

CATERING MENUS





WELCOME

Thank you for selecting Trump International Beach Resort... where 'Creating a World of Difference' is not only a credo, but our promise to you.

On behalf of our professional catering sales, award winning culinary and service teams, we look forward to assisting you with every aspect of your planning needs. We invite you to enter a world of spectacular, unique and inventive cuisine. Where creating memorable dining experiences is our passion... from superbly prepared dishes, to strikingly presented, and served by the best team in the area.

Philosophy

Our culinary approach places emphasis on Contemporary American Cuisine. It is a fusion of the flavors, people, languages and cultures that make up this great country, and more specifically, our home, South Florida. While we are quite proud of the broad and exceptional range of offerings found within these pages, we are equally adept at tailoring an experience that suits your personal taste, style and vision.

Kurtis D. Jantz
Executive Chef

TRUMP
International
BEACH RESORT • MIAMI

BREAKFAST



BREAKFAST

CONTINENTAL BREAKFAST

Breakfast menus include freshly brewed Regular and Decaffeinated Coffee, and a selection of Teas

All food and beverage is subject to a taxable 22% service charge and 9% sales tax

Any egg specialty can be prepared with egg whites or Egg Beaters®

Continental

Freshly squeezed Orange Juice
Grapefruit and Cranberry Juices

Seasonal sliced Fruit with
Berries

Honey-Yogurt Dipping Sauce

Assorted Breakfast Bakeries,
Pastries and Muffins
Butter, Fruit Preserves and Jams

\$30 per person

Deluxe Continental

Freshly squeezed Orange Juice
Grapefruit and Cranberry Juices

Seasonal sliced Fruit with Berries
Honey-Yogurt Dipping Sauce

Assorted Organic Yogurts

Assorted Breakfast Bakeries,
Pastries and Muffins
Butter, Fruit Preserves and Jams

Fresh Bagels to include:
Poppy Seed, Cinnamon Raisin and Plain
Herbed, Fruit and Plain Cream Cheeses

Individual Cereals and
House-made Granola
Whole, 2%, Skim and Soy Milk

\$34 per person

South Florida Continental

Freshly squeezed Orange Juice
Guava and Pineapple Juices

Assorted Organic Yogurts

Seasonal Fruits to include:
Sliced Mango, Papaya and
Pineapple

Queso and Guava Pastelitos

Ham and Cheese Croquettes

\$32 per person

BREAKFAST A-LA-CARTE

Complete your morning with one or more of the following enhancements. All food and beverage is subject to a taxable 22% service charge and 9% sales tax

Any egg specialty can be prepared with egg whites or Egg Beaters®

Ham and Cheddar Croissants

Country smoked Ham and English Cheddar in a Buttery Croissant

\$6 per person

Eggs Benedict

Toasted English Muffin, Canadian Bacon or Smoked Norwegian Salmon, Poached Egg and Creamy Hollandaise

Classic - \$8 per person Salmon

- \$10 per person

Spanish Frittata

Fluffy Egg Torte filled with Yukon Gold Potato, Spinach, Tomato, Sweet Onion and Mushroom

\$8 per person

Breakfast Burritos

Jumbo Flour Tortillas stuffed with Scrambled Eggs, Sausage, Peppers, Green Onion, Monterey Jack and Cilantro Salsa

\$8 per person

Quiche

Vegetarian or Lorraine, Garden Vegetable or Applewood Smoked Bacon, Onion and Gruyere baked in individual flaky Pastry Crusts

\$8 per person

Smoked Norwegian Salmon and Bagels

Capers, Bermuda onion, Heirloom Tomato, Herbed Boursin and Assorted Bagels

\$10 per person

Breakfast Cereals

Assorted individual Cereals and House-made Granola, Sliced Strawberries and Whole Bananas, Whole, 2%, Skim and Soy Milk

\$4.50 per person

The Euro

European-style breakfast display of Sliced Ham, Turkey, Genoa Salami, Swiss, Cheddar and Smoked Gouda, Sliced Tomatoes, Baguettes and freshly baked Rolls

\$10 per person

BREAKFAST BUFFETS

Pricing is based on a minimum of 30 guests. An \$10.00 per person surcharge will be added to events with fewer than 30 guests. Breakfast menus include freshly brewed Regular and Decaffeinated Coffee, and a selection of Teas All food and beverage is subject to a taxable 22% service charge and 9% sales tax

Any egg specialty can be prepared with egg whites or Egg Beaters®

Bal Harbor

Freshly squeezed Orange Juice
Grapefruit and Cranberry Juices

Seasonal sliced Fruit with Berries
Honey-Yogurt Dipping Sauce

Assorted Breakfast Bakeries, Pastries
and Muffins, Butter, Fruit Preserves
and Jams

Fresh Bagels to include: Poppy Seed,
Cinnamon Raisin and Plain Herbed,
Fruit and Plain Cream Cheeses

House-made Granola, Whole, 2%,
Skim and Soy Milk

Spanish Frittata

Fluffy Egg Torte filled with Yukon Gold
Potato, Spinach, Tomato, Sweet Onion
and Mushroom

Griddled Breakfast Potatoes with
Onion, Peppers and Herbs

Turkey Sausage Links and Applewood
Smoked Bacon

Challah Bread French Toast Egg Bread
griddled and served with Butter, Pure
Maple Syrup, Warm Berry Compote,
Whipped Cream, Pecans and
Powdered Sugar

\$45 per person

Caribbean

Freshly squeezed Orange Juice
Guava and Pineapple Juices

Seasonal fruits to include: Sliced
Mango, Papaya and Pineapple

Queso and Guava Pastelitos

Ham and Cheese Croquettes

Huevos Criollo
Scrambled Eggs with a Sauce of
Tomato Peppers, Onion and Herbs

Island spiced Potato Hash

Grilled Chorizo and Portuguese
Sausage

\$40 per person

Sunny Isles

Freshly squeezed Orange Juice
Grapefruit and Cranberry Juices

Seasonal sliced Fruit with
Berries Honey-Yogurt Dipping
Sauce

Assorted Organic Yogurts
Assorted Breakfast Bakeries,
Pastries and Muffins Butter, Fruit
Preserves and Jams

Scrambled Eggs with Scallions

Griddled Breakfast Potatoes with
Onion, Peppers and Herbs

Turkey Sausage Links and
Applewood Smoked Bacon

\$40 per person

TRUMP
International
BEACH RESORT • MIAMI

BREAKFAST ACTION STATIONS

Enhance your buffet experience with one or more of the following Pricing is based on a minimum of 30 guests Stations require (1) Chef for every 30 guests at \$150 each for the first 2 hours; additional hours at \$35, each* All food and beverage is subject to a taxable 22% service charge and 9% sales tax

Any egg specialty can be prepared with egg whites or Egg Beaters®

Omelet Station*

Fresh Eggs, Monterey Jack, Cheddar, Swiss, Mushrooms, Onion, Green Onion, Bell Pepper, Fresh Spinach and Tomato, Smoked Salmon, Ham, Bacon and Chorizo Pico de Gallo

\$10 per person

Add Poached Shrimp and Jumbo Lump Crabmeat

\$6 per person

Silver Dollar Pancakes Station*

Buttermilk Pancakes griddled to order, Butter, Pure Maple Syrup, Warm Berry Compote, Chocolate Chips, Whipped Cream, Pecans and Powdered Sugar

\$10 per person

Challah French Toast Station*

Egg Bread griddled and served with Butter, Pure Maple Syrup, Warm Berry Compote, Whipped Cream, Pecans and Powdered Sugar

\$10 per person

Latin America Station*

Latin-style breakfast special Scrambled eggs with Chorizo and Pico de Gallo topped with Queso Fresco, and Cilantro Oil

\$10 per person

BREAKS



BREAKS

EXECUTIVE BREAKS – ALL-DAY SERVICE

Breakfast menus include freshly brewed Regular and Decaffeinated Coffee, and a selection of Teas
All food and beverage is subject to a taxable 22% service charge and 9% sales tax

“Aventura”

Continental

Freshly squeezed Orange Juice, Grapefruit and
Cranberry Juices

Seasonal sliced Fruit with Berries
Honey-Yogurt Dipping Sauce

Assorted Breakfast Bakeries, Pastries and Muffins
Butter, Fruit Preserves and Jams

Mid-Morning

Assorted Soft Drinks and Mineral Waters
Snapple, Gatorade and Energy Drinks
Freshly Brewed Regular and Decaffeinated Coffee
A selection of Teas

Afternoon Break

Freshly-baked Cookies and Brownies
Assorted Soft Drinks and Mineral Waters
Snapple, Gatorade and Energy Drinks
Freshly Brewed Regular and Decaffeinated Coffee
A selection of Teas

\$45 per person

“South Beach”

Deluxe Continental

Freshly squeezed Orange Juice, Grapefruit and
Cranberry Juices

Seasonal sliced Fruit with Berries, Honey-Yogurt
Dipping Sauce

Assorted Organic Yogurts
Assorted Breakfast Bakeries, Pastries and Muffins
Butter, Fruit Preserves and Jams

Fresh Bagels to include:
Poppy Seed, Cinnamon Raisin and Plain
Herbed, Fruit and Plain Cream Cheeses

Individual Cereals and House-made Granola
Whole, 2%, Skim and Soy Milk

Mid-Morning

Assorted Soft Drinks and Mineral Waters
Snapple, Gatorade and Energy Drinks
Freshly Brewed Regular and Decaffeinated Coffee
A selection of Teas

Afternoon Break

Select one of our afternoon specialty breaks

\$52 per person

BREAKS A-LA-CARTE

The offerings below may be ordered by a set quantity or on consumption.
All food and beverage is subject to a taxable 22% service charge and 9% sales tax

From the Bakery

- Assorted Breakfast Pastries ***\$42/dozen***
- Assorted European Croissants ***\$42/dozen***
- Assorted bagels and cream cheese ***\$42/dozen***
- “Out of the Oven” freshly baked cookies ***\$42/dozen***
- Home-baked brownies ***\$42/dozen***
- Sliced old-fashioned Quick breads ***\$40/dozen***
- Italian Biscotti ***\$36/dozen***
- “Miami-style” sweet and savory Pastelitos ***\$42/dozen***
- Assorted Muffins ***\$42/dozen***

Fruit and Snacks

- Assorted Organic Yogurts ***\$4.50 each***
- Seasonal sliced Fruit & Berries, Honey-Yogurt
Dipping Sauce
\$7 per person
- Whole Fresh Fruit ***\$3 per piece***
- Fruit and Berry Kabobs, Dark Chocolate Fondue
\$5 each
- Granola and Energy bars ***\$4 each***
- Assorted Candy Bars ***\$4 each***
- Ice Cream Novelties and Fruit Pops ***\$5 each***
- Deluxe Mixed Nuts ***\$28 per pound***
- Festive Tortilla Chips, Pico de Gallo and Guacamole
\$7 per person

- Popcorn, Trail mix, Chips and/or Pretzels ***\$4 per bag***
- Crisp Vegetable Cruudités, Fire roasted Pepper Spread
and Ranch Dip
\$12 per person
- Gourmet Cheese Board, Fruit Garnish and Crackers
\$14 per person

Refreshments

- Freshly Brewed Regular and Decaffeinated Coffee
\$80 per gallon
- An assortment of Teas ***\$80 per gallon***
- Plantation-style Iced Tea ***\$80 per gallon***
- Fruit-infused Iced Tea ***\$80 per gallon***
- Freshly squeezed Orange and Grapefruit Juice
\$80 per gallon
- Fresh squeezed Lemonade ***\$80 per gallon***
- Hot Chocolate ***\$5 each***
- Cappuccino & Espresso ***\$6 each***
- Iced Cappuccino ***\$6 each***
- Bottled Fruit and Vegetable Juices ***\$6 each***
- Sparkling and Still Mineral Water ***\$5.50 each***
- Assorted Soft Drinks ***\$5.50 each***
- Assorted Snapple Juices and Gatorade ***\$6 each***
- Assorted Energy Drinks ***\$7 each***

THEMED BREAKS

All breaks will be displayed for a maximum of 30 minutes

Break menus include freshly brewed Regular and Decaffeinated Coffee, and a selection of Teas

All food and beverage is subject to a taxable 22% service charge and 9% sales tax

Cupcakes & Macaroons

Assorted mini cup cakes

Tiramisu Espresso 'cup' cakes

French Macaroons

\$15 per person

Florida Citrus

Shooters of our signature

Grapefruit-Rosemary Lemonade

Blueberry Lemonade

Mini Orange cupcakes with

Blood Orange Icing

Lemon Bar with Coconut Graham Crust

Key Lime Cookies

\$20 per person

In Shape

Fruit and Berry Kabobs with organic
Agave and low-fat Yogurt Dip

Assorted Granola and Power Bars

Dried Tropical Fruit and

Vegetable Chips

Yogurt-Dipped Pretzels

Smoked Almond and Pistachios

\$20 per person

Pie Ay Ay

Classic mini Cherry and Blueberry Pies

Fried Apple Pies

Cinnamon and Sugar Dusting

Key Lime-Coconut Pie

Brownie Pie with Florida
Macadamia Nuts

\$18 per person

The Arctic

Dove and Haagen-Dazs
Ice Cream Bars

Fruit Pops, Individual Sorbets
and Gelatos

\$14 per person

Sabor Latino

Crispy Beef Empanadas with Aji Salsa

Assorted Pastelitos

Jamón and Queso Croquetas

Churros con Chocolate Caliente

Chilled Frappuccino

\$20 per person

LUNCHEON



LUNCHEON PLATED LUNCH

Pricing is based on a minimum of 20 guests

An \$10.00 per person surcharge will be added to events with fewer than 20 guests

Plated luncheon menus include a choice of Soup or Salad, Entrée and Dessert; Artisan Breads, Rolls and Sweet Butter;

Freshly brewed Regular and Decaffeinated Coffee, and a selection of Teas

All food and beverage is subject to a taxable 22% service charge and 9% sales tax

First Course – Choice of Soup or Salad

Soup

Zuppa Minestrone

Light Tomato Broth, Vegetables and Pasta

Miami spiced Gazpacho

Cilantro Crème Fraîche

Roasted Tomato and Fennel Bisque

Chicken and Vegetable with Country Egg Noodles

Salad

Neomi's Salad

Baby Greens, Julienned Red Onions, Grape Tomatoes,

Carrot Curls and Sunflower Seeds

Please select one of our house-made dressings:

Balsamic Vinaigrette, Ranch, Lemon-Feta Vinaigrette,

Red Wine and Shallot Vinaigrette

Caesar Pesto

Hearts of Romaine, Parmesan Reggiano,
Focaccia Crostini, Kalamata Olive Tapenade
Balsamic Glaze and Classic Caesar Dressing

Baby Spinach

Baby Spinach, Organic Goat Cheese,
Roasted Black Walnuts and Strawberries
Aged Balsamic Dressing

Caprese Panzanella

Buffalo Mozzarella and Heirloom Tomato Bruschetta
Focaccia Toasts, Basil Pesto, toasted Pine Nuts
and EVOO dressed Baby Green Lettuces

Bella Greek

Crisp romaine, Florida tomatoes, Hot-house Cucumber,
Pickled Red Onions and Kalamata Olives
Lemon- Feta Vinaigrette

Hearts of Palm

Baby Arugula, shaved Manchego and
Florida Citrus Oregano Dressing

PLATED LUNCH ENTRÉE – SELECT ONE

Caesar Pesto

Hearts of Romaine, Parmesan
Reggiano, Focaccia Crostini,
Kalamata Olive Tapenade
Balsamic Glaze and Classic
Caesar Dressing

with grilled Breast of Chicken

\$32 per person/3 Course

\$42 per person/4 Course

Add grilled Salmon or Shrimp

\$36 per person/3 Course

\$46 per person/4 Course

'Bella' Tuna Niçoise

Balsamic-seared Yellow Fin Tuna,
Baby Greens, Fava Beans,
Grape Tomatoes, Kalamata Olives,
Hard-boiled Egg

EVOO and Red Wine Dressing

\$38 per person/3 Course

\$48 per person/4 Course

Churrasco

Marinated and grilled Flank Steak,
Plantain Tostones, Saffron
and Vegetable

Rice, Cilantro-tomato Relish

Chimichurri and pineapple sauce

\$36 per person/3 Course

\$46 per person/4 Course

Korean BBQ Salmon

Pacific Salmon Filet,
Sesame-scented Brown Rice and
stir-fried Vegetables, Garlic,
Chives and Furikake

\$39 per person/3 Course

\$49 per person/4 Course

Truffle Tortelloni

Jumbo Cheese-stuffed Pasta
Wild Truffle Salsa, Capers
and Fine Herbs,

Sautéed Asparagus Tips

Light Lemon and White Wine Cream

\$34 per person/3 Course

\$44 per person/4 Course

Cuban Pork

Mojo pulled Pork Roast,
Crispy Garlic Yucca, Black Beans
and Rice, Roasted Tomato Ensalada,
Sweet Plantains and
Cilantro-Chili Crema

\$36 per person/3 Course

\$46 per person/4 Course

Florida Orange Chicken

Roasted all natural chicken breast
Honey-orange glazed, mashed
Sweet Potatoes, Lightly steamed
Baby Vegetables

\$36 per person/3 Course

\$46 per person/4 Course

Steak House

Petite grilled N.Y. Sirloin
Butter whipped Potatoes
Young Broccoli and Carrots
Maître d' Butter mounted
Demi Glace

\$42 per person/3 Course

\$52 per person/4 Course

DESSERT – SELECT ONE

Key Lime Tart

Vanilla Whipped Cream and
Coconut Crumbs

Mango Cheesecake

Toasted Macadamia Nuts
Dulce de Leche Caramel

Flourless Chocolate Torte

Raspberry Crème Anglaise

Strawberry and White Chocolate Napoleon

**Caramel Apple upside-down
Bread Pudding**
Bourbon Brown Butter Sauce

Pineapple Flan

Sugar Caramel and toasted Pistachios

BUFFET LUNCHEON

Pricing is based on a minimum of 30 guests. A \$10.00 per person surcharge will be added to events with fewer than 30 guests

Stations require (1) Chef for every 30 guests at \$150 each for the first 2 hours; additional hours at \$35 each*

Buffet luncheon menus include Artisan Breads, Rolls and Sweet Butter; Iced Tea;

Freshly brewed Regular and Decaffeinated Coffee, and a selection of Teas

All food and beverage is subject to a taxable 22% service charge and 9% sales tax

New York Deli

No attendance minimum

Select one of our house-made soups

Zuppa Minestrone, Light Tomato Broth, Vegetables and Pasta

Miami spiced Gazpacho, Cilantro Crème Fraîche

Roasted Tomato and Fennel Bisque

Chicken and Vegetable with Country Egg Noodles

Seasonal Fruit Salad

Red Potato Salad

Bulgur Wheat Tabbouleh

Southern-style Coleslaw

Greek Pasta Salad with Feta and Olives

Tuna Salad, Grilled Chicken Breast and Smoked Virginia Ham

Seasoned Roast Beef and Grilled Vegetables

Cheddar, Swiss, Provolone and Havarti

Artisan Breads and Rolls, Sliced Tomato, Lettuce,
Onion, Pepperoncini, Pickle, Mustards, Mayonnaise,

Pesto Aioli and Horseradish Cream

Old-fashioned Carrot Cake

New York-style Cheese Cake with Macerated

Strawberry Sauce

Warm "Big Apple" Crisp

\$50 per person

"All American" Cook Out*

Requires (1) Chef for every 30 guests at \$150 each

for the first 2 hours;

Additional hours at \$35 each

Fresh-picked Greens with all the Toppings
House-made Ranch Dressing and Balsamic Vinaigrette

3-Bean Salad

Marinated Cucumber, Sweet Onion and Tomato Salad

Sliced Watermelon and Seasonal Fruit Salad

Grilled Kosher Hot Dogs, Hamburgers and Boneless
Chicken Breasts

Cheddar, Swiss, Provolone and Havarti

Artisan Rolls and Buns, Sliced Tomato, Lettuce,
Onion, Pepperoncini, Pickles, Relish, Ketchup, Molasses
BBQ Sauce, Mustards, Mayonnaise

Red Velvet Cup cakes

Mini Boston Cream Pies

Sweet Potato- Pecan Pie

\$50 per person

TRUMP
International
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BUFFET LUNCHEON

Cobb Salad “a-la-minute”**

*Requires (1) Chef for every 30 guests at \$150 each
for the first 2 hours
Additional hours at \$35 each*

Select one of our house-made soups

Zuppa Minestrone, Light Tomato Broth,
Vegetables and Pasta

Miami spiced Gazpacho, Cilantro Crème Fraîche
Roasted Tomato and Fennel Bisque
Chicken and Vegetable with Country Egg Noodles

Your favorite ingredients assembled by our Chefs

Grilled Chicken, Roast Tenderloin and Poached Shrimp
Baby Field Greens, Crisp Bacon, Tomato,
Maytag Blue Cheese, Hard Boiled Eggs,
English Cucumbers, Onion, Avocado
and Kalamata Olives

*House-made Herbed Ranch, Lemon-Feta Vinaigrette,
Balsamic Vinaigrette*

Seasonal Fruit Salad
Flourless Chocolate Torte
Mango-Macadamia Cheesecake
Coconut-Raisin Bread Pudding

\$50 per person

Flavors of Tuscany

Antipasto

Grilled Eggplant and Portobello Mushrooms with Herbs
Marinated Olives, Buffalo Mozzarella and Roma
Tomatoes with Basil Oil, Aged Prosciutto, Genoese
Salami and Mortadella Roasted Sweet Peppers, Artichoke
Hearts and Cannellini Bean Salad Parmigianino
Reggiano, Black Pepper and First Press Olive Oil

Caesar

Crisp Romaine with Parmesan Reggiano,
Black Pepper and Creamy Caesar Dressing
Balsamic Glaze and Kalamata Tapenade

Chicken Cacciatore

3-cheese ravioli with vodka pink sauce
Branzino Bass Picatta

Garlic Focaccia, Parmesan Flatbreads and Grissini Sticks

Spumoni Mousse Parfait,
Tiramisu,
Almond Amaretti Cookies

\$55 per person

BUFFET LUNCHEON

Pressed Panini*

*Requires (1) Chef for every 30 guests at
\$150 each for the first 2 hours;
Additional hours at \$35 each*

Spring Greens with accompaniments
Honey-Balsamic Vinaigrette and Creamy Italian Herb
Dressing

Marinated Olives, Artichoke Hearts
and Roasted Peppers

Fire-roasted Eggplant and Tomato Caponata Relish

Heirloom Tomato and Boccacini Mozzarella Caprese

Freshly grilled Petite Sandwiches filled with:
Italian Meats, Cheeses, Roasted Vegetables
and Fresh Herbs

Steamed Asparagus drenched in Lemon Caper
Emulsion

Lemon Mascarpone Cheesecake
Apple Fritters
Amoretti Cookies and Flavored Biscotti

\$45 per person

Mexican Fiesta

Tortilla Soup

Romaine leaf salad, grape tomatoes, yellow onion,
cucumber, chick peas, cilantro-lime vinaigrette

Alfresco Bean Salad
Mango and Pineapple with Light Chile Spice
Shrimp and roasted Corn Esquites Salad

Chicken Fajitas served with Flour Tortillas
Carne Machada - slow-cooked shredded Beef
with Crispy Taco Shells
Pork shoulder Vieja
Slow-stewed Pinto Beans with Smoked Pork

Shredded Lettuce, Guacamole, Pico de Gallo,
Sharp Cheddar Queso
Blanco, Sour Cream, Jalapeños, Scallion
and Tortilla Chips

Mexican Vanilla Flan
Polvorones - Mexican Wedding Cookies
Cinnamon-sugar Churros with Cajeta Caramel
Abuelita's Chocolate Pudding

\$48 per person

GOURMET BOXED LUNCH

Chic condiments, utensils and napkins are included
All food and beverage is subject to a taxable 22% service charge and 9% sales tax

All box lunches include:

Terra Chips or Potato chips
Miniature Bonbel Cheese
Power bar
Fruit-flavored lollipop
Fresh –baked Cookie
Whole fresh fruit

Please select from the following:

Grilled Chicken and Swiss Wrap
Smoked Turkey on Whole Grain “Club-style”
Hummus and Feta Tortilla Wrap
Miami Cuban sandwich
Roast Sirloin and Wisconsin Cheddar Hoagie
Tabbouleh and marinated Olives with Soft Pita
Chicken Caesar Salad

\$35 per person

Beverage Selections

Iced Cappuccino **\$6**
Bottled Fruit and Vegetable Juices **\$5.50**
Sparkling and Still Mineral Water **\$5.50**
Assorted Soft Drinks **\$5.50**
Assorted Snapple Juices and Gatorade **\$5.50**
Assorted Energy Drinks **\$7**

RECEPTION



RECEPTION

PREMIUM HORS D'OEUVRES

Displayed or Butler-Passed

A minimum order of (25) pieces per item is requested

All food and beverage is subject to a taxable 22% service charge and 9% sales tax

Cold Selections

Brie and Green Apple Butter on Wheat Toast
with toasted Almonds **\$5**

Tuna Tartar tossed in Sweet Chili Aioli
on Sesame Flatbreads **\$6**

'Bella' Hummus on grilled Pita with marinated Olive Salad **\$5**

Gulf Shrimp & Vodka-Gazpacho 'Shots' **\$6**

Bahamian Conch Salad Spoons with citrus chile vinaigrette **\$6**

Smoked Beef Tenderloin on Mini Blue Cheese Biscuits **\$6**

Curried Chicken Salad and Goat Cheese Spread
on Spiced Bread **\$5**

Serrano and Melon with Sherry Pipette **\$5**

Lump Crab, Avocado and Chili Crema on Plantain Chips **\$6**

Salmon Gravlax with Tzatziki and Caviar on Pita Rounds **\$6**

Shrimp Ceviche 'Bloody Mary' with Celery **\$6**

Heirloom Tomato Bruschetta on Tuscan Crusts **\$5**

Roasted Red Bliss Potato with Porcini
and Truffle Crème Fraîche **\$5**

Smoked Salmon Mousse Cones with Cucumber Salsa **\$6**

Lobster 'Tostada', Salsa de Pina, Queso Blanco
and Chipotle Crema **\$7**

Hot Selections

Beijing Vegetarian Spring Rolls, Sweet Chili-Garlic Sauce
\$5

Pork Shumei, XO sauce **\$5**

Lemon Herb Chicken Satay, Mornay Fondue **\$5**

Chicken Quesadillas with Black Beans and Avocado
Crema **\$5**

Pan-seared Maryland Crab Cake, Citrus Aioli **\$6**

Conch Fritter, Key Lime Mayo **\$6**

Chimichurri Beef Skewer, Salsa Rosado **\$6**

Pan Cubano pressed with Swiss, Pork and Mustard **\$5**

New Zealand Lamb Chops with Moroccan crust and
Tzatziki **\$7**

Slider Burgers with Cheddar and Pickles, Molasses BBQ
Sauce **\$6**

Mini Pastrami on Marble Rye with Thousand Island Slaw
\$5

Miami Pulled Pork 'Mini Tacos', 'el Heat' Sauce **\$5**

Fried Three-cheese Ravioli, Salsa Diablo **\$5**

Cornmeal-crust Shrimp, Jalapeño Tartar Sauce **\$6**

Mushroom Empanada, Salsa Ajo **\$5**

RECEPTION PACKAGES, DISPLAYS AND STATIONS

Pricing is based on a minimum of 30 guests

A \$10.00 per person surcharge will be added to events with fewer than 30 guests

Stations require (1) Chef for every 30 guests at \$150 each for the first 2 hours; additional hours at \$35 each*

All food and beverage is subject to a taxable 22% service charge and 9% sales tax

Gold Coast

No attendance minimum

Three-passed hors d'oeuvre selections

Artisan Cheese Selection

Select Imported and Domestic Cheese
Served with Fresh Fruit, Roasted Nuts and
Flatbread Crackers

Crudités with Duo of Dips

Crisp Vegetables with Tahini Hummus
and Cucumber-cilantro Green Goddess Dip

Tropical Fruit Display

Bountiful display of Seasonal Tropical
Fruits, Melons and Berries
Cinnamon-vanilla Yogurt Dip

\$58 per person

Platinum*

*Requires (2) Chefs for every 30 guests at \$125 each for
the first 2 hours;
Additional hours at \$35, each*

Three-passed hors d'oeuvre selections

Artisan Cheese Selection

Select Imported and Domestic Cheese
Served with Fresh Fruit, Roasted Nuts and Flatbread
Crackers

Crudités with Duo of Dips

Crisp Vegetables with Tahini, Hummus
and Cucumber-cilantro Green Goddess Dip

Dim Sum, Ceviche y Tiradito or Mezze Display

Tuscan Sirloin, Cuban Pork or Caribbean Creole Turkey
Station

"Trump Viennese Table"

A beautiful array of miniature Pastries, Petit Fours, Cakes,
Tortes and individual plated desserts

\$70 per person

RECEPTION DISPLAYS

Tapas

Roasted Chorizo lollipops
Serrano and marinated Asparagus
Spanish Meatballs smothered
in Saffron Sauce
Gazpacho Shots with
Cucumber Stirs
Grilled Squid Salad with
Cilantro and Lime
Potatoes with Garlic Aioli
Jamon e Queso Croquettes
Sevilla Green Olives and Picada
Crab Fritters with Citrus Aioli
Tortilla Española, Potato
and Egg Frittata
Garlic & basil macerated
artichoke hearts
Manchego with Quince Jam
Flatbreads, Breadsticks
and Crostini
\$30 per person

Gyros

Shawarma spiced Lamb and
Chicken on Grilled Pita with
additional toppings of Cucumber
Tzatziki, Lettuce, Tomatoes in Olive
Oil, Onion, Cucumber, Feta
and marinated Olives
\$24 per person

Greek Veggie Roll

Grilled Vegetables, Herbs and Feta,
Ovenbaked with EVOO in Phyllo,
Accompanied by Israeli Couscous Paella
and garnish of Sweet Carrot and
Spring Pea Purees
\$20 per person

Mezze

Chick Pea Hummus with grilled Pita,
Lemon-mint Tabbouleh, Eggplant
Babaghanoush, Pickled Vegetable Salad,
Kibbeh Lamb Meatballs, Spinach and
Phyllo pies, Tomato, Cucumber
and Feta Salad
Cured Ham with Dates
\$24 per person

Dim Sum

Chicken and Herb Pot Stickers, Pork Shu
Mai, Vegetable Spring Rolls and Shrimp
Dumplings, Plum Sauce, Sambal Chile
condiment and Soy-vinegar
Dipping Sauce
\$20 per person

Crudités with Duo of Dips

Crisp Vegetables with Tahini, Hummus
and Cucumber-cilantro Green Goddess
Dip
\$12 per person

From the Sea

Served on ice with Cocktail Sauce,
Salsa Golf, Florida Mustard Sauce and
Lemon Wedges Spiced gulf shrimp
cocktail ***\$6 per person***
Jonah Crab Claws ***\$6 per person***
Atlantic King Crab legs ***\$7 per person***
Blue-point oysters on the half shell
\$6 per person
Florida stone Crab Claws ***MP***
Marinated Green Lip Mussels ***MP***

Ceviche y Tiradito

Mango and local Grouper Ceviche with
Lime and Cilantro 'Tiger's Milk'
Cuban shrimp Ceviche in roasted
tomato gazpacho
Created to order, Peruvian
Tuna Tiradito
Yellow-fin tuna, thinly sliced and
dressed with Lime, Ginger, Aji Amarillo
and Soy Garnished with Sweet Potato,
Cilantro, shaved Onion and Peruvian
Choclo Corn
\$24 per person

Artisan Cheese Selection

Select Imported and Domestic Cheese
Served with Fresh Fruit, Roasted Nuts
and Flatbread Crackers
\$18 per person

RECEPTION STATIONS

Pricing is based on a minimum of 30 guests

A \$10.00 per person surcharge will be added to events with fewer than 30 guests

Stations require (1) Chef for every 30 guests at \$150 each for the first 2 hours; additional hours at \$35 each*

All food and beverage is subject to a taxable 22% service charge and 9% sales tax

Sushi

Hand-rolled sushi selections
Yellow Fin Tuna Tataki with
Wakame Salad, Japanese BBQ
Sauce and Anise salted
Edamame Served traditionally
with Pickled Ginger, Wasabi, aged
Soy Sauce and Chopsticks
\$28 per person

'Fritas' Cuban Slider Burgers

Mini Burgers with a mix of Beef
and Chorizo Griddled to order and
served on a Cuban Roll, Queso
Fresco, Tomato Salsa, Mashed
Avocado, Chili Mayo and crispy
Potato Sticks.
Served with Plantain Chips
\$24 per person

'Pinchos'

Grilled Latin Beef, Chicken and
Chorizo Skewers served with
Potato Salad, Argentine
Chimichurri, Venezuelan Avocado
Guasacaca Sauce, Salsa de
Ajo-Garlic Sauce with
Lemon and Cilantro
\$24 per person

Paella Valencia

Shrimp, pulled Chicken, Chorizo,
Clams, Cilantro, Sweet Peppers, Garlic,
Tomatoes, Green Olives, Peas and
Saffron Rice slow-cooked in a light
Chicken Broth with a touch
of White Wine
Small paella (serves 80-100 people)
Large paella (serves 150-200 people)
\$18 per person

Mezze

Hummus with grilled pita, lemon-mint
tabbouleh, Eggplant babaghanoush,
Pickled vegetable salad, Kibbeh lamb
meatballs, spinach & phyllo pies,
tomato-cucumber & feta salad, Cured
ham with dates
\$24 per person

Pad Thai

Sizzling stir-fry of Chicken or
Shrimp, Scallions, Snow Peas,
Mung Bean Sprouts, Peanuts,
Eggs, Ginger, Carrots and Cilantro
Rice Noodles, Tamarind
Pad Thai Sauce
\$20 per person

Quesadillas

Grilled Flour Tortillas with Carne
Machada, Queso Fresco,
Fire-roasted Green Chili, Aged
Cheddar and Caramelized Onions,
Cilantro grilled Chicken, Smoked
Gouda and Jack Guacamole, Sour
Cream, Pico de Gallo, Pickled Hot
Peppers and Salsa Verde
\$20 per person

CARVING STATIONS

Pricing is based on a minimum of 30 guests

A \$10.00 per person surcharge will be added to events with fewer than 30 guests

Stations require (1) Chef for every 30 guests at \$150 each for the first 2 hours; additional hours at \$35 each*

All food and beverage is subject to a taxable 22% service charge and 9% sales tax

Tenderloin

Garlic rubbed and fire roasted Tenderloin of Beef,
Butter whipped Potatoes ,Wild Mushroom Glace
and Truffle Sauce

\$25 per person

Tuscan Sirloin

Herb-crusteD, slow roasted Sirloin served over
Creamy Fontina Polenta with Chianti Demi and a
Basil-tomato Salad

(serves 30 guests)

\$23 per person

Moroccan Lamb Rack

North African spiced and roasted free-range Lamb
Sesame Tahini, stewed Lentils and Tzatziki

(each rack serves 8 portions)

\$25 per person

Cuban Pork

Braised Pork Roast, Cuban Black Beans, Crispy
fried Plantain Maraquitas, Aji Pepper Salsa and
Garlic Mojo sauce

(serves 30 guests)

\$12 per person

Caribbean Creole Turkey

Butter-basted roast Turkey Breast, Island Creole
Tomato Sauce, Red Peas and Rice
and Sweet Bananas

(serves 30 guests)

\$12 per person

Churrasco

Oregano and Cilantro marinated Flank Steak, sliced
thinly on the bias and served with Argentine
Chimichurri and Garlic Yucca Fries

(serves 30 guests)

\$12 per person

North Atlantic Salmon

Tomato, Caper and Sweet Onion Marinade, Dill Beurre
Blanc, Lemon-chive Cream Cheese, and toasted Bagel
Chips

(serves 30 guests)

\$12 per person

Pastrami

Brined, spiced Brisket of Beef Thousand Island
Dressing, Pumpernickel Rolls, Deli-style Slaw
and pickled Vegetables

(serves 30 guests)

\$12 per person

DINNER



DINNER

PLATED DINNER

Pricing is based on a minimum of 20 guests

A \$10.00 per person surcharge will be added to events with fewer than 20 guests

Plated dinner menus include a choice of Soup or Salad, Entrée and Dessert; Artisan Breads, Rolls and Sweet Butter;

Freshly brewed Regular and Decaffeinated Coffee, and a selection of Teas

All food and beverage is subject to a taxable 22% service charge and 9% sales tax

Enhancements

Complete your dining experience with one of the starters below at an additional charge.

Peruvian Shrimp Causa

Shrimp Salad with Aji Amarillo Dressing,
Lima-style Chilled Potato, Avocado-lime
Sauce and Cilantro

Jumbo Lump Crab Cake-

Complemented with Piquillo Pepper
Emulsion Cilantro-tomato Pico de Gallo

Salmon Gravlax

Drizzled with Mint-dill Tzatziki, diced
Cucumber, pickled Sweet Onion and
Keta Salmon Caviar

Angus Tenderloin Carpaccio

Garlic Aioli, Capers and Cornichons
Parmesan Lavosh

Mezze Platter

Lemon Hummus, Kalamata Tapenade,
marinated Feta and Olives served with
grilled Pita

Country-Style Pate

Honey-Pommery Mustard, French Baguette
Crostoni Tarragon Cornichons

Chicken Tostones

Double-fried Plantains topped with Smoked
chicken, Salsa Golf and Chili-tomato Salsa

First course – choice of soup or salad

Soup

Roasted Corn and Crab Bisque
Zuppa Minestrone
Light Tomato Broth, Vegetables and Pasta
Miami spiced Gazpacho
Cilantro Crème Fraîche
Roasted Tomato and Fennel Bisque
Cuban Black Bean & Smoked Pork

Salad

Neomi's
Baby Greens, Red Onions, Cucumber, Grape
Tomatoes, Carrots, Curls and Sunflower Seeds,
Red Wine Vinaigrette
Caesar
Hearts of Romaine, Parmesan Reggiano,
Focaccia Crostini and Kalamata Olive
Tapenade, Balsamic Glaze and
Classic Caesar Dressing

Baby Spinach

Organic Goat Cheese, toasted Black Walnuts
and Strawberries
Aged Balsamic Dressing

Floridian

Arugula-Baby Green Mix, Heirloom Tomatoes, Hearts
of Palm, Macadamia Nuts and Sweet Mango Cuban
Bread Croutons,
Cilantro-lime Vinaigrette

"Bella" Greek

Crisp Romaine, Florida Tomatoes, Hot-house
Cucumber, pickled Red Onions and Kalamata Olives,
Lemon-feta Vinaigrette

Caprese Panzanella

Buffalo Mozzarella and Heirloom Tomato Bruschetta,
Focaccia Toasts, Basil Pesto, toasted Pine Nuts and
EVOO dressed Baby Green Lettuces

Beet Salad

Balsamic, marinated Beets, Organic Goat Cheese,
toasted Pistachios and young Lettuces,
Red Wine-beet Vinaigrette

Hearts of Palm

Baby arugula, shaved manchego, Florida
Citrus Oregano Dressing

INTERMEZZO

Choose from Italian Sorbets, Fresh Juices or Smoothies

\$5 per person

Plated Dinner Entrée - Select one

Atlantic Salmon

Sweet Chili Glaze, over Sesame Brown Rice, Grilled Baby Bok Choy and Edamame with Miso Butter

\$65 per person/3 Course

\$75 per person/4 Course

Black Grouper

Pan-seared and napped with a Spanish Romesco sauce, Toasted Almonds, Polenta Cake and roasted Squash

\$67 per person/3 Course

\$77 per person/4 Course

Bella's Pistou Chicken

All natural grilled Chicken Breast, Basil and Garlic Glaze, Saffron Vegetable Paella, roasted Tomato Ensalada

\$65 per person/3 Course

\$75 per person/4 Course

Chicken Cordon Bleu "Latin Style"

Poached Chicken Breast rolled with Spanish Jamon, Smoked Idiazabel Mornay Sauce, Cuban Bread Crumbs and Baby Broccoli

\$67 per person/3 Course

\$77 per person/4 Course

Peruvian Pollo a la' Brassa

Free-range Chicken Breast marinated with Rotisserie Flavors, Roast Gold Potatoes, Asparagus Tips and Natural Jus

\$67 per person/3 Course

\$77 per person/4 Course

Filet Mignon

Angus Beef with Truffle Butter Dry aged

Black Pepper Glacé and Tobacco Onions Garlic Butter whipped

Potatoes, Seasonal Baby Vegetables

\$85 per person/3 Course

\$95 per person/4 Course

Filet and Shrimp

Fire-roasted Petit Filet and Garlic sautéed Shrimp, Chimichurri mashed potatoes, Sweet Corn-tomato Relish and Plantain Chips

\$95 per person/3 Course

\$105 per person/4 Course

Filet and Florida Snapper

Grilled Petit Filet and pan-seared Local Snapper Orange mashed Sweet Potatoes and Green Bean 'Macadine', Coriander citrus butter

\$108 per person/3 Course

\$118 per person/4 Course

Mojo Pork and Black Grouper

Sour Orange brined Pork Loin and seared Grouper, Criollo Tomato Sauce, Pasta con Tostones, Salsa Rosado and Cilantro-garlic Sauce

\$92 per person/3 Course

\$102 per person/4 Course

New Zealand Lamb Chops

Two double, slow-roasted Chops, Mint Demi-Glacé, Olive and Feta Israeli Couscous, marinated Artichokes

\$94 per person/3 Course

\$104 per person/4 Course

Plated Dinner Dessert - Select one

Flourless Chocolate Torte

Salted Chocolate Crumble, Raspberry Drops and Fresh Berries

Caramel & Banana Chocolate Dome

English Toffee crunch filling

Coconut Flan

Tropical Fruit and Golden Raisin Relish Garnish

Key Lime Tart

Vanilla whipped Cream and Dulce de Leche Drizzle

Lemon Meringue, layered 'Napoleon' style

Pina Colada Semi-Dome

Pineapple Chutney and shaved Coconut

Chocolate and Nutella Tiramisu

Chocolate covered Espresso Beans

Yogurt Mousse Cake

Red Berries and Snow Sugar

Trio of Petite Desserts – please select three

\$6 per person

- Mango Pudding with Almond-coconut Streusel
- Bittersweet Chocolate-Dipped Strawberries with White Chocolate 'Zig-Zags'
- Chocolate 'Abuelita' Cups with Cinnamon-sugar Churros Topping
- Dulce de Leche Truffles
- Tres Leches Crème Caramel with Espresso Foam
- Mini Chocolate Marquis Semi Dome
- Gran Marnier Crème Brûlée with Raspberry Linzer Cookie
- Limoncello Almond Bar with Blueberries
- Caramel Apple 'Upside-down' Cake
- Pina Colada Mousse 'shots' with coconut crunch

BUFFET DINNER

Pricing is based on a minimum of 30 guests

A \$15.00 per person surcharge will be added to events with fewer than 30 guests

Buffets (2) Chefs for every 30 guests at \$150 each for the first 2 hours; additional hours at \$35, each*

Buffet dinner menus include Artisan Breads, Rolls and Sweet Butter;

Freshly brewed Regular and Decaffeinated Coffee, and a selection of Teas

All food and beverage is subject to a taxable 22% service charge and 9% sales tax

Surf and Turf*

Requires (2) Chefs for every 30 guests at \$150 each for the first 2 hours; Additional hours at \$35 each

Spiced Shrimp Cocktail with Lemon Wedges
and Cocktail Sauce

Baby Green Salad with assorted condiments and House Dressings, Hearts of Palm Salad, Florida Citrus Vinaigrette
Shrimp and Lobster Pasta Salad, Lemon-chive Dressing
Roma Tomato Salad with Minted Olive Oil

Grilled and cracked to order

Steamed Maine Lobster with Drawn Butter (1 per person)
Grilled marinated Sirloin (1 per person)

Miami Seafood Sancocho stewed with
Potatoes and Plantains
Coconut Curry Chicken

Steamed Red Bliss Potatoes with Butter and Parsley
Minorcan Vegetable Pilau, Steamed young Vegetables

Dessert

Pretzel-crust Cheesecake, Carrot Cake with
Walnuts and Coconut
Chocolate-Nutella Pie

\$125 per person

**Substitute filet mignon for
an additional \$20 per person*

La Fonda

Requires (2) Chefs for every 30 guests at \$150 each for the first 2 hours; Additional hours at \$35 each

Cuban Shrimp and roasted Tomato Ceviche with
crisp Corn Tortillas

Chopped Salad of Iceberg and Romaine, Grape Tomato,
White Onion, Cucumber and Red Wine Vinaigrette
Corn, Red Bean and Chorizo Salad

Mango and Avocado Salad with pickled Onions
Hearts of Palm Salad, Florida Orange Vinaigrette

Parillada

Churrasco Flank Steak, Mojito Chicken and Sausages
with Chimichurri sauce

Seafood Sancocho Stew smothered with Potatoes,
Corn and Plantains

Ham Croquettes and savory Empanadas
Moros y Cristianos, stewed Black Beans with smoked
Pork and Rice

Fried yucca tossed with Garlic and Lime Mojo
Calabaza Mixto

Dessert

Passion Fruit Farmer's Cheesecake, Argentine
Alfajores with Dulce de Leche
Banana fried Cheesecake with Rum Sauce

\$114 per person

TRUMP
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BUFFET DINNER

Junkanoo

Requires (2) Chefs for every 30 guests at \$150 each for the first 2 hours; Additional hours at \$35 each

Island Pineapple Slaw
Curried Crab and Pasta Salad

Creole spiced Tomato, Sweet Pepper and Onion Salad
Baby Spinach mixed with young Greens
served with traditional condiments
Citrus-pineapple Vinaigrette and Creamy Herb Dressing

Seafood display of Conch Fritters, Bird Chili spiced Shrimp, Tomato-lime Ceviche and fried Grouper Fingers
Lemon Wedges, Spicy Tartar Sauce and traditional Key Lime Mustard

Jerk Pork Roast

Slow-roasted Caribbean spiced Pork
Served with Bahamian Mac-n-Cheese and Banana Chips

'Fire engine' corned beef

Braised in a Tomato Sauce, sliced to order
and served over Hominy buttered Grits
Citrus Cashew glazed Chicken
Creole Fish Stew
Pigeon Peas and Rice
Collard Greens

Dessert

Banana Macadamia Nut Cake
Chocolate Rum Truffles
Tropical Fruit Cocktail

\$115 per person

New England Clam Bake

Requires (2) Chefs for every 30 guests at \$150 each for the first 2 hours; Additional hours at \$35 each

New England Clam Chowder

Baby Green Salad with assorted condiments
and House Dressings

Grilled Asparagus, Gorgonzola Vinaigrette
Grilled Stone Fruit macerated in Balsamic Vinaigrette
Shrimp Farfalle Pasta Salad with Pesto and Pine Nuts
Red Cabbage and Apple Slaw

Steamers

Clams and Black Mussels steamed in "Old Bay" Seasoning,
White Wine, Herbs, Garlic and Lemon Juice

From the Grill

Grilled marinated Sirloin basted with our House Butter
Grilled Mahi Mahi served with Sweet Corn Relish
Linguica Sausage

House Specialties

Brown Bread spiced Chicken, Green Apple Chutney
Boiled Creamer Potatoes with Butter and Parsley
Steamed young Vegetables

Dessert

Applesauce Upside-down Cake
Mini Chocolate Boston Cream Pies
Blueberry Crisp

\$125 per person

**Substitute filet mignon for
an additional \$20 per person*

TRUMP
International
BEACH RESORT • MIAMI

BUFFET DINNER

Pan Pacific

Requires (2) Chefs for every 30 guests at \$125 each for the first 2 hours; Additional hours at \$35 each

Baby Greens with assorted condiments
Cilantro-soy Dressing and Maui Orange Vinaigrette
Sunomono Cucumber, Ginger and Rice Vinegar Salad
Kahuku Sweet Corn Salad
“Lomilomi” Tuna, crumbled with Tomato, Scallions
and White Wine Vinaigrette

Duck Pancit

Stir-fried to order, Tender glazed Duck, Shrimp and Spam®,
Egg Noodles, Carrots, Mushrooms, Garlic and Ginger in a
light Shoyu Sauce

Kona Beef

Coffee and Kahlua-marinated Beef Kebabs, Grilled
Pineapple with Baby Arugula, Cilantro Emulsion and
Wonton Crisps

Aloha

Seafood Coconut Curry with Tamarind and Sweet Peppers
Served with steamed Rice
Pork Char Sui, Asian BBQ Sauce
Baked Sweet Potatoes, Maui Onion Butter,
Vegetable fried Rice
Steamed Baby Vegetables, Cilantro Garlic Butter

Dessert

Pineapple Upside-down Cake
Kona Coffee and Chocolate Domes,
Macadamia Nut Tarts

\$98 per person

Florida Coast

Requires (2) Chefs for every 30 guests at \$125 each for the first 2 hours; Additional hours at \$35 each

Baby Green Salad with assorted condiments
and House Dressings
Cucumber, Tomato and Sesame Salad
Tampa Bay's deviled Crab Salad
Grilled Pineapple Slaw

Ceviche

Our chefs will create fresh Ceviche of
Mango and Local Grouper with Lime
and Cilantro 'Tiger's Milk'
Grilled Calamari in roasted Tomato Gazpacho

Churrasco

Skirt Steak marinated and grilled, complemented by
Plantain Tostones, Vegetable Saffron Paella Rice,
Garlic Chimichurri
Local Red Snapper in Creole Coconut Sauce
Roasted Chicken glazed with a “Pan-handle Paw-Paw”
BBQ Sauce
Seminole Sweet Corn
Cuban Black Beans with smoked Pork and steamed Rice
Fort Meyer's Beach Bread with Florida Tomato Bruschetta

Dessert

Caribbean Banana Cake
Pina Colada Parfait
Key West Lime Pie

\$105 per person

Kosher Event Package

Trump International Beach Resort, Miami is proud to host Kosher Events. We work exclusively with Aroma Market to seamlessly execute your most special day.

All beverage including alcoholic and non alcoholic items must be supplied and served by the Trump International Beach Resort. We offer a four hour bar deluxe beverage package at \$60.00++ per person and include wine service with dinner.

Additional Consideration and Concessions

Complimentary night stay for the Client.

Discount hotel rates for the guests (minimum of 10 rooms)

Kosher Events require a minimum of 100 guests.

We require a \$50.00 per person facility use fee. This fee includes set up, the use of our Ocean Ballroom, beautifully appointed silver pintuck linen, chairs, glassware and choice of decorative charger plates. The facility use fee is subject to a 22% service fee and 7% state tax.

Gratuity to our wait staff based on our retail Event Package price (valued at \$100.00) will be applied. Currently our service fee is 22% plus 9% sales tax.



Aroma Market and Catering is the top provider of quality kosher products. Established in 2006, the market became the epitome of upscale kosher catering for South Florida. Aroma is happy to customize a menu for you.

BEVERAGE



BEVERAGE

BEVERAGE SELECTIONS, SPECIALTY COCKTAILS AND WINE

A \$15.00 per person surcharge will be added to events with fewer than 30 guests

All bars require (1) Bartender for every 75 guests at \$150 each. Cash bars require (1) Cashier for every 75 guests at \$150 each

Premium Brands ~ \$16 each

Grey Goose Vodka , Tanqueray Gin,
Diplomatico Rum, Crown Royal Whiskey,
Don Julio Tequila , Maker's Mark
Bourbon and Johnnie Walker Black
Scotch

Deluxe Brands ~ \$12 each

Absolut Vodka, Beefeater Gin, Bacardi
Lite Rum, Jim Beam Bourbon, Patron
Tequila Silver, Dewar's Scotch and Jack
Daniels Whiskey

All bars feature Trump International
Beach Resort's house wines, two
domestic and two imported beers, a non-
alcoholic beer, assorted soft drinks, and
assorted juices and mineral water

Upgraded wine selections are available
from the Banquet Wine List that follows

Enhance your experience with any
number of our unique specialty cocktails,
cordials or aperitifs

Open Wine & Beer Package (per person)

One Hour	\$21
Two Hours	\$31
Three Hours	\$41
Four Hours	\$57

Hosted 'Hourly' Bar Service (per person)

	<u>Deluxe</u>	<u>Premium</u>
One Hour	\$25	\$30
Two Hours	\$37	\$45
Three Hours	\$49	\$60
Four Hours	\$61	\$75
Five Hours	\$73	\$90

Hosted 'Consumption' Bar Service

	<u>Deluxe</u>	<u>Premium</u>
Cocktails	\$12	\$16
Varietal Wines	\$10	\$10
Imported Beer	\$7.50	\$7.50
Domestic Beer	\$6.50	\$6.50
Non Alcoholic Beer	\$6	\$6
Mineral Waters	\$5.50	\$5.50
Assorted Soft Drinks	\$5.50	\$5.50
Assorted Juices	\$5.50	\$5.50

'Cash' Bar Service

	<u>Deluxe</u>	<u>Premium</u>
Cocktails	\$15	\$21
Varietal Wines	\$13	\$13
Imported Beer	\$9	\$9
Domestic Beer	\$8	\$8
Non Alcoholic Beer	\$7	\$7
Mineral Waters	\$7	\$7
Assorted Soft Drinks	\$7	\$7
Assorted Juices	\$7	\$7

Cordials & Cognacs ~ \$12 each

Kahlua ~ Bailey's ~ Amaretto DiSarrono
Remy VSOP ~ Gran Marnier ~ Sambuca

Specialty Cocktails ~ \$15 each

24 kt Gold Martini ~ Pure Silver Martini
Signature Grapefruit-Rosemary Martini

Specialty Coffee Station ~ \$10

The standard selections include
the following drinks:

Cafe à l'Orange: Grand Marnier, Coffee
and Fresh Whipped Cream

Irish Coffee: Jameson Irish Whiskey, Brown
Sugar, Coffee and Fresh Whipped Cream

Italian Coffee: Sambuca Romana,
Coffee and Fresh Whipped Cream

Jamaican Coffee: Myer's Dark Rum,
Tia Maria, Coffee and Fresh
Whipped Cream

Keoke Coffee: Brandy, Kahlua, Creme de
Cacao, Coffee and Fresh Whipped Cream

Coffee Cart and Service Attendant:
\$100.00 per attendant, based on two hours

Espresso Cart and Service Attendant
\$500.00 per cart, based on two hours
\$10.00 per drink

BEVERAGES

Mojito Bar ~ \$14 each

“A taste of Cuba” right in Sunny Isles.
Razz berry mojito, orange o mojito, limon
mojito, peachy red mojito, Grand melon mojito,
big apple mojito, cocojito

Frozen Drink Bar ~ \$15 each

An island favorite blended with Bacardi Select
and our homemade Tropical mixture.
Choose from the following different flavors.
A taxable 22% service charge and 9% sales tax
will be applied to all food and beverage

Pina Coladas ~ \$15 each

Kahlua Colada, Muddy Colada, Bahama
Mama, Melon Colada, Blue Hawaiian Colada,
Orange “Chi Chi” Colada

Daiquiri Bar ~ \$15 each

Spoil your guests with various choices of
strawberry, mango, banana, wild berry,
cappuccino and hurricane flavors, blended
together with your choice of liquor to create a
refreshing yet elegant cocktail

Margeritas ~ \$15 each

Classic, Mango, Strawberry, you name it!

Champagne Bar ~ \$14 each

The Mimosa

Champagne mixed with freshly squeezed
orange juice

Kir Royale

A mimosa with a hint of blackberry brandy

Chambourd Royale

Champagne mixed with a touch of
Chambourd

Bellini

Champagne and Peach Brandy

Poinsettia

Champagne and Cranberry

Bloody Mary Bar ~ \$11 – \$14 each

Choose your vodka – Absolut peppar or classic
Choose you mix-ins: hot sauce collection,
olives, pickled vegetables and more!

A taxable 22% service charge and 9% sales tax
will be applied to all food and beverage

GENERAL INFORMATION



GENERAL INFORMATION

Menus

Our published menus are merely suggestions. We welcome the opportunity to tailor a menu to your event's specific needs and goals. It is requested that all selections be confirmed at least 14 days in advance of the event. To ensure quality and safety, all food must be prepared and served by our team. We cannot accept "prepared" donated food products. Due to food handling and safety concerns, left-over food may not be removed from the premises.

Plated meal service requires a minimum attendance of 20 guests. For events below this minimum, the following surcharges will be applied to the base menu price:

- *Plated Breakfast - \$5 per person*
- *Plated Lunch - \$8 per person*
- *Plated Dinner - \$10 per person*

Unless otherwise indicated, all breakfast, lunch reception and dinner buffet menu selections require a minimum attendance of 30 guests. For events below this minimum, the following surcharges will be applied to the base menu price:

- *Breakfast Buffets - \$8 per person*
- *Lunch/Reception Buffets - \$10 per person*
- *Dinner Buffets - \$15 per person*

For plated meal service with an advance selection of entrée (RSVP), per person pricing will be based upon the highest priced entrée. For plated meal service without an advance selection of entrée (a la minute), per person pricing will be based upon the highest priced entrée, plus an additional \$20.00 per person to provide a la carte service in a banquet setting.

We are required by law to advise that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.

Kosher Catering

Trump International Beach Resort partners with some of the area's finest kosher food service providers. Your catering professional will be happy to discuss options, additional fees and pricing.

Service Charge and Taxes

All food and beverage is subject to a taxable 22% service charge. The tax rate on food, beverage and service charge is 9%; while the tax rate on all other goods and services is 7%.

Guarantee

A final guarantee of attendance must be submitted at least 72 hours prior to each function. For events occurring on Monday or Tuesday, please provide this number by 5:00 p.m. the preceding Friday. It is the client's responsibility to furnish this guarantee. In the absence of a final guarantee, charges will be based upon the original contracted guest count, or actual attendance, whichever is greater. We allow for a 3% overset. Should your attendance exceed the overset, a \$10.00 surcharge will be added to the base menu price of each additional guest served.



GENERAL INFORMATION



Outdoor Events

When outdoor event space is utilized, additional set-up/labor charges are applicable:

- *50 people or less \$8.00 per person*
- *51 to 100 people \$7.00 per person*
- *101 to 300 people \$6.00 per person*

Per city ordinance, a permit must be filed with Sunny Isles Beach for all outdoor events. Further, all outdoor events must conclude by 11:00pm. Your catering professional will make all of the necessary arrangements. Permit pricing is as follows:

- *49 people or less No charge*
- *50 to 249 people \$150.00 flat fee*
- *250 to 500 people \$600.00 flat fee*

All outdoor events require lighting, which is provided at an additional charge through our preferred vendors.

Alcoholic Beverages

The State of Florida regulates the sales and service of all alcoholic beverages. Trump International Beach Resort is responsible for the administration of those regulations for all events held on its premises. Therefore, all alcoholic beverages must be purchased from Trump International Beach Resort.

It is our intention to provide all of our guests with responsible service of alcoholic beverages. We would like to thank you in advance for your understanding and cooperation with the policies and guidelines listed below:

- All guests whom we believe to be less than thirty (30) years of age must present one of the following acceptable forms of identification: U.S. Driver's License, Passport or Active Military I.D.
- Florida state law prohibits individuals or groups from supplying or removing alcoholic beverages to/from a licensed premise.
- Florida state law prohibits the serving of more than two alcoholic beverages to one person at any time.
- Florida law prohibits the service of alcohol before 12 noon on Sunday.
- All bars are limited to a maximum of five (5) hours of continuous service.
- All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served.
- We do not serve beverages with more than two (2) types of liquor or as a "shot".
- We do not serve anyone whom we have reason to believe is under the influence of alcohol or any other controlled substance, nor will we serve any individual who we believe will give an alcoholic beverage to a minor, an intoxicated person, or a person without proper identification.
- We reserve the right to limit or discontinue the service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages.

GENERAL INFORMATION

Security

All security requirements must be coordinated with Trump International Beach Resort's Director of Security.

Requests for internal security personnel must be pre-arranged at \$45.00 per officer per hour with a four (4) hour minimum, each. Arrangements should be made a minimum of fourteen (14) days prior to the arrival.

Labor

Our staffing ratio is generally 1 server per every 15 guests for a plated dinner & 1 server per 50 guests for reception and is included with all menu pricing. Additional labor fees apply as follows:

- *Additional Servers @ \$200 each*
- *Bartenders @ \$150 each (one bartender is required for every 75 guests)*
- *Cashiers @ \$150 each (one cashier is required for every 75 guests)*
- *Chef/Attendants @ \$150 each for the first 2 hours; additional hours at \$35, each*

Audio-Visual/Electrical/Production

PSAV is located in the resort for your convenience, and is the preferred audio-visual company of Trump International Beach Resort. All outside equipment, regardless of source of power, must comply with Federal, State and local codes. The use of open clip sockets, latex or lamp cord wire, duplex or triplex attachment plugs, or non-U.L. approved equipment is prohibited. Custom power requirements may be arranged with advanced notice through PSAV, 305-692-5721.

Shipping/Freight

We will accept boxes and materials one week prior to your event/program's start date. The first six will be received, stored and moved with our compliments. Additional boxes will be charged a storage/movement fee of \$5.00 each, round-trip. All crates, pallets and/or drop shipments will be subject to additional fees based upon size and weight.

Please label all boxes/shipments as follows:

Name (or name of person that will need the materials once on-site)

Conference/Event Name

Conference Dates

Trump International Beach Resort

18001 Collins Ave

Sunny Isles Beach, Florida 33160

We are happy to arrange for items to be returned, but to expedite the process, ask that you and/or vendors provide completed return labels with the appropriate shipping accounts numbers, addresses, etc.

Our loading dock has very limited space for large deliveries. The unloading and loading of equipment must be coordinated with your Catering/Conference Services Manager and Security. No vehicles can park in the loading dock area. Our freight elevators have a capacity of 2,500 lb. The dimensions of the elevator cab are 6'9" x 4'3" x 8'. The elevator door opening is 4' x 8'.

GENERAL INFORMATION

Parking

Valet Parking only is available at the resort per the following rates, plus tax:

- *Overnight - \$30 per vehicle*
- *Daily/Special Events - \$15 per vehicle*

Décor

Menus are priced to be inclusive of House standard service equipment... tables, chairs, floor-length linens, glassware, china and flatware. We have several linen styles to choose from at no additional cost. Complimentary votive candles are standard for all evening events. Your catering professional will be happy to discuss upgrade options and pricing on elements such as seating, linen, china and glassware; as well, provide assistance with securing entertainment, centerpieces, ice sculptures, decorative lighting, and many other décor essentials.

Due to safety concerns, we are not able to accommodate smoke machines, sparklers or any other devices capable of activating our fire alarm system.

Because the resort maintains its facilities at a high level of quality, clients will be held responsible for any repairs or damage incurred as a result of their guests' and/or vendors' actions.

For the enjoyment of all resort guests, banners, flags, and signs are permitted only in designated function areas, unless prior written approval is supplied.

Payment

To secure our services, a non-refundable initial deposit is due with the receipt of a signed Agreement. Subsequent deposits may be requested as outlined in the Deposit Schedule of your Agreement. All social catered events require full prepayment of estimated charges five (5) business days prior to the event date; as well as a valid credit card on-file to secure the payment of any residual balance. For your review and records, a final invoice will be provided upon the completion of the event.

Cancellation

Should you find it necessary to cancel, please refer to the guidelines/terms as outlined in the Cancellation section of your Agreement.

