



MIAMI

BEACH

CONVENTION CENTER

EXHIBITOR MENU 2026





## CHEF SPOTLIGHT

### ISMAEL LASALLE, EXECUTIVE CHEF

Executive Chef Ismael LaSalle leads the kitchen at the Miami Beach Convention Center, bringing more than 20 years of culinary experience to the facility. His high-volume, high-end catering accomplishments include three Super Bowls, a World Series, breakfast, lunch, and dinner for 9,000 technology developers at Ellucian Live, and an elegant 500-person dinner for the Prince of Monaco.

Chef LaSalle has also cooked for top celebrities, including Jennifer Lopez, Alex Rodriguez, and Miami's own hip-hop superstar Pitbull. Chef LaSalle brings his intense passion for Latin Caribbean cuisine and his love for delicious pastries and desserts to the Sodexo Live! team at the MBCC.

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## REQUEST CATERING SERVICES ONLINE

Depending on your food and beverage preferences, Sodexo Live!'s Online Catering Portal offers a limited variation of our menu services available for purchase. For unique requests like receptions or elaborate food displays, we ask that you reach out to a Catering Sales Representative at [cateringmbcc@sodexo.com](mailto:cateringmbcc@sodexo.com).

After an order has been placed from our Online Portal, a Catering Sales Representative will reach out to confirm timing, location and payment via banquet contract. **All services are considered tentative until a fully executed (signed) banquet contract is received by Sodexo Live!**

**Order Catering Here:** <https://mbcc.ezplanit.com/#/welcome>

## DIETARY & ALLERGEN NOTICE

Custom dietary services like Kosher and Halal may be available at an additional fee. All requests must be communicated in writing ten (10) days in advance of your event. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sodexo Live! does not operate a dedicated allergen-free preparation and service space. Items made on-site are prepared on shared equipment. All Sodexo Live! food and beverage services may contain or come into contact with dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat. The Customer accepts responsibility for communicating caution to those consuming the services, understanding and accepting that Sodexo Live! does not guarantee a complete allergen-free service.

The following dietary labels have been identified within our menus:



Gluten Free



Dairy Free



Nut Free



Vegan



Contains Shellfish



## BUDGETING YOUR EXPERIENCE

All pricing is subject to a 24% Service Charge and 9% Tax.

To receive our listed menu's pricing, orders must be contractually finalized in excess of 30 days from your first event day. Our Executive Chef and his team of culinarians can create custom menu(s) that are tailored to fit your specific group and budget needs.

With additional expenses incurred securing food, beverage and staffing with short notice, additional surcharges may be applicable for orders submitted within 30 days to your first event day:

- **15% Short-Term Order Surcharge:** New orders contractually agreed upon within 30 days from the first event day will be subject to an additional 15% surcharge. While Short-Term orders have access to our full menu offerings, some products and services may not be available.
- **20% On-Site Orders:** New orders contractually agreed upon within 7 days from the start of your event will be subject to an **additional 20% surcharge**. Orders received will be limited to a specific, on-site menu.

Our published catering menus serve as an excellent starting point for planning your event. Due to supply chain challenges, we recommend contacting your Catering Sales Manager for the most updated pricing and availability.

**Order Minimum: \$150 Food and Beverage Subtotal per order**

For additional catering details, please view our [Food & Beverage Guide](#)



COFFEE &  
**REFRESHMENTS**



## COFFEE - Á LA CARTE

### DRIP COFFEE & TEA

Price per gallon (serves approx. 10 to 12 cups). Includes sugar, sugar substitute, half & half, skim milk, and a milk alternative. Maximum of a three (3) hour service per gallon, with charges not on consumption.

**Premium Coffee | 85**

**Premium Decaffeinated Coffee | 85**

**Selection of Herbal Teas | 85**

**Premium Cold Brew | 85**

### VIP DRIP COFFEE & TEA

Price per gallon (serves approx. 10 to 12 cups). Includes sugar, sugar substitute, half & half, skim milk, a milk alternative, caramel and chocolate drizzles, sugar sticks, honey, vanilla and chocolate flavoring syrups & whipped cream. Maximum of a three (3) hour service per gallon, with charges not on consumption.

**VIP Coffee | 100**

**VIP Decaffeinated Coffee | 100**

**VIP Selection of Herbal Teas | 100**

**VIP Cold Brew | 100**

### SINGLE SERVE COFFEE

Keurig® coffee machines incur one (1) rental fee per rental period. Both packages requires one (1) 120 Volt, 20amp dedicated electrical outlet per machine; the Client is responsible for providing all electrical requirements.

**KEURIG® Machine Rental & Pods | 340**

- (1) Keurig Machine
- (42) Regular Coffee pods
- (6) Decaf Coffee pods
- Sugar, sugar substitute, half & half, skim milk, and an alternative plant-based milk

**KEURIG® Pods Refill | +265**

- (42) Regular Coffee pods
- (6) Decaf Coffee pods
- Sugar, sugar substitute, half & half, skim milk, and an alternative plant-based milk

**Frozen Coffee Bar | 1,500**

- (150) 8oz. cups of frozen cold brew
- Three (3) hour service or until supplies last
- Includes vanilla, caramel, hazelnut and mocha flavoring syrups, assorted sprinkles, chocolate shavings, caramel and chocolate drizzle, fresh whipped cream, and festive straws

**Package Requires:**

- Banquet attendant(s) starting at \$180+/per three (3) hour minimum shift, per attendant.
- Frozen Beverage Machine Rental (\$250+ per machine).

**Premium Frozen Coffee Toppings | +400**

Includes mini brownie bites, crushed OREO® pieces, mini chocolate chip cookie bites, graham cracker dust, caramel sugar, maraschino cherries, and mini marshmallows



# ESPRESSO & BARISTA SERVICE

in collaboration with



Elevate your event with a premium, mobile barista experience that leaves a lasting impression. Treat your guests to expertly crafted coffee all day long—sparkling delight, photos, and conversations. Founded in 2011, Express Kafeh began as a homage to barista-style service for educators—and evolved into a standout mobile espresso caterer. Based in Montreal and New York, the team now brings local baristas and top-tier coffee to events across Canada, the U.S., Europe, and beyond.

## ESSENTIALS PACKAGE | 2,000

Made to order espresso beverages! Attendee selection of espresso, decaf espresso, cappuccino, cafe latte, cafe mocha latte, macchiato, Americano.

- (250) 8oz. cups
- (4) hour service or until supplies last
- Includes a variety of sugar and sugar substitutes
- Includes whole milk, skim milk and milk alternatives
- (2) DaVinci Flavored Coffee Syrups
- (1) Espresso Machine and (1) Coffee Bean Grinder
- (1) Barista

### Package Requires:

- (1) 120 Volt, 15amp dedicated electrical outlets. The customer is responsible for providing all electrical requirements
- Counterspace at least 42 in. high, 20 in. deep and 6 ft wide

### Ripples® Beverage Printer | +450

Print a custom logo on top of each beverage

### ExpressKafeh Bar Rental | +300

42 inches high x 20 inches deep x 6 feet wide

## DELUXE PACKAGE | 3,300

Made to order espresso beverages! Attendee selection of espresso, decaf espresso, cappuccino, flat white, cafe latte, cafe mocha latte, macchiato, Americana, chai tea latte, assorted hot herbal teas and hot chocolate.

- Up to (550) 8oz. cups
- (8) hour service or until supplies last
- Includes a variety of sugar and sugar substitutes
- Includes whole milk, skim milk and milk alternatives
- (4) DaVinci Flavored Coffee Syrups
- (1) Espresso Machine and and one (1) Coffee Bean Grinder
- (1) Ripples® Logo Printer (prints a logo on top of the beverage)
- (1) Barista

### Package Requires:

- (2) 120 Volt, 15amp dedicated electrical outlets. The customer is responsible for providing all electrical requirements.
- Counterspace at least 42 in. high, 20 in. deep and 6 ft wide

### Custom Logoed Cup Sleeves | +450

(1) custom logo per package

### Custom Branded ExpressKafeh Bar Rental | +500

- 42 inches high x 20 inches deep x 6 feet wide
- Customization with 1 logo
- Must be confirmed sixty (30) days in advance

### Additional Hours of Service | +100 /per barista/per hour

### Additional Cups | +6 /per cup

Print a custom logo on top of each beverage

## HYDRATION & WATER STATIONS

### WATER COOLERS

Each water cooler incurs one (1) rental fee per rental period and requires (1) 120 Volt, 20amp dedicated electrical outlet. The Customer is responsible for providing all electrical requirements. Not sold on consumption.

#### Water Cooler Rental | 200

Includes five gallons of cold spring water

#### Water Cooler Refill | +50

Price per refill; five (5) gallon replenishment of cold spring water. not sold on consumption.

#### Purified (Glass) Water Cooler Rental\* | 200

Includes five gallons of cold purified water

#### Purified (Glass) Water Cooler Refill | +75

Price per refill; five (5) gallon glass replenishment of cold purified water. not sold on consumption.

\* Purified (Glass) Water Coolers are only permitted on carpeted surfaces (like meeting rooms and ballrooms) and are prohibited in Exhibit Halls due to safety concerns.

 Represents products part of our sustainability initiatives

### SPA (INFUSED) WATER

Price per three (3) gallons. Served via tabletop beverage dispensers. Not sold on consumption.

#### Sunshine Citrus | 200

Lemon and orange

#### Basil Berry Breeze | 200

Strawberry and basil

#### Tropical Sunset Dream | 200

Pineapple and ginger

#### Seaside Mint Cooler | 200

Cucumber and mint

#### Custom Infusion | 220

### AGUA FRESCA

Price per three (3) gallons. Served via tabletop beverage dispensers. Not sold on consumption.

#### Piña / Pineapple | 200

#### Pepino y Limon / Cucumber & Lime | 200

#### Sandia / Watermelon | 200

#### Agua de Jamaica / Hibiscus | 200



## NON-ALCOHOLIC BEVERAGES

### BOTTLED DRINKS

Price per dozen.

 Aquafina® Still Water, 16oz | 72

 Saratoga® Sparkling Water, 12oz | 60

Perrier® Sparkling Water, 11.15oz | 60

Assorted Fruit Juices, 10oz | 60

Orange, apple, cranberry

 Assorted Pepsi® Products, 12oz | 48

Pepsi, Diet Pepsi, Starry, Flavored Bubly

 Original Red Bull® Energy Drink, 8.4oz | 72

Starbucks® Frappuccino, 9.5oz | 86

Caramel, vanilla, mocha

### JUICES & TEAS

Price per gallon. Served via tabletop beverage dispensers.  
Not sold on consumption

Orange Juice | 55

Tropical Fruit Punch | 55

Lemonade | 55

Freshly Brewed Iced Tea | 50

Southern Sweet Tea | 50

Black tea infused with liquid cane sugar

Arnold Palmer | 55

A mix of our in-house lemonade and freshly brewed iced tea

 Represents products part of our sustainability initiatives



SNACKS &  
**EXHIBITOR  
ATTRACTIONS**





## PASTRIES

### MORNING PASTRIES

Sold by the dozen (12).

#### Assorted Freshly Baked Pastries 🍩 | 65

Plain croissants, blueberry muffins, chocolate muffins, guava & queso pastelitos

#### Hometown Pastelitos | 65

Guava, guava & queso, pineapple, coconut

#### Freshly Baked Muffins | 65

Cranberry, blueberry, chocolate chip, cinnamon

#### Gluten-Free Assorted Muffins 🍩 | +5

Chocolate banana, cranberry, lemon blueberry, mango papaya

#### Freshly Baked Cinnamon Rolls | 65

#### Sliced Pullman Loaves | 65

Chocolate marble, orange poppy, lemon glazed, cinnamon

#### Gluten-Free Sliced Pullman Loaves 🍩 | +5

Chocolate banana, cranberry, lemon blueberry, mango papaya

#### Assorted Danishes 🍩 | 65

Cream cheese, crumb, cherry, apple

#### Freshly Baked Croissants | 65

Plain, multigrain

#### Assorted Flavored Croissants | +5

Chocolate, almond, raspberry, Nutella

#### Assorted Bagels 🍩 | 65

Plain, sesame, cinnamon raisin, everything

#### Assorted Scones 🍩 | 65

Blueberry, raspberry white chocolate, apple cinnamon

#### Freshly Baked Donuts 🍩 | 70

## SWEETS

### AFTERNOON SWEETS

Sold by the dozen (12).

#### Gourmet Cookies | 65

Chocolate chunk, oatmeal raisin, peanut butter, white chocolate macadamia

#### Gluten-Free Gourmet Cookies 🍩 🍩 | +5

Chocolate chunk

#### Brownies 🍩 | 65

#### Blondies | 65

#### Tropical Mini Bundt Cakes 🍩 | 65

Key lime, coconut, double chocolate, pineapple

#### Gluten-Free Mini Bundt Cakes 🍩 🍩 | +5

Key lime, coconut, double chocolate, pineapple

#### Chocolate Covered Strawberries | 70

White chocolate, milk chocolate, dark chocolate

#### Assorted Cake Pops 🍩 | 65

White chocolate, milk chocolate, dark chocolate

#### Gourmet Cupcakes 🍩 | 65

Carrot raisin, red velvet, picasso chocolate chunk

#### Gluten-Free Gourmet Cupcakes 🍩 🍩 | +5

#### Custom Decorated or Flavored Cupcakes | +5

## FROM THE PANTRY

### GUILTY PLEASURES

Sold by the dozen (12). Individually packaged.  
No substitutions or modifications.

Assorted Chips 🌱 | 51

Plantain Chips 🌱 | 51

Mini Pretzels 🌱 | 51

Smart Food® Popcorn 🌱🌱 | 51

Assorted Full Size Candy Bars | 60

Assorted Doritos® 🌱 | 51

Fritos® 🌱🌱 | 51

Traditional Chex® Mix | 51

Trail Mix | 51

### HEALTHY INDULGENCES

Sold by the dozen (12). Individually packaged or served.

Protein Overnight Oats 🌱🌱🌱 | 72

Old-fashioned oats, chia seeds, coconut milk and vanilla protein. Selection of one (1) topping per dozen:

- Blueberry
- Strawberry
- Peach

With Gluten-Free Oats 🌱🌱🌱 | +10

Yogurt & Granola Parfaits | 90

Greek yogurt topped with housemade nut-free granola. Selection of one (1) topping per dozen:

- Mixed berries
- Tropical fruit
- Chocolate almond

With Gluten-Free Granola 🌱 | +10

Chia Puddings 🌱🌱🌱 | 72

Black chia seeds, green tea and coconut milk.  
Selection of one (1) topping per dozen:

- Banana
- Blueberry
- Strawberry-guava

Hummus & Crudité 🌱🌱🌱 | 150

Assortment of carrot sticks, celery and bell pepper strips. Selection of one (1) hummus flavor per dozen:

- Chickpea hummus
- Beet hummus
- Roasted red pepper hummus

## SPECIALTY BREAKS & PACKAGES

### HOUSEMADE SIGNATURE BITES

**Sold by multiples of fifty (50).** Individually packaged or served. No substitutions.

#### Garlic-Parmesan-Truffle Potato Chips 🌱🌱 | 310

Homemade fried chips seasoned with garlic, parmesan and truffle

#### Chile-Lime Popcorn | 275

Fresh popcorn seasoned with chile and lime

#### Zesty Plantain Chips 🌱🌱🌱 | 275

Homemade plantain chips seasoned with lime and salt

#### Sweet & Salty Popcorn 🌱 | 275

Mix of buttered popcorn, caramel popcorn drizzled with dark chocolate, and sweet n' spicy seasoned popcorn

#### House Trail Mix | 290

Mix of dried fruit, M&M's®, dark and white chocolate chips, assorted nuts and pretzel

### WHOLESOME BITES

Sold by the dozen (12). Individually packaged or served. No substitutions or modifications.

#### Assorted Whole Fruit 🌱🌱🌱 | 51

#### Granola Bars | 51

#### Seasonal Fruit Cups 🌱🌱🌱 | 96

#### Assorted Fruit Yogurts 🌱 | 66

Blueberry, Strawberry, peach

#### Classic Cookie Bites | 290

Mix of white chocolate macadamia and peanut butter mini cookies

#### Nut-Free Cookie Bites 🌱 | 275

Mix of chocolate chunk and oatmeal raisin mini cookies

#### Gluten-Free Cookie Bites 🌱🌱 | 310

Chocolate chunk gluten-free mini cookies

#### Brownie & Blondie Bites | 290

Mix of chocolate-dipped brownies and blondies

#### Energy Bar Bites 🌱 | 310

Mix of dried fruit bars, whole oat bars and almond butter bars

### CUSTOM LOGOED COOKIES

**Sold by the dozen, minimum order of thirty-six (36) per cookie.** Individually packaged.

#### Large Custom Logoed Cookies | 100

Option of square, circle or rectangle cookie (dependent on logo), lead time of 30 days required.

#### Small Custom Logoed Cookies | 85

Option of square, circle or rectangle cookie (dependent on logo), lead time of 30 days required.

#### Custom Shaped Cookies | Mkt

Create custom-shaped cookies from an image, object or logo, lead time of 45 days required.



## SPECIALTY BREAKS & PACKAGES *continued*

### AMBIENT BREAK PACKAGES

**Sold by multiples of twenty-five (25) guests.** Maximum two (2) hour service. No substitutions or modifications.

#### Yogurt Parfait Station | 500

Build your own yogurt parfait with vanilla Greek yogurt, cinnamon raisin granola, strawberries, blueberries, kiwi, blackberries, pineapple, shredded coconut, pomegranate seeds, chocolate shavings, slivered almonds, mint, lemon curd, maple syrup and honey

#### Guacamole & Pico Station 🌱🌱 | 500

Tortilla chips and plantain chips with mashed avocado, pico de gallo, and a selection of toppings including red onion, corn, green jalapeno, tomato, cilantro, garlic, lime, sea salt and pepper

#### Upgrade to Premium Guac & Pico Station 🌱🌱 | +250

Includes smoked salmon, chicharrons and shrimp ceviche

#### Hummus & Crudité Station 🌱🌱🌱 | 500

Chickpea hummus, spicy roasted red pepper hummus, beet hummus, carrot sticks, celery, bell pepper strips, sliced radish, broccoli, sugar snap peas, pita bread, crostini and crackers

#### Charcuterie & Cheese Station | 600

Chef-selected charcuterie, imported and domestic cheeses, seasonal fruits and berries, sliced baguette, assorted artisan crackers and honey

#### Assorted Fruit & Berries Station 🌱 | 500

Pineapple, strawberries, blueberries, grapes, kiwi, cantaloupe, blackberries, sliced orange and yogurt dip

#### Assorted Cheese, Fruit & Berries Station | 600

Chef-selected imported and domestic cheeses, seasonal fruits and berries, sliced baguette, assorted artisan crackers and honey

### HOT BREAK PACKAGES

**Sold by multiples of fifty (50) guests.** Maximum two (2) hour service. Each package has unique electrical needs; the client is required to provide all electrical requirements.

#### Warm Salted Pretzel Bites 🌱 | 600

Individual cups served with warm beer cheese and mustard

#### Warm Glazed Donut Holes 🌱 | 600

Individual cups of glazed brioche donut bites served with warm chocolate dip and warm raspberry coulis

#### Warm Churro Bites 🌱 | 600

individual cups of glazed brioche donut bites served with warm chocolate dip and warm raspberry coulis

#### Cuban Ventanita 🌱 | 600

Papa rellenas, mushroom croquettes, mini cubano sliders and mini shredded chicken empanadas

#### Vegan Cuban Ventanita 🌱🌱 | 700

Vegan "Impossible" papa rellenas, vegan mushroom croquettes, mini vegan cubano sliders and mini vegan jackfruit

### FROZEN BREAK PACKAGES

**Sold by multiples of fifty (50) guests.** Maximum three (3) hour service. Each package has unique electrical needs; the client is required to provide all electrical requirements.

#### Soft Serve Ice Cream Station | 600

Sold in multiples of fifty (50) 7oz cups, option of either only vanilla, only chocolate or vanilla & chocolate ice cream. Includes rainbow sprinkles, chocolate sprinkles and maraschino cherries.

*Requires Attendant at \$60+ per hour, minimum three (3) hour shift  
Requires Soft Serve Ice Cream Machine Rental(s) at \$250+, per day.*

#### Premium Ice Cream Novelties | 375

Assortment of mini Haagen Daaz® ice cream cups, Blue Bunny® ice cream bars, Nestle® cookie sandwiches, Strawberry Shortcake bar, assorted ice cream cones and assorted popsicles.  
*Requires Freezer Rental(s) at \$100+, per day*

## EXHIBITOR ATTRACTIONS

### ANTIQUE POPCORN MACHINE | 800

Cast your presence far and wide as you draw prospective clients into your booth with the irresistible aromas of freshly popped popcorn.

- 200 portions of popcorn
- One (1) popcorn machine
- Popcorn bags, popcorn oil and popcorn scoop
- Three (3) hour service or until supplies last

#### Package Requires:

- Attendant(s) starting at \$60 per hour, min. three (3) hour shift.
- Power Requirement of two (2) 110 volt, 20 amps electrical service.
- Client is responsible for procuring electrical requirements.

**Antique Popcorn Machine Refill +\$475**  
200 portions of popcorn

### WARM, FRESHLY BAKED COOKIES | 800

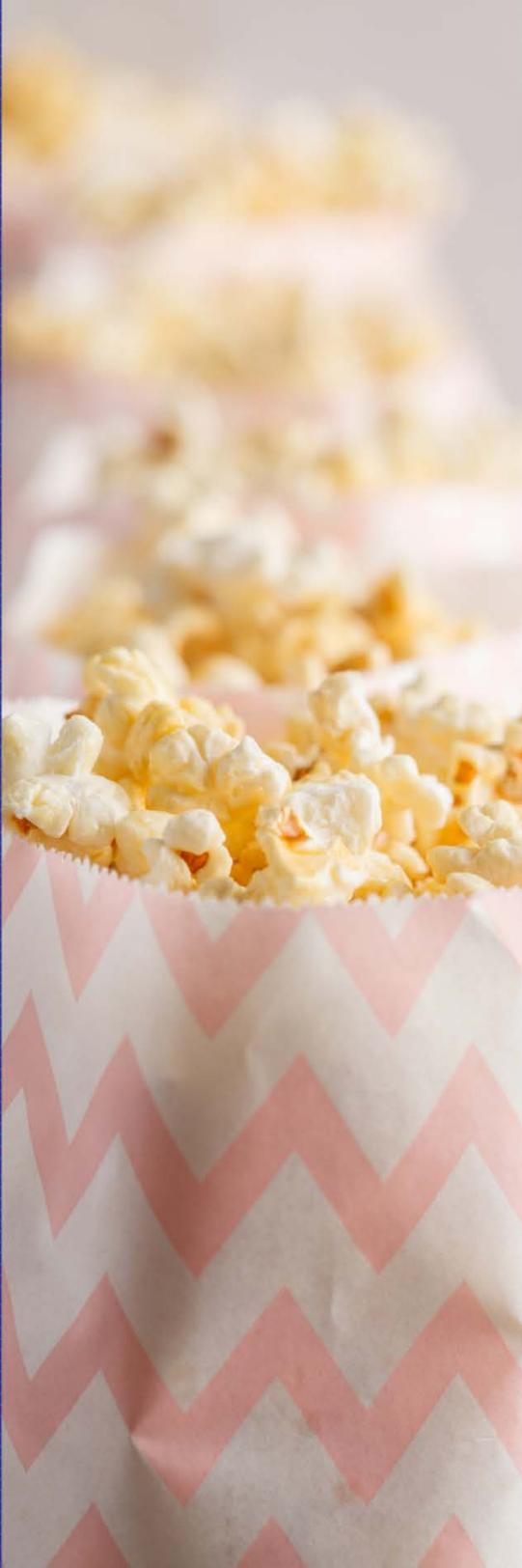
Indulge your senses and captivate your audience with our freshly baked cookies, made to order right in your booth.

- 240 mini cookies; selection of two (2) flavors: Chocolate Chip, Sugar, Oatmeal Raisin, Peanut Butter
- One (1) cookie oven
- Mini plates and napkins
- Three (3) hour service or until supplies last

#### Package Requires:

- Attendant(s) starting at \$60 per hour, min. three (3) hour shift.
- Power Requirement of two (2) 110 volt, 20 amps electrical service.
- Client is responsible for procuring electrical requirements.

**Freshly Baked Cookies Refill +\$675**  
240 mini cookies



## EXHIBITOR ATTRACTIONS

## 21+ ICE CREAM &amp; SORBET | 1,100

Creamy ice cream and sorbets infused with your favorite liquor brands.

in collaboration with **AUBI & RAMSA™**  
21+ ICE CREAM

- (100) 3.7oz ice cream or sorbet pints
- Three (3) hour service or until supplies last
- Selection of up to two (2) ice cream or sorbet flavors

## Package Requires:

- Bartender(s) starting at \$180+ /per three (3) hour shift, per bartender. Additional hour(s) are charged at \$60+ /per hour, per bartender.
- One (1) Aubi & Ramsa Freezer Rental at \$300+ per day. Freezer requires one (1) 120 volt, 20 amps dedicated electrical outlet.
- The customer is responsible for providing all electrical requirements.

## Tequila

- **The Coco Loco:** Don Julio Blanco 
- **Passion Fruit Margarita Sorbet:** Casamigos  
- **Dulce de Leche:** Mi Familia Flores Extra Anejo 

## Single Malt

- **Highland Truffle:** Macallan 12 | +200 

## Bourbon &amp; Rum

- **Old Fashioned:** Woodford Reserve, Cointreau 
- **Chocolate Mark:** Maker's Mark 
- **Tennessee Creme Brulee:** Jack Daniel's 
- **Pina Colada:** Diplomatico 
- **Barbados Tiramisu:** Mount Gay Black Barrel 

## Liqueurs

- **Lucky Brownie:** St. Brendan's Irish Cream
- **Chocolate & Amaretto:** Knight Gabriello

## Gin &amp; Vodka

- **Key Lime Martini:** Hendrick's Gin 
- **White Russian:** Grey Goose Vodka
- **Espresso Martini:** Belvedere Vodka & Cafe Granita 

## Champagne

- **Strawberry French Mimosa:** Piper Heidsieck | +200  



## EXHIBITOR ATTRACTIONS

### CHAMPAGNE FLOATS | 2,250

In collaboration with **Aubi & Ramsa**. Fruity sorbet infused with gin and topped with sparkling prosecco!

- **(65) Rouge 75 Floats:** Sorbet with Hendrick's Gin & Chambord Raspberry Liqueur, topped with La Marca Prosecco  
- **(65) Jaune 75 Floats:** Sorbet with Hendrick's Gin & Chinola Passion Fruit Liqueur, topped with La Marca Prosecco  
- Three (3) hour service or until supplies last

#### Package Requires:

- Bartender(s) starting at \$180+ /per three (3) hour shift, per bartender. Additional hour(s) are charged at \$60+ /per hour, per bartender.
- One (1) Aubi & Ramsa Freezer Rental at \$300+ per day. Freezer requires one (1) 120 volt, 20 amps dedicated electrical outlet.
- The customer is responsible for providing all electrical requirements.

Reach out to a Catering Sales Representative to upgrade your champagne floats to **Moët & Chandon Imperial** or **Veuve Clicquot Yellow Label**.

### FROZEN COFFEE BAR | 1,500

Escape from the heat with a frozen coffee bar!

**Includes a variety of toppings, flavors, festive straws and customizations to make the perfect afternoon refresher for your attendees.**

- 150) 8oz. cups of frozen cold brew
- Three (3) hour service or until supplies last
- Includes vanilla, caramel, hazelnut and mocha flavoring syrups, assorted sprinkles, chocolate shavings, caramel and chocolate drizzle, fresh whipped cream and festive straws

#### Package Requires:

- Attendant(s) starting at \$60 per hour, min. three (3) hour service.
- Requires Frozen Machine Rental at \$250+, per day.
- Power Requirement of two (2) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.

**Additional 50 Servings (within time limit) +\$400**

#### Premium Frozen Coffee Toppings Bar +\$400

Includes mini brownie bites, crushed OREO® pieces, mini chocolate chip cookie bites, graham cracker dust, caramel sugar, maraschino cherries, and mini marshmallows

### FRESH PRESSED JUICE BAR | 1,500

Quench your thirst and revitalize your senses with our locally sourced, fresh cold-pressed juices!

- 150 (8oz) servings; selection of up to two (2) juice flavors:
  - Pineapple Juice
  - Orange Juice
  - Grapefruit Juice
  - Watermelon Juice
  - Tangerine Juice
  - Celery Juice
- Selection of one (1) juice blend:
  - Le Beet (apple, beet and lime),
  - Le Green (cucumber, kale, lime, ginger and agave nectar)
  - Le Carrot (orange, carrot and ginger)
- Three (3) hour service or until supplies last

#### Package Requires:

- Attendant(s) starting at \$60 per hour, min. three (3) hour shift.



# BREAKFAST





## BREAKFAST SANDWICHES

### AMBIENT BREAKFAST SANDWICHES

One dozen (12) servings on a platter with whole fruit and appropriate condiments. No flavor substitutions or modifications.

#### Plain Bagel with Smoked Salmon | 150

Plain bagel, smoked salmon, dill, capers, herb-garlic cream cheese

#### Sesame Bagel with Prosciutto | 150

Sesame bagel, prosciutto ham, peppery arugula, tomato, feta cheese, balsamic glaze

#### Croissant with Egg Salad | 140

Buttery croissant, egg salad (mayo, lemon zest, chives, dill), cucumber

#### Gluten-Free Bread with Hummus and Avocado | 160

Gluten-free bread, chickpea hummus, roasted red pepper, red onion, spinach, sliced avocado

### HOT BREAKFAST SANDWICHES

One dozen (12) servings on a platter with whole fruit and appropriate condiments. No flavor substitutions or modifications.

#### Egg and Cheese | 150

Plain bagel, whole eggs, sharp cheddar cheese

#### Bacon, Egg and Cheese | 160

Everything bagel, smoked applewood pork bacon, whole eggs, sharp cheddar cheese

#### Ham, Egg and Cheese | 160

Buttery croissant, egg salad (mayo, lemon zest, chives, dill), cucumber

#### Turkey Sausage, Egg and Cheese | 160

English muffin, turkey sausage, egg whites, sharp cheddar cheese

#### Vegan Sausage, Vegan Egg and Vegan Cheese | 200

Gluten-free bread, vegan "Impossible" breakfast sausage, vegan "JUST" eggs, vegan cheese



**LUNCH**



## BOXED LUNCHES

**Priced per each. Minimum of fifteen (15) lunch boxes per flavor.**

Beverages sold separately. Served with a piece of assorted whole fruit, a brownie, chips and appropriate condiments.

### SALADS | 38

#### Super Green

Super greens, blueberries, strawberries, toasted almonds and feta cheese.

Served with Caesar dressing 

#### Greek

Fresh spring greens, pepperoncini, tomato, red onion, cucumber, olives and feta cheese.

Served with Lemon Oregano Vinaigrette 

#### Roasted Beet and Orange

Fresh spring greens, roasted beets, orange and walnuts.

Served with Red Wine Vinaigrette 

### SANDWICHES | 42

**Gluten-Free Option available for all flavors. Minimum of fifteen (15) Gluten-Free lunch boxes per flavor. +\$6 per box**

#### Roast Beef

Herb-crusted beef, arugula, Boursin® cheese, horseradish and caramelized onion

#### Black Forest Ham

Mixed greens, Swiss cheese, tomato and honey mustard

#### Italian

Salami, capicola, ham, pepperoni, provolone cheese, olive tapenade and pesto

#### Turkey Club

Roasted turkey, mild cheddar cheese, turkey bacon, tomato, mixed greens and pesto aioli

#### Prosciutto and Brie

Prosciutto ham, brie cheese, baby greens and spicy honey mustard

#### Roasted Vegetable

Portobello mushrooms, bell peppers, pickled red onions, sundried tomatoes and a vegan feta aioli

### WRAPS | 42

**Gluten-Free Option available for all flavors. Minimum of fifteen (15) Gluten-Free lunch boxes per flavor. +\$6 per box**

#### Roasted Turkey

Roasted turkey, mild cheddar cheese, turkey bacon, tomato, mixed greens and pesto aioli

#### Roasted Vegetable

Portobello mushrooms, bell peppers, pickled red onions, sundried tomatoes and a vegan feta aioli

#### Grilled Chicken Caesar

Grilled chicken, romaine, parmesan, tomato and Caesar dressing

#### Tuna Salad

Albacore tuna salad and green leaf

#### Caprese

Fresh mozzarella, tomato and pesto



## LUNCH PLATTERS & BOWLS

### DELI PLATTERS

One dozen (12) servings on a platter with chips and appropriate condiments. No flavor substitutions or modifications.

#### Deli Sandwich Platter | 250

Sandwiches served on a freshly baked deli roll; selection of one (1) flavor per platter

#### Gourmet Wrap Platter | 250

Assorted tomato, wheat and spinach tortillas; selection of one (1) flavor per platter

#### Croissant Sandwich Platter | 250

Sandwiches served on a freshly baked croissant; selection of one (1) flavor per platter

#### Gluten-Free Sandwich Platter | 270

Sandwiches served on Gluten-Free bread; selection of one (1) flavor per platter

#### FLAVOR SELECTIONS:

- Roast Beef 
- Roasted Turkey
- Black Forest Ham
- Tuna Salad 
- Prosciutto and Brie 
- Roasted Vegetable 
- Caprese
- Italian Antipasto
- Grilled Chicken Caesar 

### BOWLS OF SIDE SALAD

Approximately ten to twelve (10-12) servings per bowl. No flavor substitutions or modifications.

#### Baked Three Potato Salad | 100

Yukon gold, sweet and red bliss potatoes with sour cream, flat leaf parsley and a grain mustard dressing

#### Garden Salad | 100

Mixed greens, shredded carrot, cucumber, red onion, tomato and croutons; served with Italian dressing

#### Caesar Salad | 100

Chopped crisp romaine, kale, Pecorino Romano cheese and house-made croutons; served with a Lemon-Caesar dressing

#### Fusilli Pasta Salad | 95

Heirloom tomatoes, fresh basil, fresh spinach, crumbled feta cheese and red pepper vinaigrette

#### Chickpea and Tomato Salad | 110

Chickpeas, Roma tomato, red onion, cucumber, bell pepper, olives and feta dressing

#### Greek Salad | 120

Fresh spring greens, pepperoncini, tomato, red onion, cucumber, olives and feta cheese; served with lemon-oregano vinaigrette

#### Caprese Salad | 130

Fresh mozzarella, heirloom tomato, fresh basil and a balsamic vinegar olive oil dressing



# RECEPTION



## PASSED CANAPES

Price per piece. Fifty (50) piece minimum per canape. \$75++ fee applied for service less than the minimum. No substitutions or modifications. Requires banquet attendant(s) starting at \$180+/per three (3) hour minimum shift, per attendant. Additional hour(s) are charged at \$60+/per hour, per attendant.

### VEGETARIAN/VEGAN

#### Roasted Corn Empanada 🌽🌽 | 7

Fresh lime crema, corn masa, picante sauce

#### Vegan Black Bean and Jackfruit Empanada 🌱🌱 | 7

Flour shell, creamy mojo sauce

#### Vegan Truffle Cauliflower Croquette 🌱🌱 | 8

Gluten-free panko, vegan garlic aioli

#### Vegan Mushroom Croquette 🌱🌱 | 8

Wild mushrooms, black truffle, vegan cashew cream, gluten-free Panko, grained mustard aioli

#### Vegan Stuffed Banana Croquette 🌱🌱 | 8

Green banana, vegan picadillo, vegan feta, gluten-free Panko, picante sauce

#### Vegan Coconut Calamari 🌱🌱 | 9

Tender young coconut, gluten-free breadcrumbs, sofrito sauce

#### Vegan Banana Street Taco 🌱🌱 | 9

Green banana tortilla, shredded vegan ropa vieja, cilantro onion, sliced Serrano peppers

#### Crispy Tempura Cauliflower 🌱🌱 | 8

Nappa cabbage slaw, peanut butter soy dressing

#### Vegan Jackfruit Bao 🌱🌱 | 8

Korean-BBQ style jackfruit, jicama slaw, mini steamed bun

#### Vegetable Antipasto Skewer 🌱🌱 | 6.50

Tomato, artichoke, mozzarella, olive

#### Vegan Heart of Palm Ceviche 🌱🌱 | 8

Heart of palm, lime juice marinade

### BEEF

#### Asado Negro Arepa 🌱🌱 | 7

Venezuelan piloncillo arepa, braised short ribs, fresh salsa

#### Churrasco Mofongo 🌱🌱 | 9

Tender skirt steak, chimichurri, crumbled queso blanco, yuca cups

#### Maduro 🌱🌱 | 7

Beef tenderloin, chimichurri, queso bravo, Cotija cheese, sweet plantain

#### Crispy Rice Wagyu Beef 🌱🌱 | 9

Black bean sauce

#### Bison Short Rib 🌱 | 8

Merlot demi, crispy potato cake

#### Beef Yakatori Mini Skewer 🌱🌱 | 6.50

Spicy sesame ginger glaze

## PASSED CANAPES *continued*

Price per piece. Fifty (50) piece minimum per ca nape. \$75++ fee applied for service less than the minimum. No substitutions or modifications. Requires banquet attendant(s) starting at \$180+/per three (3) hour minimum shift, per attendant. Additional hour(s) are charged at \$60+/per hour, per attendant.

### SEAFOOD

#### Togarashi Dusted Ahi Tuna Wonton 🍣 | 7

Creamy edamame puree, ginger ponzu glaze

#### Pan Seared Lobster Dumpling 🍤 | 8

Maine lobster, gulf shrimp, hot citrus soy sauce

#### Shrimp & Crab Tortellini 🍤 | 8

Pacific gulf shrimp, saffron lobster bisque

#### Lobster Salad 🍤 | 9

Maine lobster, caviar, phyllo cup

#### Paella Arancini 🍤 | 8

Shrimp, gluten-free panko, roasted red pepper sauce

#### Shrimp Street Taco 🍤 | 8

Garlic shrimp, corn mousse, fried corn tortilla

#### Peruvian White Fish Ceviche 🍤 | 7

Sweet potato, concha corn, lime juice marinade

#### Peruvian Shrimp Ceviche 🍤 | 7

Sweet potato, concha corn, lime juice marinade

#### Cobia & Shrimp Ceviche 🍤 | 8

Pico de gal lo, lime juice marinade

#### Ebi & Tuna Roll 🍤 | 8

Shrimp, wakame, tobiko, ginger soy

#### Aji Tuna on Plantain Tostone 🍤 | 7

Tuna, smashed plantain, guacamole, sofrito leche de tigere, micro cilantro

#### Aji Amarillo Grouper Ceviche 🍤 | 8

Florida grouper, creamy aji amarillo leche de tigere, rice cup

#### Smoked Fish Dip 🍤 | 6.50

House smoked white fish mousse, mini cone

### CHICKEN - PORK

#### Reina Pepiada Chicken Croquette 🍤 | 7

Roasted chicken, gluten-free panko, avocado guasacaca

#### Jerk Chicken Satay Skewer 🍤 | 6.50

Spicy jerk BBQ

#### Chicken Street Taco 🍤 | 8

Sweet and spicy chicken, cilantro slaw, fried corn tortilla

#### Honey Pork Belly 🍤 | 7

Cornbread croustade, quinoa puff

#### Prosciutto & Tomato Roll 🍤 | 7

Italian, prosciutto ham, wilted arugula, fresh mozzarella, sundried tomatoes, balsamic glaze

#### Pork Carnita Sope 🍤 | 7

Slow roasted pork, black bean sauce, queso fresco, pickled red onion, fresh lime crema

## STATIONARY RECEPTION BITES

Price per piece. Fifty (50) piece minimum per selection. \$75++ fee applied for service less than the minimum. No substitutions or modifications. Served via stationary chafers and or displays.

### HOT

#### Vegetable Pot Stickers 🍴🌱 | 6.50

Ginger-scallion ponzu

#### Fried Pork Pot Stickers 🍴🌱 | 6.50

Ginger-scallion ponzu

#### Chicken Lemongrass Pot Stickers 🍴🌱 | 6.50

Sweet Thai chili sauce

#### Vegetable Spring Rolls 🍴🌱 | 6.50

Sweet and sour

#### Cuban Spring Rolls 🍴 | 6.50

Mango dip, mustard

#### Southwest Chicken Spring Rolls 🍴 | 6.50

Mustard aioli

#### Dade Street Craft Prime Slider 🍴🌱 | 6.50

Bacon habanero jam

#### Sweet Chili Chicken Slider 🍴🌱 | 6.50

Pickles, coleslaw

#### Cuban Slider 🍴 | 6.50

Pickles, mustard aioli

#### Ropa Vieja Empanada 🍴 | 6.50

Cilantro cream

#### Argentine Chicken Empanada 🍴 | 6.50

Garlic aioli

### AMBIENT

#### Chunky Guacamole 🍴🌱 | 6.50

Roasted tomato, artisan toast

#### Goat Cheese and Fig Spread 🍴 | 6.50

Artisan toast

#### Pinot Noir Poached Pear 🍴 | 7

Baby arugula, crispy prosciutto,  
pomegranate balsamic, artisan toast

#### Brie and Caramelized Onion 🍴 | 6.50

Artisan toast

#### Tomato & Mozzarella Shooter 🍴 | 6.50

Petite heirloom tomato, mozzarella,  
extra virgin olive oil, balsamic pearls

#### Jumbo Shrimp 🍴🌱🌱 | 8

Cocktail sauce

#### Caprese Slider 🍴 | 6.50

Mozzarella, heirloom tomato

#### Assorted Sushi Duo 🍴🌱🌱 | 8

Chef selected varieties, wasabi,  
pickled ginger

#### Assorted Vegan Sushi Duo 🍴🌱🌱 | 9

Chef selected varieties, wasabi,  
pickled ginger



## RECEPTION STATIONS & DISPLAYS

Price per guest. \$75++ fee applied for service less than the minimum.  
Maximum two (2) hour service. Labor fees apply for extended hours of service.

## HOT CULINARY EXPERIENCES

**Ordered in multiples of fifty (50).** Requires Culinary Attendant(s) starting at \$180+/per three (3) hour minimum shift, per attendant. Each package has unique electrical needs; the client is required to provide all electrical requirements.

### Paella Grand Display 🍷🍴🌱 | 27

Saffron infused rice, chicken, chorizo pork sausage, shrimp, clams, mussels, roasted peppers, peas

- Upgrade to a **Lobster Paella Grand Display** | +10 🍷🍴🌱🍷
- Upgrade to a **Vegan Paella Grand Display** | +10 🍷🍴🌱

### Pincho Grand Display 🍷 | 32

Adobo grilled chicken skewers, mojo-marinated grilled steak skewers, Tajin-seasoned jumbo shrimp skewers and roasted vegetable skewers; served with Cubano's Cuban rolls, chimichurri, roasted garlic aioli, guasacaca and picante sauce

### Havana Nights Grand Display 🍷 | 45

Mini Cubanos, yucca fries, cheese croquettas, carne guisada, shrimp ceviche and maduros with queso and cilantro

### Gourmet Pasta to Order 🍷 | 22

Vegan mushroom risotto; Italian chicken sausage and broccoli rabe with basil-oil

### Premium Pasta to Order 🍷 | 28

Gnocchi amatriciana; short rib ravioli with a herb-ricotta cream sauce

### Asian Stir Fry to Order | 25

Attendee selection of chicken, ginger-marinated beef or shrimp, with attendee selection of soba noodles or jasmine rice, snap peas, carrots, bell peppers, onions, garlic, carrots, broccoli, teriyaki sauce, sweet chili sauce, Korean gochujang sauce, truffle oil, crispy shallots, sesame seeds

## AMBIENT DISPLAYS

**Ordered in multiples of twenty-five (25).**

### Cheese, Fruits & Crudites Grand Display | 30

Imported and domestic cheeses, seasonal fruits and berries and fresh vegetable crudites. served with creamy mojito dip, spicy Florida ranch, sliced baguettes, artisan crackers and honey

### Charcuterie, Cheese, Fruits & Crudites Grand Display | 42

Imported and domestic charcuteries, imported and domestic cheeses, seasonal fruits and berries and fresh vegetable crudites. served with creamy mojito dip, spicy Florida ranch, sliced baguettes, artisan crackers and honey

### Sushi Grand Display 🍷 | 48

Chef selected assorted sushi; served with pickled ginger, wasabi and soy sauce

### Ceviche to Order 🍷 | 34

Attendee selection of Ahi Tuna, Shrimp or Snapper, with attendee selection of lemon & lime marinade, pineapple & mango marinate, coconut milk & lime marinade, leche de tigre, avocado, mango, pineapple, jalapenos, red onion, sweet potato, tomato, corn, cilantro, garlic, mint, microgreens, cilantro-lime vinegarette, aji amarillo sauce, rum-honey reduction, salt, pepper, plantain chips. *Requires Culinary Attendant(s) starting at \$180+/per three (3) hour minimum shift.*

### Mini Desserts Grand Display | 34

Includes chocolate covered strawberries, seasonal petit fours, panna cotta, bon bons, macarons, truffles & mini creme brulees (touched to order). *Requires Culinary Attendant(s) starting at \$180+/per three (3) hour minimum shift.*

## RECEPTION STATIONS & DISPLAYS *continued*

Price per guest. \$75\*\* fee applied for service less than the minimum. Maximum two (2) hour service. Labor fees apply for extended hours of service.

### CARVED TO ORDER

**Ordered in multiples of fifty (50).** Requires Culinary Attendant(s) starting at \$180+/per three (3) hour minimum shift, per attendant. Each package has unique electrical needs; the client is required to provide all electrical requirements.

#### Rosemary Turkey to Order 🍴 | 27

Whole turkey roasted with butter and rosemary, served with charred seasonal vegetables and warm bread rolls

#### Cuban Pork in Caja China to Order 🍴🍴 | 35

Tender whole suckling pig with tasty crackling, served with adobo sauce, sweet plantains and rice

**Minimum order of 100 guests; ordered in multiples of 100.**

#### Prime Rib to Order | 43

Herb crusted prime rib, served with a grain mustard and an assortment of freshly baked rolls

#### Atlantic Salmon to Order 🍴🍴 | 40

Roasted mojo-lime salmon, served with spicy mustard beurre blanc and seasonal vegetables

#### Chateaubriand to Order 🍴🍴 | 49

French-style chateaubriand with a Cabernet reduction, served with a roasted garlic mash and saute broccolini

#### Braised Rack of Lamb to Order | 35

Rack of lamb infused with garlic and rosemary, served with seasonal vegetables and warm bread rolls

#### Porchetta to Order | 24

Italian herbed pork, served with a sundried tomato-artichoke spread, pickled peppers, rustic mini rolls and polenta cakes

#### Argentinean Parrillada | 55

Churrasco skirt steak and grilled sausage; served with chimichurri, aji criollo, grilled vegetables, papas provenzal, baguettes and provoleta melted cheese

### DESSERTS TO ORDER

**Ordered in multiples of twenty-five (25).** Requires Culinary Attendant(s) starting at \$180+/per three (3) hour minimum shift, per attendant. Each package has unique electrical needs; the client is required to provide all electrical requirements.

#### Crepes to Order | 19

Includes nutella-banana crepes, berries and cream crepes, and apple cinnamon crepes to order; served with whipped cream

#### Affogatos to Order 🍴 | 19

Scoops of creamy vanilla ice cream drowned with a shot of freshly brewed hot espresso

#### Upgrade with Kahula Coffee Liqueur | +5

#### Upgrade with Sambuca Italian Liqueur | +5

#### Bread Pudding | 19

Includes chocolate-raspberry bread pudding and guava & cheese bread pudding; baked with cinnamon croissants toasted with butter and served with vanilla bean ice cream

#### Soft Serve Ice Cream to Order | 19

Vanilla and chocolate ice cream; attendee selection of waffle cone or bowl; includes whipped cream, maraschino cherries, warm fudge sauce, warm salted caramel, assorted candy pieces (M&M's®, Reese's®, gummy bears), rainbow sprinkles, chocolate sprinkles, grilled pineapple, strawberry compote, grilled peaches, caramelized banana, toasted coconut, dark chocolate shavings, chocolate covered espresso beans and passion fruit curd.

*Minimum order of 50 guests; ordered in multiples of 50*

#### Tropical Banana Foster to Order | 19

Sliced bananas flambéed with butter, brown sugar, cinnamon and a splash of rum; accented with lime and orange slices; served over French vanilla ice cream



**BARS & ALCOHOL**  
SERVICES

## HOSTED BAR PACKAGES

Sodexo Live! bartender(s) are required for all alcohol services starting at \$180+/per three (3) hour minimum shift, per bartender. Additional hour(s) are charged at \$60+/per hour, per bartender. Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer based on product availability. Beverages are priced per glass, can, or cocktail.

### DELUXE

#### Spirits | 11

-  New Amsterdam Vodka
- Hornitos Tequila
- Bacardi Rum
- Beefeater Gin
-  Jack Daniel's Tennessee Whiskey-Bourbon
- Canadian Club Canadian Whiskey
- Jameson Irish Whiskey
- Dewar's White Label Scotch Whiskey
- Hennessy V.S. Cognac
- House Selection of Liqueurs & Cordials

#### Wine | 9

-  Dark Harvest Chardonnay
- Ruffino Lumina Pinot Grigio
-  Sycamore Lane Cabernet Sauvignon
-  Proverb Pinot Noir
-  Wycliff Brut Sparkling Champagne

### PREMIUM

#### Spirits | 12

-  Tito's Handmade Vodka
- Cazadores Tequila
- Captain Morgan Original Spiced Rum
- Tanqueray Gin
-  Maker's Mark Bourbon
- Crown Royal Canadian Whiskey
- Proper No Twelve Irish Whiskey
- Glenfiddich 12 Scotch Whiskey
- Hennessy V.S.O.P. Cognac
- House Selection of Liqueurs & Cordials

#### Wine | 10

-  Kendall-Jackson Vintner's Rsv. Chardonnay
- Kim Crawford Sauvignon Blanc
-  Franciscan Estate Cabernet Sauvignon
-  La Crema Pinot Noir
- Ruffino Sparkling Prosecco

### ULTRA PREMIUM

#### Spirits | 13

- Grey Goose Vodka
- Patron Silver Tequila
- Ron Zacapa No. 23 Rum
- Hendrick's Gin
-  Woodford Reserve Bourbon
- Crown Royal Canadian Whiskey
- Tullamore D.E.W Irish Whiskey
- Glenfiddich 14 Scotch
- Hennessy X.O.
- House Selection of Liqueurs & Cordials

#### Wine | 11

-  Chateau Ste. Michelle 'Mimi' Chardonnay
- Maso Cannali Pinot Grigio
-  Prati by Louis M. Martini Cabernet Sauvignon
- Terrazas 'Reserva' Malbec
- Fleur de Mer Rosé
- La Marca Prosecco

### BEER & SELTZERS

#### Domestic Beer | 7

Bud Light, Miller Light, Michelob Ultra

#### Imported Beer | 8

Heineken, Corona

#### Craft Beer | 8

Sam Adams Boston Lager, Blue Moon

#### Assorted Hard Seltzers | 8

Bud Light, Miller Light, Michelob Ultra

### SOFT DRINKS

#### Red Bull® Energy Drink | 6

 Aquafina® Still Water | 6

 Saratoga® Sparkling Water | 5

Perrier® Sparkling Water | 5

Assorted Fruit Juices | 5

 Assorted Pepsi® Products | 4

## WINES BY THE BOTTLE

Price per bottle. Each sold on consumption. Sodexo Live! bartender(s) are required for all alcohol services starting at \$180+/per three (3) hour minimum shift, per bartender. Additional hour(s) are charged at \$60+/per hour, per bartender. Attendant fees are applicable for butler-passed or plated functions. Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer based on product availability.

### SPARKLING WINE

#### CHAMPAGNE

##### Moët & Chandon Imperial Brut | 240

*(France) vibrant notes of green apple, citrus, and toasted brioche supported by a crisp texture and a smooth, lingering finish.*

##### Veuve Clicquot Yellow Label Brut | 275

*(France) bold and structured with notes of baked apple, white peach, and toasted almond. rich and refined with signature Veuve depth and a vibrant, lingering finish.*

#### PROSECCO

##### LaMarca Prosecco Extra Dry | 50

*(Italy) refined from the Veneto region, offering vibrant notes of ripe citrus, white peach, and honeysuckle. smooth and subtly sweet with a lively effervescence and polished finish.*

##### Ruffino Prosecco DOC Brut | 50

*(Italy) a lively wine with fragrant aromas of white flowers and golden apple. Fine, persistent bubbles and a crisp, elegant finish make it ideal for toasts or light pairings.*

 Represents products part of our sustainability initiatives

### WHITE WINE

#### CHARDONNAY

##### Chateau Ste. Michelle 'Mimi' | 55

*(Columbia Valley, Washington) fresh and elegant with notes of lemon zest, ripe pear, and hints of toasty oak.*

##### Kendall-Jackson Vintner's Reserve | 55

*((California) Lush and full-bodied with tropical fruit, citrus, and vanilla.*

#### PINOT GRIGIO

##### Maso Canali | 60

*(Trentino D.O.C, Italy) crisp, refreshing green apple, pear, citrus and subtle floral notes*

##### Jermann | 75

*(Friuli D.O.C, Italy) a nuanced, complex profile of minerality, balanced with green apple and pear.*

#### SAUVIGNON BLANC

##### Whitehaven | 65

*(Marlborough, New Zealand) bright notes of grapefruit, lemongrass, fresh-snipped greens, white peach, and pear blends.*

##### Kim Crawford | 60

*(Marlborough, New Zealand) intensely aromatic with passionfruit, grapefruit, and fresh herbs.*



## WINES BY THE BOTTLE *continued*

Price per bottle. Each sold on consumption. Sodexo Live! bartender(s) are required for all alcohol services starting at \$180+/per three (3) hour minimum shift, per bartender. Additional hour(s) are charged at \$60+/per hour, per bartender. Attendant fees are applicable for butler-passed or plated functions. Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer based on product availability.

### RED WINE

#### MERLOT

 Chateau Souverain | 45

*(California) medium-bodied with notes of dark cherry, plum, and chocolate. soft, rounded tannins, subtle oak, balanced finish.*

 Napa Cellars | 85

*(Napa County, California) rich and velvety with layers of black cherry, mocha, and toasted oak. Well-integrated tannins and a plush mouthfeel.*

#### MALBEC

Terrazas 'Reserva' | 65

*(Mendoza, Argentina) deep and expressive with ripe blackberry, violet, and dark chocolates. aged in French oak for structure & complexity.*

#### PINOT NOIR

 Kali Hart by Talbott | 75

*(Monterey, California) bright and fruit-forward with notes of red cherry, raspberry, and baking spice. silky texture & a smooth, lingering finish.*

 Erath 'Reserve' | 95

*(Willamette Valley, Oregon) a vibrant, elegant Pinot with flavors of black cherry, currant, and earthy spice. Polished tannins, graceful acidity.*

#### CABERNET SAUVIGNON

 Prati by Louis M. Martini | 65

*(Sonoma County, California) smooth and approachable with ripe blackberry, plum, and hints of vanilla. soft tannins and a polished finish make this an easy-drinking red.*

 Napa Cellars | 100

*(Napa County, California) full-bodied and structured, showcasing dark cherry, cassis, and cocoa with notes of oak spice. rich and layered with a long, satisfying finish.*

#### ROSÉ

Fleur de Mer Dry | 75

*(Côte de Provence, France) a crisp, coastal style rosé with aromas of strawberry, citrus, and rose petals. delicate minerality and a dry, refreshing finish.*

Whispering Angel Dry | 85

*(Provence, France) elegant and pale in color, offering bright flavors of red berries, pink grapefruit, and subtle floral notes. silky texture with a clean, dry finish.*

 Represents products part of our sustainability initiatives

# COCKTAILS

Sodexo Live! bartender(s) are required for all alcohol services starting at \$180+/per three (3) hour minimum shift, per bartender. Additional hour(s) are charged at \$60+/per hour, per bartender. Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer based on product availability. No substitutions or modifications. Not sold on consumption. \*Glassware requires banquet attendant(s) at \$60+/per hour, minimum 3-hour shift. Attendant(s) charged per service, not per package.

## THE CLASSICS

### Price per pre-batched gallon.

No substitutions or modifications.  
Not sold on consumption.

	Disposable <i>14 cocktails</i>	Glassware* <i>10-12 cocktails</i>
<b>Margarita</b> Tequila, organic agave, lime juice, citrus liquor garnished with a dehydrated lime wheel	195	225
<b>Mojito</b> White rum, lime juice, fresh mint, organic agave, soda water garnished with a fresh lime wedge and mint sprig	195	225
<b>Moscow Mule</b> Vodka, lime juice, organic agave, fresh ginger garnished with a fresh lime wheel	195	225
<b>Paloma</b> Tequila, grapefruit juice, lime juice, simple syrup garnished with a fresh lime wedge	195	225
<b>Bloody Mary</b> Vodka, lime juice, tomato juice, spices garnished with a lemon wedge	195	225

### Upgrade to Include a Bloody Mary Garnish Bar | +55

*per gallon, requires glassware upgrade*

Smoked applewood pork bacon, cocktail shrimp, olives, hot sauce, cocktail onions, celery stalks, dill pickle spears, jalapeño slices, black pepper, lemon & lime wedges

### Upgrade to a Flavored Margarita or Mojito | +10

*per gallon*

Flavor selection of either: strawberry, watermelon, passionfruit, coconut, mango, or pineapple

## REFINED SELECTIONS

### Price per fifty (50) cocktails.

No substitutions or modifications.  
Not sold on consumption.

	Disposable <i>14 cocktails</i>	Glassware* <i>10-12 cocktails</i>
<b>Mimosa</b> Prosecco, orange juice	550	700
<b>Lychee Mimosa</b> Prosecco, lychee juice, orange juice	550	700
<b>Bellini</b> Prosecco, peach juice	550	700
<b>Aperol Spritz</b> Prosecco, aperol, soda water garnished with a fresh orange wheel	650	900
<b>Hugo Spritz</b> Prosecco, elderflower liqueur, soda water garnished with mint leaves and a fresh lemon wheel	650	900
<b>Limoncello Spritz</b> Prosecco, limoncello, soda water garnished with a fresh lemon wheel and mint sprig	650	900
<b>Rosé Spritz</b> Rosé, elderflower syrup, soda water garnished with an edible flower	650	900
<b>French 75</b> Gin, prosecco, lemon juice, simple syrup garnished with a lemon twist	600	850
<b>Kir Royale</b> Prosecco, crème de cassis with a lemon twist	600	850

## COCKTAILS *continued*

Sodexo Live! bartender(s) are required for all alcohol services starting at \$180+/per three (3) hour minimum shift, per bartender. Additional hour(s) are charged at \$60+/per hour, per bartender. Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer based on product availability. No substitutions or modifications. Not sold on consumption. \*Glassware requires banquet attendant(s) at \$60+/per hour, minimum 3-hour shift. attendant(s) charged per service, not per package.

### SIGNATURE SELECTIONS

**Price per pre-batched gallon.**

No substitutions or modifications. Not sold on consumption.

<b>Disposable</b>	<b>Glassware*</b>
<i>14 cocktails</i>	<i>10-12 cocktails</i>

<b>Berry Bourbon Smash</b>	<b>210</b>	<b>240</b>
House bourbon, cold-pressed lime juice, organic agave infused with mint and mixed berry shrub garnished with a mint sprig		

<b>Agave Mule</b>	<b>210</b>	<b>240</b>
House tequila, cold-pressed lime juice, organic agave, cold-pressed ginger garnished with a fresh lime wheel		

<b>Smokey Sunset</b>	<b>210</b>	<b>240</b>
House mezcal, cold-pressed watermelon juice, cold-pressed lime juice, organic agave, fresh herbs, Mexican chilies garnished with a dehydrated lime wheel		

<b>Fresh Affairs</b>	<b>210</b>	<b>240</b>
House gin, cold-pressed cucumber juice, cold-pressed lime juice, organic agave infused with Thai basil garnished with a cucumber slice		

<b>Florencia Spritz</b>	<b>210</b>	<b>240</b>
house vodka, cold-pressed lime juice, organic agave infused with jasmine tea, lavender, rosemary and juniper; topped with prosecco & garnished with edible flowers		

<b>Sunny Side Up</b>	<b>210</b>	<b>240</b>
House rum, cold-pressed ginger, cold pressed lime juice, organic agave, turmeric garnished with a dehydrated lime wheel		

<b>Java Buzz</b>	<b>210</b>	<b>240</b>
House vodka, fresh brewed espresso, organic agave infused with a roasted oaxacan coffee blend garnished with espresso beans		

### FROZEN LIBATIONS

**Price per seventy-five (75) 8oz. frozen cocktails (5 gallons).**

Served via disposable serveware. No substitutions or modifications. Not sold on consumption. Requires Frozen Beverage Machine Rental at starting at \$250+ per service. Requires one (1) 220 volts, 20 amps electrical service; client is responsible for procuring electrical requirements.

**Miami Vice | 960**  
**Half Tropical Pina Colada & Half Strawberry Daiquiri**  
 Upgrade to Dark Rum Floater Style | + Mkt

**Frozen Margarita | 960**  
 House tequila, fresh lime, organic agave, fresh citrus

**Tropical Pina Colada | 960**  
 Pineapple rum, organic agave, toasted coconut, cream of coconut, fresh lime juice  
 Upgrade to Dark Rum Floater Style | + Mkt

**Frozen Mudslide | 960**  
 House vodka, coffee liquor, Irish cream, vanilla ice cream, chocolate syrup  
 Upgrade to Include a Mudslide Toppings Bar | +300

**Frozen Strawberry Daiquiri | 960**  
 White rum, strawberry, lime juice and simple syrup  
 Upgrade to a Dark Rum Floater Style | + Mkt

**Frozen Mimosa | 960**  
 Prosecco, fresh orange juice

**Frozé | 960**  
 Rosé wine, organic agave, fresh lime juice

An aerial photograph of a golf course. The foreground is dominated by a large, well-maintained green fairway. To the left, there is a sand trap. In the background, a line of trees marks the edge of the course. The overall scene is captured from a high angle, showing the layout of the green and the surrounding landscape.

**READY TO ORDER?**

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