese, Bermuda Onion on Black Bread	6
Medallion of Lobster, Sherry and Chive Crème Fraîche on Herb Biscuit	9
Tuna Tartare on Crostini with Saffron Remoulade	7
Peppercorn Duck Breast, Peruvian Gaufrette, Arugula-Five Spice Port Reduction	6
Brie with Sliced Green Apples, Spiced Chutney on Walnut Bread	5
Smoked Chicken and Bermuda Onion, Asiago Toast Points with Balsamic Glaze	6
Herb Seared Beef Carpaccio on Sun-Dried Tomato and Caper Crostini	7
Red and Yellow Tomatoes, Fresh Mozzarella and Red Onions on Focaccia	5
Ginger-Soy Chicken Rice Paper Rolls with Daikon Sprouts and Hoisin	7
Smoked Salmon with European Cucumber on Dill Baguette Toast	6
Chilled Champagne-Poached Shrimp, Spicy Tomato and Cucumber Relish	7
Grilled Eggplant with Sun-Dried Tomatoes, Garlic Phyllo Shell	6

Cold Hors d'oeuvres Prices are Per Piece

All prices are subject to 20% Service charge and 9% F&B Tax

Hot Hors d'oeuvres

Baby Lamb Chops with Ported Fruit Chutney	9
Grilled Jumbo Shrimp with Orange- Horseradish Dipping Sauce	7
Petite Filet and Portobello Napoleons with Roasted Peppers and Roquefort	8
Wild Berry, Brie and Green Apple Parcels	6
Lobster on Scallion-Corn Pancakes with Tarragon-Sherry Cream	8
Mini Crab Cakes with Sweet Pepper Remoulade	8
Oysters Baked with Spinach, Shaved Fennel, Pernod Hollandaise Glaze	7
Grilled Beef Kebob, Hong Kong Barbecue	7
Exotic Mushrooms and Roasted Garlic Crème in Phyllo Purse	6
Duck and Vegetable Spring Rolls, Orange-Soy Glace	5
Escargot in Puff Pastry, Fresh Herbs, Tomato, Olive, Chardonnay Butter	5
Sesame Chicken with Five Spice Mango Sauce	5
Chicken Satay with Sweet Soy Peanut Sauce	5
Sea Scallops Grilled with Apple-Wood Smoked Bacon	6
Roasted Crab, Corn and Scallion Fritters, Chipotle Crème	5
Vegetable Spring Rolls, Black Bean Hoisin Sauce	5
Portobello, Tomato and Fresh Mozzarella Flat Bread	5
Braised Beef, Jack Cheese in Mini Tortilla, Ancho Crème	5

Hot Hors d'oeuvres Prices Per Piece

All prices are subject to 20% Service charge and 9% F&B Tax

Reception Specialties

Guest amount is estimated and intended to be part of a larger food presentation

Deluxe Crudités Display

Baba Ghanouj, Blue Cheese Crème and Cilantro Hummus Dip

25 guests at 125 ~ 50 guests at 250 ~ 100 guests at 350

Vegetarian Grilled Antipasto Display

A Selection of Grilled Seasonal Vegetables and Exotic Mushrooms

Roasted Garlic and Balsamic Emulsion

25 guests at 99 ~ 50 guests at 190 ~ 100 guests at 300

Imported and Domestic Cheese Presentation

A Selection of American Artisan and European Classic Cheeses

Seasonal Fruit, Gourmet Breads and Wafers

25 guests at 125 ~ 50 guests at 200 ~ 100 guests at 375

Tropical Fruit and Berry Presentation

Coconut and Orange Caribbean Dipping Sauces

25 guests at 95.00 ~ 50 guests at 175.00 ~ 100 guests at 375.00

Edible Martini and Margarita Bar

Prices based on each; CONTAIN ALCOHOL

Crab and Sweet Pepper Margarita with Roasted Corn, Tequila-Lime Vinaigrette

Peppercorn Seared Skinless Duck Breast Martini with Poached Pears

Grilled Shrimp and Asparagus Bloody Mary

Smoked Salmon Margarita with English Cucumber

Sea Scallop Mojito

16

All Reception Specialties must accompany additional components and not stand-alone

All prices are subject to 20% Service charge and 9% F&B Tax

Reception Specialties

Top Round of Beef

Horseradish Crème Fraîche, Pommerey Mustard
Selection of Gourmet Breads

Tenderloin of Beef

Wild Mushroom Bordelaise and Béarnaise Sauces
Gourmet Bread Basket

Roasted Tom Turkey Breast

Rosemary Dijonnaise and Cranberry Relish
Miniature Multigrain Rolls

Honey Cured Ham

Potted American and European Mustards
Potato Rolls

Provençal Herb Grilled Leg of Lamb

Minted Red Wine Demi-Glace

Szechuan Peppercorn Seared Tuna Loin

Wasabi Mayonnaise and Sesame

Chef Carver at \$75.00 All Reception Specialties must accompany additional components and not stand-alone

All prices are subject to 20% Service charge and 9% F&B Tax

Reception Specialties

Individual Gourmet Pizzas

Caramelized Onion and Asiago Cheese with Thyme

Southwest Shrimp and Sweet Chile Pizza, Tomatillo and Spiced Cilantro Cream

Portobello, Sun-Dried Tomatoes and Mozzarella with Basil Pesto

Grilled Vegetable, Roasted Garlic and Fontina Cheese Pie

Roasted Chicken, Wild Mushrooms and Fresh Herb, Extra Virgin Olive Oil

Tre Fromaggio Pizza ~ Mozzarella, Parmigiano-Reggiano and Ricotta Cheeses

10

Pasta

Choice of Two Pastas and Two Sauces:

Farfalle, Tortellini, Fusilli, Penne, Orecchiette,
Roma Tomato and Basil, Alfredo, Pesto, Aged Beef Bolognese

14

Pasta Fina

Duck Ravioli with Sun-Dried Tomato and Basil, Brown Butter

Tagliatelle, Shrimp, Tasso Ham, Roasted Corn, Scallion, Cilantro
Chablis Cream Sauce

Grilled Chicken, Asparagus, Roasted Peppers, Onion
Tomato Sauce, Fettuccine

16

Wok

Selection of Asian Vegetables and Stir-Fry Shrimp
Orange Beef Stir Fry with Snow Peas, Shiitake Mushrooms, Udon Noodles

18

Chef Attendant at \$75.00

All Reception Specialties must accompany additional components and not stand-alone

All prices are subject to 20% Service charge and 9% F&B Tax

Reception Specialties

(continued)

Caribbean Station

Jamaican Jerk Shrimp
Mahi Mahi Lightly Blackened
Calamari with Dirty Rice
Boniato Smash Jicama Salad

32

Salad Station

Mixed Greens Tossed with Balsamic Vinaigrette
Traditional Caesar Salad served with Aged Parmesan Cheese
Roasted Garlic Croutons

15

Add Grilled Chicken at 4 ~ Grilled Shrimp at 10

Mexican Station

Choice of Marinated Beef or Chicken
Sautéed with Onions, Green and Red Peppers
Monterrey Jack and Cheddar Cheese and Shredded Lettuce
Sour Cream, Guacamole and Tomato Salsa
Soft Flour Tortillas, Corn Tortillas ~ Blue and Yellow Corn Tortilla Chips
Fiesta Rice

18

Chef Attendant at \$75.00

All prices are subject to 20% Service charge and 9% F&B Tax

Dinner Buffets

Buffets require a minimum of 30 persons

Island Grille

Mixed Field Greens, Mango Vinaigrette
Red Bliss Potato Salad ~ Citrus Cole Slaw ~ Farfalle Pasta Salad

Fruit Marinated Grilled Chicken Breast
“Sunset Catch” of the Day, Banana Chutney
Island Grilled Pork Loin, Fruit Salsa



Rice Pilaf ~ Seasonal Vegetables
Assorted Rolls and Breads



Key Lime and White Chocolate Mousse Parfait
Tropical Fruit Display

42

Mediterranean

Lobster Bisque
Fresh Tomato and Mozzarella Salad
Caesar Salad with Shaved Parmesan and Garlic Croutons
Fusilli Pasta with Bay Shrimp and Roasted Peppers
Grilled Breast of Chicken, Tomato, Scallions in a Caper Buerre Blanc
Asian Marinated Salmon with Tomato and Fennel Essence
Pepper Crusted Sirloin of Beef



Basil Risotto
Haricot Verts and Red Pepper Medley
Bread with Sweet Creamery Butter



Array of Sliced Fresh Fruit in Season
Assortment of French Pastries
Selection of Freshly Baked Pies

48

Dinner Buffets

Minimum of 35 Guests

Calypso

Florida Seafood Chowder with Sourdough Bread

Jumbo Shrimp Cocktail

Based on 3 pieces per person

Crab Leg with Orange, Lime Cocktail Sauce

Based on 3 pieces per person

Mixed Green Salad with Balsamic Vinaigrette

Presentation of Breads and Sweet Creamery Butter

Florida Seafood Paella

Sun-Dried Tomato Tortellini, Roasted Garlic and Rosemary, Tomato Cream Sauce



Wild Mushroom Risotto

Broccoli, Lemon Garlic Sauce



Assortment of Cakes and Tarts

Fresh Fruit Display

52

The Fish Market

Jumbo Chilled Shrimp, Orange-Horseradish Sauce

Market per piece

Sushi Bar

Tuna, Salmon, Shrimp and Crab Rolls served with Wasabi, Pickled Ginger

Won Ton Sesame Crisps and Sweet Seaweed Salad

Market per piece (Minimum of 50 pieces)

Chilled Poached Seafood Platter

Lobster, Oysters, Clams, Mussels, Calamari, Shrimp, Scallops

Mignonette and Sauce Piquant

Poached Cajun Crawfish Tails

New Orleans Remoulade

Chilled Maine Lobster Tails

Drawn Butter and Fresh Lemon

Due to the availability and season ability of Seafood, Prices are quoted for each Event

All prices are subject to 20% Service charge and 9% F&B Tax

Beverages

Open Bars

Fully stocked bar options priced by the hour. Know in advance what your bar bill will be.

By-the-hour-bars are often your most cost effective option.

Select the package of your choice: Call Brands, Premium, Deluxe or Boutique Liquors, Select Wines and Beer, Juices, Mixers, Soft Drinks and Mineral Water.

Prices are Per Person exclusive of taxes (9%) and service charges (21%)

Call Brands
First Hour 26
Second Hour 16
Additional Hour 10

Premium Brands
First Hour 30
Second Hour 17
Additional Hour 11

Deluxe Brands
First Hour 36
Second Hour 20
Additional Hours 14

Consumption Bars

Hosted Bar

A Fully Stocked Bar Featuring Premium and Deluxe Liquors, Select Wines, a Selection of Premium and Imported Beers, juices, Mixers, Soft drinks and Mineral Water.

Prices are Per Person and exclude 21% Service Charge and 9% Sales Tax.

Call Brands 12
Premium Brands 14
Deluxe Brands 18
Cordials 18
House Wine 10
Imported Beer 8
Domestic Beer 7
Mineral Water 3
Soft Drinks 3
Juices 4

Cash Bar

A Fully Stocked Bar Featuring Premium and Deluxe Liquors, Select Wines, a Selection of Premium and Imported Beers, juices, Mixers, Soft drinks and Mineral Water.

Prices are Per Person and include 21% Service Charge and 9% Sales Tax.

Call Brands 15
Premium Brands 18
Deluxe Brands 22
Cordials 22
House Wine 13
Imported Beer 13
Domestic Beer 9
Mineral Water 4
Soft Drinks 4
Juices 5

There is a Bartender's Fee of \$90 per 3-Hour Bar and \$10 each additional Hour.

A Cashier is required on all Cash Bars at a Charge of \$90 per 3-Hour Bar and \$10 each additional Hour There After.

One Bartender is allocated to 100 Guests. Additional Bartenders are Available at an Additional Charge.

The hotel reserves the right to cease service to any guest at any time.

All prices are subject to 20% Service charge and 9% F&B Tax

Beverages

Tastings

Priced by Consumption

Flights of Scotland
Flights of Ireland
Small Batch Bourbons
Tequila, Mescal
Great Gin
Vodka
Rum or Rhum

Discover new wine

Craft Beer

Cordials

Brandy

Grappa

Port

We sincerely look forward to serving you

FOUR  PALMS

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HOTEL MIAMI BEACH

4343 Collins Ave., Miami Beach, FL 33140

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