WEEKEND IDEAS

REHEARSAL DINNER • FAREWELL BREAKFAST AND BRUNCH
REHEARSAL DINNER
Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. All chef-attended stations will be charged an additional fee.

HAVANA NIGHTS
$119 PER PERSON | TWO HOUR ULTRA PREMIUM BAR INCLUDED

Conch Chowder
Assorted Rolls and Butter
Black Bean, Charred Corn, Long Grain Rice, Jalapeño, Tomato, Grilled Scallion, Cilantro Cumin Vinaigrette
Latin Lechuga Greens, Grilled Heart of Palm, Tomato, Mango, Red Onion, Minted Mojito Vinaigrette
Tender Braised Traditional Cuban Ropa Vieja with Mixed Bell Peppers, Sweet Onion and Tomato, Tostones
Guava BBQ Grilled Chicken, Caramelized Sweet Plantains
Spanish Sofrito Long Grain Rice with Green Peas, Onion, Pimento, Grilled Scallion and Cilantro
Fire Roasted Zucchini Wedges and Crisp Yuca Fries, Crumbled Cotija Cheese, Shaved Radish, Orange Garlic Mojo
Coconut Flan with Candied Ginger, Mini Key Lime Pie Tarts
Coffee and Hot Teas

TAQUERIA
$109 PER PERSON | TWO HOUR ULTRA PREMIUM BAR INCLUDED

Chef attended taco station ($200 fee per chef applies). Based on three tacos per person.
Al Pastor Pork
Carne Asada
Chipotle Marinated Breast of Chicken
Baja Shrimp
Served with Caramelized Pineapples, Sautéed Onions, Flour and Corn Tortillas, Fresh Cilantro, Onion, Pico De Gallo, Guacamole, Sour Cream, Limes
Black Beans and Rice
Skewered Cobb Corn, Tajin Fresh Cilantro, Cotija Cheese, Chipotle Aioli, Lime
Selection of Salsas and Hot Sauces
BRUNCH BY THE SEA

Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. All chef-attended stations will be charged an additional fee.

BEVERAGES
Florida Orange, Cranberry & Ruby Red Grapefruit Juices
Freshly Brewed Coffee
Selection of Hot Teas

FROM THE GARDEN
Hand Selected Cut Fruits and Assorted Berries
Heirloom Tomato Salad, Grilled Stone Fruit, Whipped Burrata,
Seasonal Fruit Jam, Pesto, Aceto Balsamico Manodori

BAKERY
CHOOSE TWO:
Assorted Muffins,
Buttered Croissants,
Glazed Cinnamon Rolls,
Assorted Danish Pastries,
Assorted Breakfast Tea Breads,
NY Bagels with Plain and Chive Cream Cheese
Whipped Orange Butter, Local Mangrove Honey, Mason Jar
Marmalades and Jams

EGGS
CHOOSE ONE:
Traditional Scrambled Eggs
Western Scramble
Mini Frittatas with Baby Spinach, Goat Cheese,
Crimini Mushroom and Roasted Tomato
Scrambled Egg White with Fine Herbs
BRUNCH BY THE SEA (CONT.)

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ACTION STATIONS

Chef attended station ($200 fee per chef applies)

CHOOSE ONE:

EGGS AND OMELETS
Cage Free Brown Eggs, Egg Whites, Mixed Bell Peppers, Vidalia Onion, Baby Spinach, Roasted Mushrooms, Vine Ripe Tomatoes, Country Ham, Applewood Bacon, Cheddar, Swiss, Sonoma Goat Cheese

MANGO FRENCH TOAST
Mango Battered Brioche, Pineapple and Mango Compote, Toasted Coconut, Warm Agave Syrup

PARFAIT BAR
Plain and Vanilla Scented Greek Yogurt, House Honey Baked Granola, Candied Pecan Pieces, Sundried Red and Yellow Grapes, Seasonal Berries, Macerated Mango and Papaya Salad, Mangrove Honey, Vermont Maple Syrup, Brown Sugar

SIDES

CHOOSE TWO:
Griddled Country Ham Steak
Applewood Smoked Bacon
Pork Sausage Link
Chicken Apple Sausage Link
Loaded Hash Browns
Country Griddled Breakfast Potatoes with Caramelized Onions
Steel Cut Oats with Brown Sugar, Local Mangrove Honey and Dried Fruits
BRUNCH BY THE SEA (CONT.)
Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. All chef-attended stations will be charged an additional fee.

SWEETS
- Hazelnut Beignets
- Mini Key Lime Tartelettes

BUBBLES & BERRIES
- Bartender required ($175 fee per bartender applies)
- Chandon Brut, CA
- Florida orange juice, passionfruit puree, mango puree
- Strawberries

BLOODY MARY & SCREWDRIVER
- Bartender required ($175 fee per bartender applies)
- Absolut Vodka
- Bloody Mary Mix, Tomato Juice, Florida Orange Juice
- Crisp Bacon, Peppered Beef Jerky, Celery Stalks, Kosher Pickle Spears, Pickled Asparagus Spears, Spicy Slim Jim, Celery Salt, Lemon, Lime, Assorted Florida Hot Sauces

$115 per person with two hour mimosa and bloody mary bar service
$80 per person, mimosa and bloody mary bar excluded
HEARTY BREAKFAST

Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. All chef-attended stations will be charged an additional fee.

<table>
<thead>
<tr>
<th>BEVERAGES</th>
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<td>HOT ITEMS</td>
<td>Cheesy Scrambled Eggs with Chives</td>
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<td></td>
<td>Cuban Style Griddled Breakfast Sandwiches</td>
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<td>Buttermilk Biscuits, Country Sausage Gravy</td>
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<tr>
<td>SIDES</td>
<td>Applewood Smoked Bacon</td>
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<td>Hash Brown Patties</td>
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<tr>
<td>SWEETS</td>
<td>Mango French Toast, Mango Battered Brioche, Pineapple</td>
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<td>and Mango Compote, Toasted Coconut, Warm Agave Syrup</td>
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$60 per person.
## HEALTHY BREAKFAST

Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. All chef-attended stations will be charged an additional fee.

### BEVERAGES
- Florida Orange, Cranberry & Ruby Red Grapefruit Juices
- Freshly Brewed Coffee
- Selection of Hot Teas

### FROM THE GARDEN
- Floribbean Fruit Salad with Mango, Papaya, Grapes, Pineapple, Strawberry, Passionfruit Syrup, and Garden Mint

### HEALTHY
- House Honey Baked Granola
- Vanilla Scented Greek Yogurt
- Selection of Wellness Cereals to include Kashi and Muesli
- Whole, 2%, Skim and Soy Milk
- Hardboiled Eggs with Olive Oil, Salt and Pepper

### BAKERY
- Freshly Baked Assorted Breakfast Pastries, Croissants and Muffins
- Whipped Orange Butter, Local Mangrove Honey, Home-style Mason Jar Marmalades and Jams

**$42 per person**

### CASA MARINA EGG JARS

Suggested Add On. Cannot be sold separately.
- Coddled Egg, Truffle Whipped Potato, Crème Fraiche, Chive, Crostini
- Poached Egg, Toasted Fregola, Chicken Apple Sausage, Chimichurri, Bloomed Basil Seeds
- Shakshouka Eggs with Tomato, Peppers, Onions, Paprika
- Green Eggs & Ham with Potato Hash

- Select Two $19 per person
- Select Three $27 per person
- Select Four $35 per person
GETTING READY
Minimum of 10 guests. Delivered to your suite at a designated time. Prices and menus are subject to change.

NIBBLES

MARKET FRESH
Crisp Vegetable Crudité Shots, White Bean Hummus, Pimento Cheese Spread, Baba Ganoush, Sea Salt Plantain Chips, Smokey Mini Pita Bread
$22 per person

MINI SANDWICHES & WRAPS
Za’atar Spiced Vegetables, Roasted Red peppers, Field Greens, Heirloom Tomatoes, Garlic Hummus Spread, Spinach Wrap
Smoked Turkey, Gruyere Cheese, Butter Lettuce, Vine Ripened Tomatoes, Tarragon Aioli, Whole Wheat Bread
Artichoke Bruschetta Baguette
$28 per person

FRUITS & PARFAITS
Platter of Hand Selected Cut Exotic Fruits and Ripened Berries
Individual Yogurt Parfaits With Citrus Mint Yogurt, House Honey Baked Granola, Seasonal Berries, Fresh Coconut
$23 per person

HOUSE BAKED BREAKFAST PASTRIES
Assorted Muffins, Croissants, Breakfast Tea Breads, Danish Pastries, Whipped Orange Butter, Local Mangrove Honey, Marmalades and Jams
$14 per person

CHEESE PLATTER
Selection of Domestic and International Cheeses, Sun Dried and Fresh Fruit, Assorted Gourmet Nuts, Grilled Artisan Bread, Assorted Crackers and Crisp Flatbread
$28 per person
GETTING READY

Minimum of 10 guests. Delivered to your suite at a designated time. Prices and menus are subject to change.

**BUBBLES**

- Riondo Prosecco, Veneto, IT
  - $40 per bottle
- Chandon Brut Classic, CA
  - $45 per bottle
- Étoile Rosé Sparkling, Carneros, CA
  - $80 per bottle
- Moët & Chandon, Imperial Brut, Epernay, FR
  - $138 per bottle
- Veuve Clicquot, Yellow Label, Reims, FR
  - $165 per bottle
- Veuve Clicquot, Rosé, Reims, FR
  - $185 per bottle
- Ruinart Rosé, Reims, FR 2010
  - $195 per bottle
- Dom Pérignon Brut, FR 2008
  - $350 per bottle

**ZERO PROOF**

**AQUA FRESCA**

- Hibiscus Flower, Tangerine and Orange Blossom
- Cucumber, Lime and Lemon Grass
- Pineapple, Ginger and Kaffir Lime Leaf
- Passion Fruit, Honey and Lavender
  - $98 per gallon
  - Minimum order of 1 gallon per flavor

- Fresh Lemonade or Limeade
  - $98 per gallon
- Freshly Brewed Iced Tea
  - $98 per gallon
- Assorted Lacroix Sparkling Waters
  - $7 per Each