Royal Palm South Beach
Miami

Lunch

Plated

Plated Luncheons Require a Minimum of 10 Guests
All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Black, Oolong, Green and Herbal Teas from Tazo

First Course

Please Select One

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

Today's Soup

Tomato Bisque
Crème Fraiche with Basil Infused Extra Virgin Olive Oil

Creamy Corn Chowder
Rock Shrimp and Potato

Main Course (cont.)

Hot Entrées

Grilled Jerk Chicken | 53
Mango Jerk Reduction, Coconut Rice

Grilled Mahi Mahi | 55
Guava BBQ Glaze, Herb and Garlic Quinoa

Churrasco Skirt Steak | 59
Chimmichurri, Roasted Fingerling

Vegetarian Entrée
Please Select One
Portobello and Vegetable Short Stack
Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil

Seared Five Spice Tofu
Stir-fried Vegetables and Steamed Rice

Plated Dessert

Please Select One
Decadent Chocolate Mousse | Seasonal Berries and Whipped Sweet Cream

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, a 5% event fee on F&B only and sales tax, currently 9%

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Main Course

Please Select One

Chilled Entrées

Seared Tuna Nicoise Salad | 32
Charred Rare Yellowfin Tuna, Local Greens, Fingerling, Potatoes, Haricot Vert, Kalamata Olives, Egg, Tomato, Shallot Mustard Vinaigrette

Traditional Chopped Cobb | 32
Chopped Chicken, Smoked Bacon, Tomatoes, Chopped, Egg, Blue Cheese, Italian Dressing

Grilled Chicken Caesar Salad | 35
Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Roasted Garlic Herb Croutons Croutons, Caesar Dressing
+ Substitute Poached Shrimp | 3

Carrot Cake | Cream Cheese Frosting

Cheesecake | Fresh Fruit Compote

Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

White Chocolate Banana Bread Pudding | Key Lime Glaze

Key Lime Pie

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Lunch

Lunch Tables

Buffet Luncheons Require a Minimum of 20 Guests.
All Tables include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Black, Oolong, Green and Herbal Teas from Tazo

Enjoy Special Pricing on Value Days

Cold Lunch Tables

Simply Sandwiches

Value Days: Monday and Thursday | 54

Tomato Basil Gorgonzola Bisque

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

Baby Spinach Salad
Candied Walnuts, Poached Pears, Gorgonzola, Herb Vinaigrette

Oven Roasted Turkey Breast and Swiss on Ciabatta
Cranberry Aioli, Greens, Tomatoes, Red Onion

Rare Roast Beef on Baguette
Brie, Horseradish Cream, Greens

Grilled Vegetable Wrapped in a Spinach Tortilla
Smooth Hummus

Classic Italian Submarine Sandwich

Hot Lunch Tables

Taste of Italy

Value Days: Monday and Thursday | 65

Tuscan White Bean Soup

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

Baby Spinach Salad
Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Caprese
Fresh Mozzarella, Cherry Tomatoes, Basil Leaves, EVOO

Baked Rigatoni
Roasted Garlic Tomato Sauce, Smoked Mozzarella, Hot Italian Sausage and Shaved Parmesan-Reggiano

Cheese Ravioli
Grilled Vegetables, Roasted Garlic Vodka Sauce

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Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato,
Red Wine Vinaigrette

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Dessert
Fresh Fruit Salad
Carrot Cake with Cream Cheese Frosting
Chocolate Fudge Brownies
59

From The Farmers Produce Stand

Value Days: Tuesday and Friday | 54

Roasted Butternut Squash Soup

Caprese Salad
Buffalo Mozzarella, Cherry Tomato and Basil Leaves,
Champagne Vinaigrette

Mediterranean Quinoa Salad
Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese,
Herb Vinaigrette

Greens
Romaine Hearts and Iceberg Salad, Baby Greens Salad

Toppings
Carrots, Grape Tomatoes, Red Onion, English Cucumber,
Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon,
Eggs and Roasted Garlic Herb Croutons

Proteins
Grilled Chicken Chardonnay
Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit

Garlic Bread
Seasonal Fresh Vegetables

Dessert
Sweet Ricotta Filled Cannoli
Tiramisu | Espresso Soaked Lady Fingers, Cocoa and
Mascarpone
69

Flavors of the Mediterranean

Value Days: Tuesday and Friday | 65

Baby Spinach Salad
Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Mediterranean Quinoa Salad
Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese
Herbed Vinaigrette

Pan Seared Chicken Breast
Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes

Grilled Salmon
Braised Rainbow Chard, Escabache Sauce

Roasted Tri-Tip
Eggplant Ratatouille

Bouquet of Marinated and Grilled Vegetables

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Marinated and Grilled Sliced Roasted Chicken Breast, Tri-Tip, Atlantic Salmon, and Portobello Mushrooms

Dressings
Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Dessert

Carrot Cake with Cream Cheese Frosting
Chocolate Mousse Parfaits
59

Neighborhood Deli

Value Day: Wednesday | 54

Chef's Daily Soup

Deconstructed Traditional Chopped Cobb
Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing

Grilled Chicken on Ciabatta
Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

Sliced Roast Beef on French Baguette
Gruyere Cheese, Arugula, Tomato, Horseradish Mayonnaise

Greek Wrap
Roasted Eggplant, Portabella Mushroom, Cucumber, Kalamata Olive, Pepperoncini, Red Onion, Feta Cheese, Baby Greens,

Dessert
Black Mission Fig Tartlets
Baklava
69

Florida Barbacoa

Value Day: Wednesday | 65

Gazpacho with Baby Shrimp

Roasted Corn and Black Bean Salad
Red Onion, Bell Pepper, Cilantro, Lime Vinaigrette

Mango Avocado Salad
Pumpkin Seed, Basil, Arugula, Papaya Seed Vinaigrette

House Smoked Brisket
Bourbon BBQ Sauce

Mojo Chicken
Pan Roasted with an Orange, Onion, & Garlic Sauce
Crispy Brussel Sprouts

Grilled Mahi Mahi
Lemongrass Pilaf, Burnt Pineapple

Fire Roasted Corn with Aioli and Grated Parmesan

Dessert
Passion Fruit Cheesecake
Churros with Nutella

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Fresh Oregano Vinaigrette

Yellowfin Tuna Salad on Whole Grain
Mayo, Plum Tomatoes, Boston Lettuce

House Fried Chips
Homemade Cole Slaw
Whole Grain Mustard Potato Salad

Dessert
Key Lime Pie
Fruit Tart of the Season | Fruit Coulis
59

Strawberry Shortcake
69

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Beverages

Favorite Brands

Favorite Brands

SPIRITS

Finlandia Vodka, Bacardi Superior Rum, Beefeater Gin, Sauza Gold Tequila, Jack Daniels Bourbon, Canadian Club 6yr, Dewar's Scotch, Courvoisier VS

WINE

Trinity Oaks Cabernet Sauvignon and Chardonnay

SMWE Michelle NV Brut Columbia Valley, WA, Sparkling

BEER

Budweiser, Coors Light, Corona Extra, Sam Adams Boston Lager, 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 | 12

Wine by the Glass | 19

Water | 8

Soft Drinks | 8

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Bartender Fee | $150 per Bartender per Event

1 Bartender per 75 Guests

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Beverages

Appreciated Brands

Appreciated Brands

SPIRITS

Grey Goose Vodka, Bacardi Superior Rum, Bombay Gin, Milagro Tequila, Makers Mark Bourbon, Crown Royal, Johnny Black, Courvoisier VSOP

WINE

Joel Gott Cabernet Sauvignon and Chardonnay

SMWE Michelle NV Brut Columbia Valley, WA, Sparkling

BEER

Budweiser, Coors Light, Corona Extra, Sam Adams Boston Lager, 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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