

# CHEF EXPERIENCE

## GOURMET FOUR-COURSE MEAL

APPETIZER | SALAD | ENTRÉE | DESSERT

includes bottled water and soft drinks

ADULTS \$175

CHILDREN UNDER 10 FREE (UP TO 2)

### STARTER

choose one family-style for the table

#### CITRUS POACHED SHRIMP

spiced tomato

#### CHARCUTERIE BOARD

cured meats, imported cheeses,  
dried fruit, artisan bread

#### SAFFRON PAELLA BITES

romesco, cilantro

#### CHICKEN EMPANADA

mechado, avocado crema

#### BEEF EMPANADA

ropa vieja, cilantro aioli

### SALAD

choose one for the table

#### KELERA FARMS TINY GREENS

hearts of palm, citrus, red onion,  
herb vinaigrette

#### CAESAR SALAD

romaine, parmesan, croutons,  
classic caesar dressing

#### PANZANELLA SALAD

heirloom tomato, cucumber, red onion,  
focaccia, red wine vinaigrette

#### BEEF SALAD

watercress, crumbled goat cheese,  
citrus, dill pistachio dressing

#### BURRATA & STONE FRUIT

arugula, toasted pine nuts,  
lemon vinaigrette

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## MAIN

choose one family-style for the table

### BEEF TENDERLOIN

yukon gold mashed potato, long beans,  
peppercorn demi-glace

### SEARED MAHI

saffron fregola, marinated tomato,  
lemon vinaigrette

### CHICKEN MADEIRA

squash puree, asparagus, roasted potatoes

### BRAISED BEEF SHORT RIB

herb-crushed potato, root vegetables

### BUTTERNUT SQUASH RAVIOLI

sage brown butter, toasted pine nuts

## KIDS

choose one per child  
includes a fruit cup and dessert

### PETITE FILET

mashed potato, carrots

### ROASTED CHICKEN BREAST

marble potatoes, asparagus

### PENNE PASTA

marinara or alfredo

### CHEESE PIZZA

fresh tomato sauce,  
mozzarella blend, fresh basil

### PEPPERONI PIZZA

fresh tomato sauce,  
mozzarella blend, pepperoni

## DESSERT

choose one for the group

FLORIDA KEY LIME PIE

NUTELLA CHEESECAKE

CHOCOLATE MOUSSE

FRESH FRUIT TART

CONTACT OUR BANQUETS & SPECIAL EVENTS TEAM FOR BOOKING

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