

# 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. Iced Tea and Lemonade Available Upon Request.

## 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, an 8% event fee on F&B only and sales tax, currently 9%*

# Royal Palm South Beach

Miami

## 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. Iced Tea and Lemonade Available Upon Request.

Enjoy Special Pricing on Value Days

### Cold Lunch Tables

#### Simply Sandwiches | 59

*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

### Hot Lunch Tables

#### Taste of Italy | 70

*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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# Royal Palm South Beach

Miami

## Classic Italian Submarine Sandwich

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

## From The Farmers Produce Stand | 59

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

## 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

## Flavors of the Mediterranean | 70

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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# Royal Palm South Beach

Miami

## Proteins

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

## Neighborhood Deli | 59

*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

## Dessert

Black Mission Fig Tartlets  
Baklava

## Florida Barbacoa | 70

*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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# Royal Palm South Beach

Miami

Olive, Pepperoncini, Red Onion, Feta Cheese, Baby Greens, Strawberry Shortcake  
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

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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

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## 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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