

THE NATIONAL HOTEL

— south beach —

National Plated Breakfast

(Maximum of 25 Guest)

Breakfast I

Chilled Florida orange juice
Farm fresh scrambled eggs
Served with Smoked bacon & Roasted breakfast potatoes
A selection of freshly baked pastries, presented Family Style, with sweet butter and preserves
Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

Breakfast II

Chilled Florida orange juice
French Toast with maple syrup
Crispy bacon
A selection of freshly baked pastries, presented Family Style, with sweet butter and preserves
Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

Breakfast III

Chilled Florida orange juice
Breakfast tacos with bacon, peppers & cheddar cheese
Served with smoked bacon and sliced seasonal Fruits
A selection of freshly baked pastries, presented Family Style, with sweet butter and preserves
Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

Breakfast IV

Chilled Florida orange juice
Breakfast Frittata made with wild mushrooms, ham & goat cheese
Served with breakfast potatoes
A selection of freshly baked pastries, presented Family Style, with sweet butter and preserves
Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

THE NATIONAL HOTEL

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The National Continental

(No Minimums)

Chilled Florida Orange juice & Grapefruit juice

Freshly baked assortment of Pastries, to include:
Croissants, Assorted Fruit Danish and Muffins

Sweet butter and preserves

Sliced tropical fruit and seasonal berries

Individual fruit yogurts

Freshly brewed Signature "**Starbucks**", regular & decaffeinated coffee,
"**Tazo**" hot teas

Complement your Continental Breakfast Buffet with:

Assorted bagels with cream cheese

Hot breakfast sandwich

Scrambled eggs with Canadian bacon & Provolone cheese

Scramble eggs & Sausage Breakfast tacos with fresh salsa

Fruit Parfait Station

Assorted diced Seasonal Fruits

Plain & Fruit Yogurt

Granola

Honey & Berries Coulis

Smoked Salmon Display

Hand Carved Atlantic Salmon

Includes sliced Bermuda Onions, Tomatoes and Capers

Assortment of Bagels and Cream Cheese

Omelet Station*

(Minimum of 25 guests)

Whole Egg or Egg White omelets, made to order,

With a variety of fillings, to include:

Onions, mushrooms, Tomatoes, Peppers, Cheddar Cheese, Ham & Sausage.

(Egg Beaters upon request)

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*Chef's Fee of \$150.00 will apply

Hot Breakfast Buffet Selections

(Minimum 20 guests)

\$150.00 Fee will apply for those groups under the minimum

South Beach Sunrise

Cold Station

Chilled Florida orange & grapefruit juices

Assorted pastries served with butter and preserves

Assortment of cold cereals with whole & skim milk

Sliced tropical fruit and seasonal berries

Assorted individual yogurts

Hot Station

Scrambled farm fresh eggs

Smoked bacon or Sausage links

Seasoned breakfast potatoes

Freshly brewed "**Starbucks**", Regular & decaffeinated Coffee
"**Tazo**" hot teas

The New Yorker

Chilled Florida orange & grapefruit juice

Freshly baked pastry assortment to include:

Croissants, Fruit Danish and Muffins

Sweet butter and preserves

Smoked Salmon Display

Hand Carved Atlantic Salmon

Served with sliced Bermuda Onions, Tomatoes and Capers

Assortment of Bagels and Cream Cheese

Individual fruit yogurts

Assorted cold cereals with whole and skim milk

Sliced tropical fruit and seasonal berries

Freshly brewed "**Starbucks**", Regular & decaffeinated Coffee
"**Tazo**" hot teas

THE NATIONAL HOTEL

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The National Brunch

(Minimum 50 guests)

Assortment of chilled fresh fruit juices
Tropical fruit display with seasonal berries

Assorted individual yogurts
Freshly baked breakfast pastries, sweet butter & preserves

International cheese display with crackers and French bread

Smoked Salmon display

Includes sliced Bermuda onions, tomatoes and capers and assorted bagels with cream cheese

Salad Station

Mixed field greens with assorted dressings, vine ripened tomatoes with buffalo mozzarella & basil emulsion
Grilled and marinated vegetable pasta salad and seafood salad

Breakfast Station

Scramble Eggs or Eggs Benedict
Crispy bacon and hickory smoked sausage

Lunch Station

Grilled chicken with sun-dried tomato cream
Seared salmon with herbed Beurre blanc
Accompanied by vegetable medley & rice blend

Dessert Station

Chef's selection of assorted cakes
Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

Enhance your guests' experience with one of these delicious Stations:

THE NATIONAL HOTEL

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Omelet Station*

Whole or egg white omelets made to order with savory fillings
Including fresh vegetables, smoked bacon or ham, cheddar & Swiss cheese

Carving Stations*

Carved turkey with giblet gravy*

Roasted sirloin with wild mushroom Demi glaze*

Pasta Station*

Choice of Tortellini, Penne or Bowtie Pasta
Choice of two sauces: Marinara, Pesto Cream, Wild Mushroom, Alfredo Sauce
Garlic bread, garlic, basil & parmesan

*Chef's fee of \$150.00 Per Chef - Per Station

THE NATIONAL HOTEL

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Theme Breaks

Chocolate Lovers

Rich Chocolate Brownies
Chocolate Dipped Strawberries
Chocolate Chip Cookies
Regular, Low Fat & Chocolate Milk
National's Signature Evian Water
Assorted Soft Drinks

The Fountain (Beverage Break)

National's Signature Evian Water
Sparkling St Pellegrino Water
Assorted Soft Drinks, to include: Coke, Diet Coke & Sprite
National Strawberry Lemonade
Freshly Brewed Iced Tea
Freshly sliced Lime, Lemon & Oranges wheels

The Wellness

National's Signature Evian Water
Sparkling St Pellegrino Water
National Strawberry Lemonade
Freshly sliced Lime, Lemon & Oranges wheels
Sliced Tropical Fruit Display & Seasonal Berries
"Nutrigrain" Bars

The Fruity Time

Cranberry, Apple & Pineapple Juices
Freshly Brewed Iced Tea
Freshly sliced Lime, Lemon & Oranges wheels
Seasonal Fruit Skewers
Assorted Seasonal Whole Fruits
Assorted Flavor Yogurts

The Big Apple

New York Style jumbo Pretzels & Dijon Mustard
Individual Bags of Potato Chips
Salted Peanuts
Red Delicious Apples
Assorted Regular and Diet Soft Drinks

THE NATIONAL HOTEL

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The Energizer

Energizing Red Bull (Regular & Sugar Free)
Assorted Soft Drinks, to include: Coke, Diet Coke, Sprite
Evian Water and Pellegrino Sparkling Waters
"Nutrigrain" Bars
Assorted Seasonal Whole Fruits
Assorted Dry Fruits & Nuts
Individual Bags of Hard Pretzels

Little Europe

(Minimum of 25 guests)
Traditional Spaniard Churros (Fried-dough Pastry Snacks)
Assortment of Miniature Desserts & Miniature Fruit Tartlets
Hot Chocolate
Our Classic Starbuck's Iced Frappuccino
Sparkling St Pellegrino Water
Freshly sliced Lime & Lemon wheels

End...of a Long DayTheme Breaks

La Fiesta

Tortilla Chips & Hot Cheese Sauce Dip
Traditional Guacamole and Pico de Gallo
Assorted Chef's Cheese & Fruit Skewers
Stuffed Olives with Goat Cheese

Spice-up your Break with:

Domestic Beers
Imported Beers
House Wines

The Happy Hour

(Minimum of 25 guests)
Assorted Chef's Cheese & Fruit Skewers
Stuffed Olives with Goat Cheese
Oriental Spring Rolls
Mini Chicken Fingers with BBQ Sauce
Soft Drinks and Bottled Water
Freshly sliced Lime, Lemon & Oranges wheels

Complement your Break with:

Domestic Beers
Imported Beers
House Wines

THE NATIONAL HOTEL
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Break Enhancements
A la Carte

Signature Starbucks Regular or Decaffeinated Coffee
And Tazo hot Teas

Hot Chocolate
Assorted Soft Drinks
Sparkling St Pellegrino Water
National's Signature Evian Water ½ Liter
National's Signature Evian Water 1 Liter
Freshly Brewed Iced Tea
Iced Cold Lemonade
National's Signature Strawberry Lemonade
Red Bull (Regular or Sugar Free)
Starbucks Regular or Flavored Frappuccino
Starbucks Coffee Double-Shots

Assorted Breakfast Pastries
Assorted Bagels with Cream Cheese
Hot Breakfast Sandwiches
(Scrambled Eggs, Bacon & Swiss in a Croissant)
Individual flavored yogurts

Sliced Seasonal Tropical Fruit display
Vegetable Crudite with Dipping Sauce
Seasonal Fruit Skewers with Yogurt Dipping
Whole Fresh Fruits (Not on consumption basis)

New York Style Jumbo Pretzels w/ Mustard
"Nutrigrain" Bars
Individually Bagged Pretzels
Individually Bagged Potato Chips
Bowl of Mixed Nuts (1lb)
Assorted Biscotti
Freshly Baked jumbo Cookies
Rich Chocolate Brownies
Assorted Tea Sandwiches

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Lunch Buffet Selections

An additional fee of \$150.00 applies to this menus for those groups under the minimum.
For Groups under the minimum, please contact the Catering Department

The Sandwich Shop

(Minimum 10 guests)

Salad Station

Mixed field greens, chef's vinaigrette Dressing
Seafood pasta salad

Pre-made Sandwich Station

Ham, turkey and Swiss on pannini bread
Roast sirloin & aged cheddar on pannini bread
Grilled chicken & goat cheese on pannini bread
Grilled & Marinated Vegetables on pannini bread

Individual Bags of Potato Chips

Dessert & Beverage Station

Sliced tropical fruit platter
Home baked cookies and brownie squares
Freshly brewed iced tea,
Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

The Deco-Deli Buffet

(Minimum 15 guests)

Salad Station

Mixed field greens, assorted dressings
Marinated vegetable & herb pasta salad
National Potato Salad

Hand carved Meats in slices

Roast Beef,
Baked Ham,
Smoked Turkey

Selection of sliced Cheeses

Cheddar,
Swiss,
Provolone

Vine ripened tomatoes, sweet red onions & Kosher dill pickles

Assorted sandwich breads and rolls

Individual Bags of Potato Chips

Dessert & Beverage Station

Sliced tropical fruit platter
Home baked cookies and brownie squares
Freshly brewed iced tea,
Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

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The Healthy Choice Buffet

(Minimum 15 guests)

Freshly Home baked assorted breads and rolls
Caesar, French and Sherry Vinaigrette Dressings

Natural Green Salad

Mixed Baby Greens
Cucumbers and Tomatoes

Classic National Caesar Salad

Fresh Hearts of Romaine Lettuce
Garlic Croutons
Parmesan Cheese & Sun Dried Tomatoes

Caprese Salad

Vine Ripened Tomatoes, Buffalo Mozzarella
Olive Oil & Aged Balsamic Syrup

Hot Toppings for your Salads

Grilled to perfection Churrasco Beef Strips
&
Grilled Breast of Chicken Strips

Dessert

Make your own.....Fruit Parfaits
Diced Seasonal Fruits, Yogurts, Granola, Honey and Berries Coulis
Freshly brewed iced tea,
Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

Add Baby Shrimps in Light Saffron Sauce

South Beach Bar-B-Que

(Minimum 20 guests)

Mixed field greens, sherry vinaigrette
Old fashioned coleslaw
South Beach potato salad
Penne pasta salad with grilled vegetables

From Silver Chaffing Dishes:

Grilled Hot dogs & Hamburgers
Grilled Chicken breasts
(Veggie burgers on request)
Corn on the cob
Southwestern baked beans

Tropical fresh fruit display
Key Lime pie and Chocolate Mousse Cake

Freshly brewed iced tea,
Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

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Mexican Buffet

(Minimum 20 guests)

Authentic Mexican Style Tortilla chips

Toppings Station

Fresh salsa, guacamole, sour cream, onions,
Tomato, black olives, jalapeno peppers,
Shredded Lettuce, grated cheddar cheese.

Hot Station

Cheese quesadilla
Chicken fajitas with soft flour tortillas
Beef burritos

Served with Traditional Mexican Style Red beans and Chef's rice

Dessert & Beverage Station

Tres leches cake
Coconut flan

Freshly brewed iced tea,
Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

Italian Lunch Buffet

(Minimum 25 guests)

Natural Green Salad

Insalata Verde with Balsamic Vinaigrette

Caprese Salad

Tomato & Mozzarella Dressed with Herbed Oil & Balsamic Reduction

Italian Caponata

Tomatoes, Eggplant, Onions and Zucchini Salad

Chicken Marsala

&

Dolphin Ratatouille

Served with Eggplant Parmesan & Wild Grain Mix

Dessert & Beverage Station

Traditional Tiramisu Cake & Amaretto Strawberry Cake

Freshly brewed iced tea

Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

An additional fee of \$150.00 applies for those groups under the minimum.

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"De mi Tierra" Latin Lunch Buffet

(Minimum 25 guests)

Freshly baked breads and rolls with butter

Mixed field greens, with choice of dressings

Sliced chorizo with manchego cheese

Tomato, cucumber & onion salad

Out of the Chef's Grill, to include:

Marinated skirt steak

&

Grilled Chicken marinated in Tropical Herbs

Served with

Traditional Latin Chimichurri Sauce

Fried Sweet plantains

White rice with black beans

Traditional Flan & Tres leches

Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

"Be Creative and Build Your Own"...Lunch Buffet

(Minimum 25 guests)

Choice of Three Salads

Romaine Lettuce, Caesar Dressing & Garlic croutons

Mixed Greens with Sherry Vinaigrette

Seafood Pasta Salad

Marinated Mushroom & Artichoke Salad

Tomatoes & Mozzarella & Aged Balsamic Syrup

Grilled Vegetables & Couscous

Baby Spinach, Onions & Ripe Tomato Salad

Asparagus, Potato & Wild Mushroom Salad

Choice of Two Main Courses

Grilled Chicken with Key Lime Butter Sauce

Sliced Roast Sirloin with Wild Mushroom Sauce

Roasted Pork Loin with a Sweet Jus

Seared Salmon with a Pepper Cream Sauce

Herb-marinated Dolphin in Tomato Cream Sauce

Citrus Marinated Corvina with Herbed Velouté

All Selections Accompanied By

Vegetables Medley & Rice Blend

Chef's selection of desserts

Sliced Tropical Fruit Platter

Freshly brewed iced tea,

Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

An additional fee of \$150.00 applies for those groups under the minimum.

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Plated Luncheon Selections

Appetizer

(Kindly select one)

Gazpacho

Roasted corn & cilantro chowder

Caesar salad

Mixed greens with cucumber and tomato with sherry vinaigrette

Petit crab cake with grain mustard (kindly add an additional \$4.00++)

Entrée

(Kindly select one of the following)

1.

Herb-seared chicken breast with wild mushrooms

Medley of fresh vegetables & rice pilaf

2.

Citrus seared dolphin with key lime sauce

Medley of fresh vegetables & rice pilaf

3.

Tri color tortellini with grilled chicken in a sun-dried tomato sauce

4.

Soy marinated grilled salmon with wild grains and sweet & sour glaze

Medley of fresh vegetables

5.

Marinated Skirt Steak "Churrasco"

Medley of fresh vegetables & rice pilaf

All luncheons accompanied by assorted rolls with fresh cream butter
Freshly brewed iced tea, "**Starbucks**" regular & decaffeinated coffee and "**Tazo**" hot teas

Chef's Temptations

(Kindly select one)

Grandma's Carrot cake with Sambuca Anglaise

Chocolate mousse cake with raspberry coulis

Key lime pie with mango sauce

Cappuccino torte with Anglaise sauce

Only one selection of Appetizer and Dessert per group.

Split menu only applicable for Entrées at an additional charge of \$5.00 each entrée

THE NATIONAL HOTEL
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The National's Box Lunches

All box lunches come with...

Seasonal Whole Fruit

Salad

(Kindly select one)

Penne Pasta Salad or Traditional Potato Salad

Assorted Home baked Cookies

Individual Bags of Potato Chips

I

Oven Baked Ham and Swiss Cheese
Chef selection of bread

II

Grilled Vegetables & Provolone Cheese
Chef selection of bread

III

Roasted Beef & Provolone Cheese
Chef selection of bread

IV

Smoked Turkey, Brie & Bacon
Chef selection of bread

On Consumption

Assorted Soft Drinks

Small Mineral Water Available

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage.

THE NATIONAL HOTEL

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Hors d'oeuvres Selections

Prices are noted on a per piece basis
Minimum order of 3 dozen per each selection

Hot Butler Passed

Artichokes heart stuffed with goat Cheese

Vegetable Spring Rolls

Brie en Croute

Portobello Mushroom in Phyllo triangles

Mushroom Quiche

Mini Chicken Quesadilla Trumpet

Sweet and Sour Chicken Satay

Chicken Dijonnaise Mini Croissant

Baby New Zealand Lamb Chops with Mint Dip

Mini Beef Wellington

Petit Deco Crab Cakes, Mango Mayonnaise

Caribbean Conch Fritters, Cocktail Sauce

Scallop Wrapped in Bacon

Coconut Shrimp

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Cold Butler Passed

Tomato Salsa on a Herbed Crostini Spicy
Mini Tomato-Mozzarella Kebobs
Gazpacho Served in a mini Glass
Baked Goat Cheese in a Sourdough Baguette

Roast Duck Canapé
Smoked Salmon Mousse on puff pastry

Seared Tuna on Parmesan Crisp
Mango Ceviche in a Shot Glass

Shrimp Cocktail
Beluga Caviar on Brioche

Cocktail Displays

Vegetable Crudités with Chef's selection of Dip

Assorted Grilled Vegetable Platter

Sliced tropical fruit and seasonal berries

Imported and Domestic Cheese with Seasonal Berry Garnish with Crackers & French Bread

Mediterranean Platter

Roasted Vegetables, Humus, Feta Cheese, Kalamata Olives & Pita Breads.

Sweet Displays

Assorted Gourmet Miniatures Desserts, pastries and tartlets
Minimum of 35 guests

Assorted Chef Selection Cakes
Minimum of 35 guests

THE NATIONAL HOTEL

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Enhance your Event with any of these Stations (Stations can be added to any Dinner Buffet or Cocktail Reception)

A minimum of 35 guests is required for station set up.
A chef's fee of \$150.00 will be applied to each station requiring a chef.
An additional fee of \$150.00 applies for groups under 35 guests.

Carving Station

Select one of the following meats, sliced professionally by our chef, accompanied by assorted fresh baked rolls and breads.

Roast turkey with cranberry sauce

Madrange ham with pineapple & pepper sauce

Cumin & sour orange marinated pork loin with cilantro jus

Roast sirloin with Demi glaze

Beef tenderloin with red wine jus

Rack of lamb with rosemary jus

Salmon en Croute

Antipasto Station

A tempting display of chilled favorites

Grilled marinated vegetables
Shrimp & cannelloni beans
Caponata
Balsamic mushrooms
Tomato & Mozzarella

Pasta Station**

Prepared to order by a professional chef

Choice of Tortellini, Penne or Bowtie Pasta
Choice of two sauces: Marinara, Pesto Cream, Wild
Mushroom, Alfredo Sauce
Garlic bread, garlic, basil & parmesan

**Enhance your Pasta Station with these additional toppings:

Italian sausage
Shrimp
Chicken
Wild mushroom
Roasted peppers
Broccoli
Black olives

Sushi Station

A savory display of hand rolled sushi
Served with pickled ginger, Wasabi and soy sauce

Additional Rolls at a minimum order of 3 Dozens

Raw Bar Station

(Minimum 50 guests)

A display of the freshest seafood, on ice
Shucked oysters & clams
Traditional Ceviche
Shrimp cocktail

Add Stone crabs claws with mustard sauce
Market Price (Contact Catering Specialist)

THE NATIONAL HOTEL

— south beach —

Dinner Buffet Selections

(Minimum 35 guests)

\$150.00 Fee will apply for those groups under the minimum

"Backyard" Barbeque Buffet * *

Freshly baked breads and rolls with butter

Mixed field greens, Sherry vinaigrette
German style potato salad
Homemade coleslaw

From Silver Chaffing Dishes:
(Kindly select 2 entrees)

Grilled BBQ chicken breast
Half pound all beef burgers
Slow roasted baby back ribs
Backyard BBQ catch of the day

Corn on the cob
Brown sugar & bourbon baked beans

Chocolate brownie squares, Key Lime Pie
Watermelon wedges

Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

"De mi Tierra" Latin Buffet * *

Freshly baked breads and rolls with butter

Mixed field greens, with choice of dressings
Seafood Ceviche
Marinated hearts of palm
Sliced chorizo with manchego cheese
Tomato, cucumber & onion salad

Argentinean Mixed Grill to include:
Marinated skirt steak
Argentinean sausage
Short Ribs & Chicken

Grilled and carved* to order, with Chimichurri

Sweet plantains
White rice with black beans
Fresh vegetable medley

Traditional Flan & Tres leches

Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

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"Taste of Italy" Italian Buffet

Insalata verde with balsamic vinaigrette
Vine ripe tomatoes, buffalo mozzarella & aged balsamic syrup

Antipasto Station:

Balsamic mushrooms, roasted zucchini & squash
Caponata, lentils and pancetta, frittata with broccoli and salami

Grilled chicken piccata
Roast sirloin alla pizzaloia
Salmon Florentine

Polenta cakes with gorgonzola and ratatouille of vegetables

Chef's selection of desserts
Freshly brewed **"Starbucks"** regular & decaffeinated coffee, **"Tazo"** hot teas

Enhance your Buffet with a Pasta Station*

Choice of One Tortellini, Penne or Bowtie Pasta
Choice of two sauces: Marinara, Pesto Cream, Wild Mushroom, Alfredo Sauce
Garlic bread, garlic, basil & parmesan

* If requested, A chef's fee of \$150.00 will be applied.

**Grill available only for functions at Zee Pool at an additional charge of \$250.00

"Under the Sea" Seafood Buffet

(Minimum 35 guests)

\$150.00 Fee will apply for those groups under the minimum

Salad Station

Mixed Baby Greens Salad
Seafood Pasta Salad
Calamari with cannelloni beans
Marinated mussels & Roasted vegetable Salad

Kindly select two of the following:

Grilled salmon with key lime sauce
Lemon pepper marinated dolphin, light tomato puree
Cajun spiced Corvina, herbed cream sauce
Banana leaf wrapped coconut & lime snapper
Grilled chicken with mushroom ragout

Served with

Wild grain medley and grilled vegetables stacks
Freshly baked rolls with sweet butter

Dessert & Beverage Station

Chef's selection of cakes, tortes and pies

Freshly brewed **"Starbucks"** regular & decaffeinated coffee, **"Tazo"** hot teas

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"International" Dinner Buffet

(Minimum 35 guests)

\$150.00 Fee will apply for those groups under the minimum

Kindly select four items

Mixed greens with European cucumber & tomato

Seafood pasta salad

Grilled vegetable salad

Vine ripened tomatoes, buffalo mozzarella with herbed oil and balsamic reduction

Marinated hearts of palm salad

Caesar salad with Focaccia croutons and freshly grated parmesan

Caponata

Tomato, cucumber and onion salad

Selection of two items

Chicken stuffed with spinach, mushrooms, and goat cheese with a red pepper coulis

Herb seared chicken with wild mushrooms

Seared Snapper with key lime butter sauce

Grilled salmon with roasted leeks and Beurre blanc

Seared Corvina with cilantro and sweet pepper sauce

Roast sliced sirloin with Marsala sauce

Roasted cumin and sour orange marinated pork loin with cilantro jus

All selections accompanied by a fresh vegetable medley

With your choice of rice blend **or** roasted potatoes

Assorted cakes and sliced tropical fruit platter will be presented as Dessert.

Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

*If requested, A chef's Carver fee of \$150.00 will be applied.

"The Four Stations" Dinner Buffet

Salad Station

Mixed Baby Greens, Cucumbers and Tomatoes

Fresh Hearts of Romaine Lettuce, Garlic Croutons, Parmesan Cheese & Sun Dried Tomatoes

Vine Ripened Tomatoes, Buffalo Mozzarella, Olive Oil & Aged Balsamic Syrup

Pasta Station*

Choice of One Tortellini, Penne or Bowtie Pasta

Choice of two sauces: Marinara, Pesto Cream, Wild Mushroom, Alfredo Sauce

Garlic bread, garlic, basil & parmesan

Carving Station*

Select **Two** of the following meats,

Sliced professionally by our chef

Accompanied by freshly baked rolls and breads.

Roast turkey with cranberry sauce

Madrangle ham with pineapple & pepper sauce

Cumin & sour orange pork loin

Roast sirloin with Demi glaze

Salmon en Croute

Dessert Station

Chef's selection of cakes, tortes and pies

Freshly brewed "**Starbucks**" regular & decaffeinated coffee, "**Tazo**" hot teas

*If requested, A chef's Carver fee of \$150.00 will be applied, for each Chef at a Station.

THE NATIONAL HOTEL

— south beach —

Four Course Plated Dinner I

Appetizers

(Kindly select one of the following)

Fresh vegetable ravioli with basil & tomato puree.
Fresh lump crab cake and locally grown micro greens with mustard sauce
Shrimp & tortellini in a sun dried tomato cream sauce.

Salad

(Kindly select one of the following)

Baby greens with European cucumber & teardrop tomatoes in sherry vinaigrette.
The National's Caesar with sun-dried tomato, Focaccia croutons & Parmesan.
Baby greens with hearts of palm and balsamic vinaigrette.

Main Course

(Kindly select one of the following)

Chicken breast stuffed with ratatouille of vegetables in a light tomato sauce
Herb-seared breast of chicken with wild mushrooms in a cream sauce
Grilled fresh salmon, Key Lime butter sauce
Seared fresh yellowtail snapper with cilantro scented broth
Grilled NY Strip with a sage blue Demi glaze
Seared Corvina, yellow tomato coulis
Filet of beef tenderloin served with a roasted garlic Demi glaze

Choice of Vegetable and Starch

(Kindly select one of each)

Grilled Vegetables Stacks
Asparagus Bundles
Medley of Baby Vegetables
French Beans and Carrots

Potato Gratin
Roasted Garlic Mash
Saffron Risotto Cakes
Wild Grain Medley

Dessert Selection

(Kindly select one of the following)

Café Con Leche

Neutty espresso sponge with a hint of cinnamon, Cuban coffee syrup, brandy white chocolate mouse,
Finished with whipped cream and chocolate shavings.

Tropical Mandarin Charlotte

Zesty orange cake, mandarin orange Bavarian, topped with crunchy lady finger and glazed mandarin
orange slices.

The Last Lime

Heavenly Key lime white chocolate Bavarian, over key lime sponge base.

Freshly brewed "Starbucks" regular & decaffeinated coffee, "Tazo" hot teas

Split menu only applicable for Entrées at an additional charge of \$5.00 each entrée.

THE NATIONAL HOTEL

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Four Course Plated Dinner II

Appetizers

(Kindly select one of the following)

Wild mushrooms & goat cheese strudel with herbed cream sauce.
Seared fresh jumbo scallops with spinach risotto, red pepper coulis.
Fresh lump crab cake and locally grown micro greens with mustard sauce
Shrimp & tortellini in a sun dried tomato cream sauce.

Salad

(Kindly select one of the following)

Baby greens with European cucumber & teardrop tomatoes in sherry vinaigrette.
The National's Caesar with sun-dried tomato, Focaccia croutons & Parmesan.
Crispy Katafi wrapped goat cheese, sherry vinaigrette & mixed greens.
Tomato and mozzarella with herbed oil and balsamic reduction.
Baby greens with hearts of palm and balsamic vinaigrette.

Main Course

(Kindly select one of the following)

Herb seared breast of chicken and shrimp with tomato, garlic and Beurre blanc
Filet of beef tenderloin & salmon with mushroom cream & herbed Beurre blanc
Medallion of veal with porcini mushrooms
Veal tenderloin & lobster tail with Dijon mushroom cream

Choice of Vegetable and Starch

(Kindly select one of each)

Grilled Vegetables Stacks
Asparagus Bundles
Medley of Baby Vegetables
French Beans and Carrots

Potato Gratin
Roasted Garlic Mash
Saffron Risotto Cakes
Wild Grain Medley

Dessert Selection

(Kindly select one of the following)

Café Con Leche

Neutty espresso sponge with a hint of cinnamon, Cuban coffee syrup, brandy white chocolate mouse,
Finished with whipped cream and chocolate shavings.

Chocolate Mojito

Dark chocolate rum panache, Crispy chocolate pepper cookie, Minted lime and mint mousse.

Flourless Chocolate Volcano

Luscious melt in your mouth, bittersweet chocolate cake, finished with silky ganache.
Topped with chocolate curls and dusted with premium cocoa powder.

The Last Lime

Heavenly Key lime white chocolate Bavarian, over key lime sponge base.

Freshly brewed "Starbucks" regular & decaffeinated coffee, "Tazo" hot teas

Split menu only applicable for Entrées at an additional charge of \$5.00 each entrée.

THE NATIONAL HOTEL

— south beach —

Banquet Beverage Selections

(Minimum of Two Hours)

A bartender's fee of \$150 will be applied per bartender on all bars
(1 Bartender Per 75 guests).

Name Brands*

Skyy Vodka
Johnny Walker Red Scotch
Bacardi Rum
Sauza Tequila
Jim Beam Bourbon
Bombay Gin
Seagram's 7 Whisky
Budweiser and Heineken
House Red & White Wines

Premium Brands*

Absolut Vodka
Johnny Walker Black Scotch
Bacardi Select Rum
Tequila Patron
Jack Daniels Bourbon
Bombay Gin
Seagram's VO Whisky
Heineken, Bud Light
Budweiser
House Red & White Wines

Super Premium Brands*

Kettle One or Grey Goose
Chivas Scotch
Anejo Rum
Tequila Patron Anejo
Bacardi Light Rum
Bombay Sapphire Gin
Crown Royal Whisky
Budweiser, Bud Light
Heineken, & Corona
House Red & White Wines

*The National Hotel may change any Bar's product for a similar one, with in the Brand Tier.

*All open bars include unlimited bar service for a specified period of time and will include assorted soft drinks, mineral waters and juices.

BEER AND WINE STATION

Domestic & Imported Beer

Domestic & Imported Beer and
House-suggested red & white wine

CONSUMPTION BAR

Name Brand Liquor
Premium Liquor
Super Premium Liquor
Domestic Beer
Imported Beer
House Suggestion of Wine
Korbel Champagne
Cordials
Soft Drinks
Mineral Water
Juices

CASH BAR

Available in our D' Lounge Bar & Zee Pool Bar at our standard hotel prices.
\$150.00 Cashier fee and \$150.00 Bartender fee, will apply (One of each per 75 guests).