



THE
GABRIEL
MIAMI

BANQUET MENUS 2019

G
BREAKFAST
BUFFETS

SOUTH FLORIDA CONTINENTAL 28

diced fresh seasonal fruit
house-made granola
milk, 2% milk, soy milk, almond
milk locally sourced yogurts
freshly baked morning pastries
fruit preserve, butter
fresh squeezed orange juice
cranberry juice
freshly brewed regular,
decaffeinated coffee
assortment of hot tea

LITTLE HAVANA BREAKFAST 30

tropical fresh seasonal fruit locally
sourced yogurt queso, guava pastelitos,
cheese tequeños
smoked ham cheese croquettes
fresh-squeezed orange juice
guava, pineapple juice
freshly brewed regular,
decaffeinated coffee
assortment of hot tea

BISCAYNE BAY EXPRESS 25

diced fresh seasonal fruit
freshly baked morning pastries
fresh squeezed orange juice
freshly brewed regular,
decaffeinated coffee
assortment of hot tea

THE GROVE COMPLETE BUFFET 40

diced fresh seasonal fruit
freshly baked morning pastries
fruit preserve, butter
locally sourced yogurts
farm fresh scrambled eggs
applewood smoked bacon, country
sausage links or chicken apple sausage
roasted breakfast potatoes
fresh squeezed orange juice
cranberry juice
freshly brewed regular,
decaffeinated coffee
assortment of hot tea

AVENTURA BREAKFAST BUFFET 42

diced fresh seasonal fruit
locally sourced yogurt, house-made granola,
fresh seasonal berries, toasted almonds, local
honey, dried fruit, cocoa nibs, toasted coconut,
bee pollen
freshlybaked morning pastries
fruit preserve, butter
spanish frittata, yukon potato, spinach, tomato,
sweet onion, mushrooms
brioche french toast, house made guava citrus
syrup, warm berry compote
applewood smoked bacon, country sausage
links or chicken apple sausage
fresh squeezed orange juice
cranberry juice
fresh brewed regular,
decaffeinated coffee
assortment of hot tea

BUFFET BREAKFASTS REQUIRE A MINIMUM OF 15 GUESTS AND ARE BASED ON A 60-MINUTE SERVICE. PAYMENT FOR 15 GUESTS WILL APPLY TO GROUPS WITH LESS THAN 15 GUESTS. ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED, AND ARE SUBJECT TO AN APPLICABLE SERVICE CHARGE 23% (TAXABLE) AND 9% SALES TAX ON FOOD & BEVERAGE/7% SALES TAX ON ROOM RENTAL CHARGES.



BREAKFAST ENHANCEMENTS

MADE TO ORDER OMELETS 15/PERSON

one uniform attendant required per 20 guests
\$70/attendant, \$35/hour

smoked ham, applewood smoked bacon,
cheddar cheese, swiss cheese, goat cheese,
mushrooms, bell peppers, onions, spinach,
tomato, avocado, jalapeño, house-made salsa

SMOKED SALMON 16/PERSON

bagels, cream cheese, tomato, onion,
capers, hard boiled eggs, lemon

OLD FASHIONED BISCUITS + GRAVY 6/PERSON

BREAKFAST CROISSANTS 6/ITEM

scrambled eggs, grilled smoked ham,
swiss cheese

BREAKFAST ENGLISH MUFFINS 6/ITEM

scrambled eggs, applewood smoked bacon or
sausage patty, cheddar cheese

BREAKFAST BURRITO 6/ITEM

scrambled eggs, chorizo, monterey jack
cheese, yukon potato, chipotle crema,
house-made salsa, flour tortilla
vegetarian option available upon request

OLD FASHION OATMEAL 5/PERSON

brown sugar, golden raisins, toasted almonds,
2% milk, skim milk, soy milk, almond milk

BREAKFAST TART 6/PERSON

choose one

vine ripe tomato, basil, caramelized onion,
parmesan pancetta, spinach, garlic, chive,
goat cheese

BREAKFAST FRITTATA 6/PERSON

yukon gold potatoes, spinach, tomato,
sweet onion, mushrooms, pesto drizzle

ALL ENHANCEMENTS ARE BASED ON A 60 MINUTE MEAL SERVICE, IN CONJUNCTION WITH A BUFFET OR PLATED MENU.



BREAKFAST

À LA CARTE

BREAK ITEMS

diced fresh seasonal fruit	8/person
whole fresh seasonal fruit	2/item
assorted bags of potato chips, pretzels	4/item
house made plantain chips	4/person
assorted granola bars	4/item
assorted locally sourced yogurts	4/item
assorted bagels & cream cheese	45/dozen
assorted mini morning pastries	45/dozen
assorted mini morning muffins	45/dozen
double fudge brownies	48/dozen
gourmet cookies	48/dozen
novelty candy bars	45/dozen
chocolate covered strawberries	36/dozen
avocado hummus, arepas	8/person
mixed nuts	32/pound

BEVERAGES ITEMS

regular or sugar free red bull®	7/item
assorted soda	5/item
fiji water 375cc	6/item
sparkling water 500cc	5/item
freshly brewed regular, decaffeinated coffee	75/gallon
8 oz cold brew coffee	8/item
hot tea	75/gallon
coconut water 330cc	8/item
fresh squeezed orange juice	45/gallon
home made fresh lemonade	32/gallon

ALL-DAY BEVERAGE SERVICE 40

HALF-DAY BEVERAGE SERVICE 24

freshly brewed regular and decaffeinated coffee
 assortment of hot tea
 assorted soda
 water station

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G
BREAKS
MORNING

SUPER FOODS 20

raw almonds, dark chocolate chunks,
strawberries, blueberries

carrot juice

green energy shots

BUILD YOUR OWN TRAIL MIX 18

dried fruits, granola, dark chocolate, yogurt
pretzels, toasted coconut, roasted cashews,
toasted almonds, yogurt

STREET FRUIT CART 20

watermelon, papaya, pineapple, jicama, mango,
lime juice, tajin

GREEK YOGURT BAR 18

house-made granola, fresh seasonal berries,
toasted almonds, local honey, dried fruit, cocoa
nibs, toasted coconut, bee pollen

FRESHLY MADE SMOOTHIE 20

(CHOOSE 2)

GREEN MACHINE kale, green apple, pineapple,
greek yogurt, orange juice

SUNRISE orange juice, mango, banana,
strawberry, greek yogurt, chia seed

BERRY BLISS blueberry, blackberry, strawberry,
raspberry, greek yogurt, orange juice

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G
BREAKS
AFTERNOON

THE HAPPY HOUR 18

house-made tortilla chips, guacamole,
fire roasted salsa roja, salsa fresca,
roasted corn salsa
add coronas 9

MEDITERRANO 20

local smoked beet hummus, florida avocado
hummus
vegetable crudité
plantain chips

“DOMINO” PARK FOOD TRUCK 18

beef empanadas
cheese tequeños, pan de bono
churro doughnuts, local honey, cocoa
nibs, toasted coconut, chocolate fudge
freshly “ubiquitous” fruit smoothies

**POP IT 22 (CHOOSE 2)
15 (CHOOSE 1)**

freshly popped popcorn
make your own flavor: lime sea salt, parmesan
black pepper, chipotle cumin salt, white cheddar,
truffle rosemary, cocoa powder
assorted soda
fiji water

STRAWBERRY FIELDS 22

strawberry shortcake, chantilly cream
chocolate covered strawberries
mascarpone filled strawberries
aged balsamic strawberry lemonade

CITRUS-CITRUS 18

key lime tarts
lemon curd bars
pink grapefruit candy
mint lemonade

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HOT BUFFET LUNCH

SOUTH BEACH CUISINE

3 ENTRÉES 45

2 ENTRÉES 38

street tacos (choice of 2 proteins):

lime marinated carnitas

grilled baja fish

carne asada

corn tortillas

chicken breast vera cruz, tomatoes, garlic,
onions, capers, olives, cilantro, lime

freshly rolled cheese enchiladas, salsa roja

slow roasted pork shoulder, chile negro sauce

STARTERS (CHOOSE 2)

tortilla soup, hominy, celery, jalapeño,
pulled chicken

jicama citrus salad, arugula, orange segments,
candied pepitas, cotija cheese,
cilantro lime vinaigrette

traditional caesar salad, romaine hearts,
parmigiano- reggiano, croutons,
caesar vinaigrette

elote salad, charred jalapeño, lime, queso fresco,
radish, cilantro aioli

burnt avocado, watercress, cabbage,
watermelon radish, pickled red onion,
crisp tortilla, evoo, lime

SIDES

cilantro lime rice, white refried beans, onion,
cilantro, cotija cheese, lime, pico de gallo, fire
roasted salsa roja, tortilla chips

house-made guacamole 8/person

DESSERT

churros with dulce de leche,
abuelita's chocolate pudding

DRINKS

iced tea

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HOT BUFFET LUNCH

BACKYARD BBQ

3 ENTRÉES 39

2 ENTRÉES 32

burger

all beef hot dog

beer braised bratwurst

turkey burger or veggie burger

herb grilled chicken breast

four cheese grilled cheese

appropriate condiments, buns

SALAD (CHOOSE 2)

romaine hearts, grape tomatoes, hot house cucumbers, kalamata olives , buzzed feta

classic caesar salad

chopped iceberg, crumbled bacon, roma tomato, fried shallots, creamy blue cheese dressing

roasted potato salad, grain mustard, scallions, flat leaf parsley

SIDES

house-made potato chips + onion dip

DESSERT

assorted homemade cookies, brownies

DRINKS

iced tea

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HOT BUFFET LUNCH

NAPLES CITY

2 ENTRÉES 45

3 ENTRÉES 59

ricotta cheese ravioli, arugula, pine nuts,
oven dried tomato, basil cream sauce

rigatoni pasta, sweet + spicy sausage,
san marzano tomato sauce, elephant garlic,
parmigiano-reggiano

chicken breast piccata, lemon, butter,
chardonnay, capers, fresh herbs

chicken cacciatore

salmon agrodolce, golden raisins,
smoked almonds, rosemary, white wine

forever braised chianti short rib,
balsamic cipollini onions, gremolata

fennel roasted pork loin, cremini mushrooms,
marsala sauce

STARTERS

antipasto salad, cured salami, mortadella,
mozzarella, parmigiano-reggiano, mixed country
olives, artichoke, eggplant, roasted peppers,
zucchini, red wine vinaigrette

caesar salad, hand grated pecorino,
polenta croutons, caesar dressing

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
rustic bread, evoo

DESSERT

almond amaretti cookies
classic tiramisu

DRINKS

iced tea

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COLD BUFFET LUNCH

PRESSED PANINI SANDWICHES

ENTRÉES 40

requires a uniformed chef 125/50 people
a choice of two sandwiches

CUBAN DELIGHT mojo braised pork,
smoked ham, swiss cheese, english mustard,
pickles, soft bread

ITALIAN GRINDER soppressata, mortadella,
pepperoni, provolone, pepperoncini, tomato,
onion, iceberg, olive tapenade, oregano
vinaigrette, ciabatta

ROASTED CHICKEN BREAST arugula, fresh
mozzarella, sun dried tomato pesto, ciabatta

GARDEN VEGETABLE traditional hummus,
cucumber, sprouts, tomatoes, avocado,
country wheat

NEW YORK RUBEN corned beef, sauerkraut, swiss
cheese, 1000 island, rye bread

STARTERS

chef's selection of freshly made soup
seasonal field greens, tomato, cucumber,
buttermilk ranch dressing, herb vinaigrette
warm potato salad

SIDES

house-made kettle potato chips + onion dip

DESSERT

seasonal berries, frangeli cream

DRINKS

iced tea

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COLD BUFFET LUNCH

CLEARWATER DELI

ENTRÉES 38

oven roasted turkey breast, rare roast beef,
smoked ham, albacore tuna salad,
cheddar cheese, swiss

cheese, lettuce, tomato, dill pickles,
mayonnaise, dijon mustard, horseradish aioli,
assorted artisan breads

STARTERS

chef's selection of freshly made soup
kale + romaine caesar salad, fresh hearts
of palm, parmigiano-reggiano,
house-made croutons
roasted red potato salad

SIDES

house-made kettle potato chips + onion dip

DESSERT

double fudge brownies
assorted freshly baked cookies

DRINKS

iced tea

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COLD BUFFET LUNCH

FROM HOMESTEAD / FROM THE FEILDS

ENTRÉES 35

chef's selection of freshly made soup

crisp romaine/local seasonal greens

grilled chicken breast, applewood smoked
bacon, florida vine ripe tomatoes, hot house
cucumber, kalamata olives, maytag bleu cheese,
feta cheese, hard boiled eggs, avocado,

house-made croutons, lemon feta vinaigrette,
balsamic vinaigrette

roasted beef tenderloin add 18

SIDES

artisan rolls, butter

DESSERT

flourless chocolate torte

seasonal fruit salad

DRINKS

iced tea

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LUNCHES

BOXED LUNCHES

ENTRÉES (CHOOSE 2) 35

OVEN ROASTED TURKEY BREAST swiss cheese, lettuce, tomato, herb aioli, whole wheat bread

GARDEN VEGETABLE traditional hummus, cucumbers, sprouts, tomatoes, avocado, country wheat

ITALIAN GRINDER sopresata, mortadella, pepperoni, provolone, pepperoncini, tomato, onion, iceberg, oregano vinaigrette, ciabatta

BLACK FOREST HAM swiss cheese, lettuce, tomato, spicy brown mustard, pretzel roll

SIDES

potato chips fresh whole fruit

DESSERT

freshly baked chocolate chip cookie

DRINKS

fiji water

BOX LUNCHES CARRY NO MINIMUM. ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED AND ARE SUBJECT TO AN APPLICABLE SERVICE CHARGE 22% (TAXABLE) AND 9% SALES TAX ON FOOD & 7% ON ROOM RENTAL CHARGES



LUNCHES

HOT PLATED LUNCH

SALAD (CHOOSE 1)

TRADITIONAL CAESAR romaine hearts, parmigiano-reggiano, house-made croutons, caesar dressing

SEASONAL FIELD GREENS vine ripe tomato, hot house cucumber, carrots, lemon thyme vinaigrette

BLOOMSDALE SPINACH organic goat cheese, roasted black walnuts, strawberries, aged balsamic dressing

BIBB WEDGE applewood smoked bacon, vine ripe tomato, hard boiled egg, stilton bleu cheese, green goddess dressing

ENTRÉE (CHOOSE 1)

SEARED FILET OF BEEF 60

forest mushroom demi-glace

GRILLED MARINATED FLANK STEAK 52

plantain tostones, pineapple chimichurri

GRILLED MARINATED CHICKEN BREAST 44

choice of sauce: sun dried tomato pesto, caper artichoke olive relish, roasted garlic thyme jus

ADOBO OVEN ROASTED CHICKEN BREAST 44

fresh sofrito

PAN SEARED RED SNAPPER 48

passion fruit mojo

CHEESE STUFFED TORTELLINI 38

fresh herbs, asparagus tips, white wine cream sauce

SIDES

chef's selection of appropriate starch

chef's selection of seasonal vegetables

artisan rolls, butter

DESSERT (CHOOSE 1)

pineapple flan, sugar caramel, toasted pistachios

flourless chocolate cake, raspberry coulis

key lime tart, whipped sweet cream

strawberry, white chocolate napoleon

DRINKS

iced tea, water

PLATED LUNCHES CARRY NO MINIMUM AND ARE BASED ON A 60 MINUTE SERVICE. ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED AND ARE SUBJECT TO AN APPLICABLE SERVICE CHARGE 22% (TAXABLE) AND 9% SALES TAX ON FOOD & 7% ON ROOM RENTAL CHARGES



DINNER BUFFET

FORT MYERS BUFFET

3 ENTRÉES/3 SALADS 108

2 ENTRÉES/2 SALADS 90

ENTRÉES

MARINATED ROASTED SALMON

roasted yellow pepper coulis

GRILLED MARINATED CHICKEN BREAST

choice of sauce: sun dried tomato pesto, pineapple mojo, roasted garlic thyme jus, forest mushroom cream sauce

PAN SEARED SEA BASS tomato caper relish

FOREVER BRAISED BEEF SHORT RIB chianti wine reduction, gremolata

KEY LIME MUSTARD MARINATED ROASTED PORK LOIN red pepper chimchurri

GRILLED NEW YORK STEAK brandy three peppercorn sauce

RIGATONI charred tomatoes, artichokes, baby spinach, white wine, roasted garlic, pecorino romano, hand torn basil

SALAD

TRADITIONAL CAESAR SALAD romaine hearts, parmigiano-reggiano, house-made croutons, caesar dressing

SEASONAL FIELD GREENS SALAD vine ripe tomato, english cucumber, carrots, lemon thyme vinaigrette

BLOOMSDALE BABY SPINACH SALAD pickled onion, watermelon radish, toasted almonds, organic goat cheese, honey mustard vinaigrette

VINE RIPE TOMATO CAPRESE fresh buffalo mozzarella, hand torn basil, cracked black pepper, sea salt, evoo, balsamic

BELUGA LENTILS arugula, toasted walnuts, dried cranberries, shaved fennel, napa sherry vinaigrette

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
artisan rolls, butter

DESSERT

chef's selection assorted desserts

DRINKS

fresh brewed regular, decaffeinated
coffee assortment of hot tea

HOT DINNER BUFFETS REQUIRE A MINIMUM OF 20 GUESTS AND ARE BASED ON A 60 MINUTE SERVICE. PAYMENT FOR 20 GUESTS WILL APPLY TO GROUPS WITH LESS THAN 20 GUESTS. ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED AND ARE SUBJECT TO AN APPLICABLE SERVICE CHARGE 23% (TAXABLE) AND 9% SALES TAX ON FOOD & 7% ON ROOM RENTAL CHARGES



DINNER BUFFET

NAPLES CITY

3 ENTRÉES/3 SALADS 95

2 ENTRÉES/2 SALADS 65

ENTRÉES

RICOTTA CHEESE RAVIOLI arugula, pine nuts, oven dried tomato, basil cream sauce

RIGATONI PASTA sweet + spicy sausage, blistered tomato sauce, elephant garlic, parmigiano-reggiano

CHICKEN BREAST PICCATA lemon, butter, chardonnay, capers, fresh herbs

ASIAGO CRUSTED CHICKEN BREAST caramelized shallot marsala wine reduction

LAMB SHANK OSSO BUCO roma tomatoes, barolo, garlic, rosemary, gremolata

VEAL MILANESE rocket greens, watercress, fresh herbs, grilled lemon, evoo, sea salt

BLACK GROUPER olive tapenade, artichoke, oven dried tomato, flat leaf parsley

FOREVER BRAISED CHIANTI SHORT RIB balsamic cippolini onions, horseradish gremolata

SALAD

CAESAR SALAD hand grated pecorino, polenta croutons, caesar dressing

ROASTED ASPARAGUS crispy prosciutto, radicchio, frisse, hazelnut vinaigrette

PANZANELLA farmers bread, plum tomato, fresh mozzarella, basil, red wine vinegar, evoo, sea salt

WATERMELON raw fennel, fresh mint, endive, blood orange vinaigrette

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
rustic bread, focaccia, evoo, balsamic

DESSERT

fresh seasonal berries, candied orange,
frangelico mascarpone
traditional tiramisu

DRINKS

fresh brewed regular, decaffeinated coffee
assortment of hot tea

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PLATED DINNER

ENTRÉES (CHOOSE 1)

GRILLED FILET MIGNON + SAUTÉED JUMBO

SHRIMP sweet corn-tomato relish,
plantains 95

GRILLED MARINATED CHICKEN BREAST +

PAN SEARED LOCAL SNAPPER

coriander cilantro sauce 68

ANGUS GRILLED FILET MIGNON

truffle butter, black pepper glaze 86

PAN ROASTED WAHOO spanish romesco sauce,

charred lemon 78

FOREVER BRAISED CHIANTI BEEF SHORT RIBS

red wine reduction, fresh horseradish

gremolata 75

PLANCHA PICATTA SALMON capers, lemon,

butter, chardonnay, flat leaf parsley 68

ASIAGO CRUSTED ORGANIC CHICKEN BREAST

caramelized shallot marsala wine reduction 64

OVEN ROASTED CHICKEN BREAST choice of sauce:

red wine reduction, oregano feta relish, foraged

mushroom sauce, rosemary garlic jus 62

EGGPLANT MANICOTTI herb ricotta, quinoa, san

marzano tomato sauce, hand torn basil 65

SALAD (CHOOSE 1)

TRADITIONAL CAESAR romaine hearts,
parmigiano-reggiano, house-made croutons,
caesar dressing

SEASONAL FIELD GREENS vine ripe tomato,

english cucumber, carrots, lemon thyme

vinaigrette

ROASTED GOLDEN BEET shaved fennel, local goat

cheese, pistachios, frisee, champagne vinaigrette

VINE RIPE TOMATO wild arugula, fresh

mozzarella, cold pressed evoo, sea salt, white

balsamic

SIDES

chef's selection of appropriate starch

chef's selection of seasonal vegetables

artisan rolls, butter

DESSERT (CHOOSE 1)

NEW YORK CHEESECAKE balsamic

marinated strawberries

FLOURLESS CHOCOLATE CAKE salted chocolate

crumble, raspberry drops, fresh berries

KEY LIME TART whipped vanilla cream

CRÈME BRULEE CAPPUCCINO

house-made caramel

YOGURT MOUSSE CAKE red berries,

snow sugar

DRINKS

fresh brewed regular, decaffeinated coffee

assortment of hot tea

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RECEPTION TABLE

CHICKEN WING STATION

PRICE FOR 3 FLAVORS 19

PRICE FOR 2 FLAVORS 16

cumin dry rub
original buffalo
truffle parmesan
sweet chile soy
salt + pepper

STREET TACO STATION

PRICE FOR 3 24

PRICE FOR 2 18

chipotle marinated skirt steak, carnitas,
spicy braised chicken, grilled fish, plancha
achiote vegetables
pico de gallo, spicy cilantro cream, onion,
lime, cabbage, cilantro, cotija cheese
assorted hot sauces, corn tortillas
house-made guacamole 4/person

PAELLA VALENCIA

28/PERSON • MIN 30 PEOPLE

shrimp, pulled chicken, chorizo, clams,
cilantro, sweet peppers, garlic, tomatoes,
green olives, peas, saffron rice

MEZZE STATION

23/PERSON

kibbeh lamb meatballs, spanakopita
chick pea hummus, lemon-mint tabbouleh,
eggplant babaghanoush, pickled vegetable,
tomato, cucumber feta salad, grilled pita

THE CHEESE SHOP 28

artisanal cheeses, dried fruit, toasted almonds,
honeycomb, lavash, crackers, baguette

CEVICHE Y TIRADITO 34

mango local grouper ceviche, lime, cilantro
'tiger's milk'
cuban shrimp ceviche, roasted tomato gazpacho
peruvian tiradito yellow-fin tuna, lime, ginger,
ají amarillo, soy, sweet potato

RECEPTION DISPLAYS ARE BASED ON A 60 MINUTE SERVICE. SERVINGS ARE BASED ON A "LIGHT RECEPTION", AS ITEMS ARE DESIGNED TO SUPPLEMENT A BUFFET OR PLATED FUNCTIONS WITH A MINIMUM OF THREE STATION SELECTIONS; OR SHOULD BE IN CONJUNCTION WITH A DINNER SERVICE OR WITH OTHER HORS D'OEUVRES SELECTIONS. ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED, AND ARE SUBJECT TO AN APPLICABLE SERVICE CHARGE 23% (TAXABLE) AND 9% SALES TAX ON FOOD & 7% ON ROOM RENTAL CHARGES



RECEPTION TABLE

FRESH CRUDITÉ DISPLAY 12

tzatziki, green goddess dressing

CHARCUTERIE 28

artisanal dried salami + cured meats, house-made pickled vegetable, whole grain mustard, country olives, grilled farmers bread

TAPAS 18

CHOOSE 4 • 25 EACH ITEM MINIMUM

roasted chorizo lollipops

serrano, marinated asparagus

spanish meatballs, saffron sauce

gazpacho shots, cucumber

grilled squid salad , cilantro, lime

crispy potatoes, garlic aioli

jamon + queso croquettes

sevilla green olives, picada

crab fritters, citrus aioli

tortilla española, potato, egg frittata

garlic & basil macerated artichoke hearts

manchego, quince jam

flatbreads, breadsticks, crostini

SIGNATURE SWEET STATION 26

assorted mini cupcakes

assorted mini french pastries

fresh seasonal berries, chantilly cream, frangelico mascarpone

fresh brewed regular, decaffeinated coffee

assortment of hot tea

RECEPTION DISPLAYS ARE BASED ON A 60 MINUTE SERVICE. SERVINGS ARE BASED ON A "LIGHT RECEPTION", AS ITEMS ARE DESIGNED TO SUPPLEMENT A BUFFET OR PLATED FUNCTIONS WITH A MINIMUM OF THREE STATION SELECTIONS; OR SHOULD BE IN CONJUNCTION WITH A DINNER SERVICE OR WITH OTHER HORS D'OEUVRES SELECTIONS. ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED, AND ARE SUBJECT TO AN APPLICABLE SERVICE CHARGE 23% (TAXABLE) AND 9% SALES TAX ON FOOD & 7% ON ROOM RENTAL CHARGES



RECEPTION TABLE

CARVING ACTION STATION

ROASTED BEEF TENDERLOIN 500

serves an estimated 25 guests

red wine reduction, whole grain thyme
mustard, artisan rolls

SLOW ROASTED PRIME RIB OF BEEF 600

serves an estimated 30 guests

horseradish cream, au jus, artisan rolls

ROASTED TURKEY BREAST 220

serves an estimated 35 guests

mango orange relish, artisan rolls

MOJO MARINATED PORK LOIN 375

serves an estimated 35 guests

crispy fried plantains, aji pepper salsa

CUBAN SPICED LEG OF LAMB 475

serves an estimated 25 guests

harissa aioli, artisan rolls

SKUNA BAY GRILLED SALMON 350

serves an estimated 25 guests

tomato, caper, sweet onion
marmalade, bagel chips

CARVING ACTION STATIONS REQUIRE A UNIFORM ATTENDANT AT \$100 PER HOUR, PER ATTENDANT (1 ATTENDANT PER 50 GUESTS). ESTIMATED SERVINGS ARE BASED ON A "LIGHT RECEPTION". ITEMS ARE DESIGNED TO COMPLEMENT ADDITIONAL SELECTIONS AND SHOULD BE PURCHASED IN CONJUNCTION WITH A DINNER SERVICE OR WITH OTHER HORS D'OEUVRES SELECTIONS. ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED, AND ARE SUBJECT TO AN APPLICABLE SERVICE CHARGE 23% (TAXABLE) AND 9% SALES TAX ON FOOD & 7% ON ROOM RENTAL CHARGES



RECEPTION HORS D'OEUVRES

CHILLED HORS D'OEUVRES

BRIE green apple butter, wheat toast,
toasted almonds 7

TUNA TARTAR sweet chili aioli,
sesame flatbreads 9

'BELLA' HUMMUS grilled pita, marinated olive 7

GULF SHRIMP + VODKA-GAZPACHO 'SHOTS' 8

BAHAMIAN CONCH SALAD SPOONS citrus
chile vinaigrette 9

SMOKED BEEF TENDERLOIN mini blue
cheese biscuits 9

CURRIED CHICKEN SALAD goat cheese,
spiced bread 8

SERRANO melon, sherry pipette 7

LUMP CRAB avocado, chili crema,
plantain chips 9

SALMON GRAVLAX tzatziki, caviar, pita rounds 8

SHRIMP CEVICHE 'BLOODY MARY' celery 8

HEIRLOOM TOMATO BRUSCHETTA
tuscan crusts 8

ROASTED RED BLISS POTATO
porcini, truffle crème fraiche 7

LOBSTER 'TOSTADA' salsa de pina,
queso blanco, chipotle crema 9

HOT HORS D'OEUVRES

BEIJING VEGETARIAN SPRING ROLLS
sweet chili-garlic sauce 7

PORK SHUMAI xo sauce 7

LEMON HERB CHICKEN SATAY mornay fondue 8

CHICKEN QUESADILLAS black beans,
avocado crema 8

PAN-SEARED MARYLAND CRAB CAKE
citrus aioli 9

CONCH FRITTER key lime mayo 9

CHIMICHURRI BEEF SKEWER salsa rosado 8

PAN CUBANO PRESSED swiss, pork,
mustard 8

NEW ZEALAND LAMB CHOPS
moroccan crust, tzatziki 9

SLIDER BURGERS cheddar, pickles,
molasses bbq sauce 7

MINI PASTRAMI marble rye,
thousand island slaw 7

MIAMI PULLED PORK 'MINI TACOS'
'el heat' sauce 7

FRIED THREE-CHEESE RAVIOLI
salsa diablo 7

CORNMEAL-CRUSTED SHRIMP
jalapeño tartar sauce 8

MUSHROOM EMPANADA salsa ajo 7

ITEMS ARE PRICED PER ITEM WITH A 50 PIECE MINIMUM. ITEMS ARE DESIGNED TO COMPLEMENT ADDITIONAL SELECTIONS AND SHOULD BE PURCHASED IN CONJUNCTION WITH A DINNER SERVICE OR WITH OTHER RECEPTION STATIONS OR DISPLAYS. ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED, AND ARE SUBJECT TO AN APPLICABLE SERVICE CHARGE 23% (TAXABLE) AND 9% SALES TAX ON FOOD & 7% ON ROOM RENTAL CHARGES.



LIBATIONS

BUBBLES

la marca, extra dry, prosecco, veneto, italy 36

mumm napa, brut, "prestige", napa valley, california 55

moet & chandon, brut, "imperial", champagne, france 135

SWEET WHITE/BLUSH WINES

canyon road, white zinfandel, california 34

dark horse, rose, california 36

schloss johannisberg, riesling, rheingau, germany 70

WHITE WINE

canyon road, sauvignon blanc, california 36

brancott estate, sauvignon blanc, marlborough, new zealand 40

merry edwards, sauvignon blanc, russian river valley, california 92

canyon road, pinot grigio, california 36

velante, pinot grigio, friuli, venezia, italy 40

kendall jackson, chardonnay, "vintner's reserve", california 40

stags leap, chardonnay, "karia", napa valley, california 68

RED WINE

canyon road, pinot noir, california 36

kenwood, pinot noir, sonoma county, california 52

campo viejo, tempranillo, rioja, spain 40

alamos, malbec, mendoza, argentina 40

canyon road, merlot, california 36

j. lohr estates, merlot, "los osos" 40

canyon road, cabernet sauvignon, california 36

murphy goode, cabernet sauvignon, california 40

roots run deep, cabernet sauvignon, "educated guess", napa valley, california 70

jordan, cabernet sauvignon, alexander valley, california 120



BAR PACKAGES

HOSTED BAR PACKAGE

based on unlimited consumption, and on a/person/per hour basis one bartender/75 people fee at 150 (per bar up to 4 hours maximum)

SILVER PACKAGE

first hour 24/person
second hour 18/person
any additional hour 11/person

GOLD PACKAGE

first hour 28/person
second hour 22/person
any additional hour 13/person

PLATINUM PACKAGE

first hour 32/person
second hour 26/person
any additional hour 15/person

MARTINI & CORDIAL PACKAGE

first hour 35/person
second hour 24/person
any additional hour 18/person

BEER/WINE PACKAGE

first hour 16/person
second hour 12/person
any additional hour 8/person

HOSTED BAR BASED ON CONSUMPTION

well bar 11/drink
call bar 12/drink
premium bar 13/drink
beer 7/bottle
house wine or sparkling 10/glass
soft drinks 5/drink
fiji water 6/bottle
cordial and liqueur 10
martini 14

CASH BAR BASED ON CONSUMPTION

one bartender/75 people fee at 150 (per bar up to 4 hours maximum)
well bar 12/drink
call bar 13/drink
premium bar 14/drink
beer 8/bottle
house wine or sparkling 11/glass
soft drink 6/drink
fiji water 7/bottle
cordial and liqueur 11
martini 15



BEVERAGE SELECTIONS

SILVER LIQUOR

new amsterdam vodka
bacardi superior
captain morgan's
malibu
new amsterdam gin
dewar's white label
jim beam white label
jack daniel's
canadian club
altos tequila plata
hennessy v.s.

GOLD LIQUOR

absolut
bacardi superior
captain morgan's
malibu
tanqueray
johnnie walker red
maker's mark
jack daniel's
canadian club
1800 azunia
hennessy v.s.

PLATINUM LIQUOR

grey goose
flor de cana rum
captain morgan's
malibu
bombay sapphire
johnnie walker black
knob creek
gentlemen jack
crown royal
patron silver
hennessy privilege

BEER SELECTIONS

heineken
heineken light
dos equis
stella artois
corona
funky buddha hop gun ipa
funky buddha floridian hefeweizen



THE
GABRIEL
MIAMI

BANQUET MENUS 2019