



2024 CATERING MENU



WELCOME TO THE MIAMI BEACH CONVENTION CENTER

With the first-class hospitality and exceptional culinary experience you can expect from our team, we're here to make sure every minute of your time with us is unforgettable.

Our innovative menu offerings feature a distinct homegrown flair that treats guests to the diverse tastes of Miami. We believe in using fresh, sustainable ingredients to highlight the best the region has to offer, and we're proud to work with local partners to source authentic flavors.

Select from our many packages or customize a menu based on event, style, budget, and dietary needs. Our highly trained staff will indulge you and your guests with impeccable presentation and attention to every detail.

From morning coffee breaks to grand galas, let's work together to craft a unique Miami Beach experience that will keep your guests coming back year after year.

The Sodexo Live! Team
1901 Convention Center Drive
Miami Beach, FL 33139





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DIETARY KEY



GLUTEN FREE



PLANT-BASED



SUSTAINABLY
PRODUCED

Sodexo Live! does not operate a dedicated allergen-free preparation and service space. Items made on-site are prepared on shared equipment and may come into contact with products containing gluten and common allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For halal, kosher, and other specialty dietary needs, please speak with your Catering Sales Professional.



Coffee & Refreshments



Coffee a la Carte

PREMIUM COFFEE BY THE GALLON

One (1) Gallon serves approximately 12 cups. Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk.

Premium Coffee	\$70
Premium Decaffeinated Coffee	\$70
Selection of Herbal Teas	\$70
Premium Cold Brew	\$70

VIP COFFEE BY THE GALLON

One (1) Gallon serves approximately 12 cups. Includes sugar, sugar substitute, half & half, skim milk, a plant-based milk, along with caramel and chocolate sauces, sugar sticks, honey, fresh whipped cream, and vanilla, caramel and mocha flavoring syrup.

VIP Coffee	\$85
VIP Decaffeinated Coffee	\$85
VIP Selection of Herbal Teas	\$85
VIP Cold Brew	\$85

SINGLE-SERVE COFFEE BREWERS

NESPRESSO® *

\$350

Machine Rental & Machine Rental

Includes Nespresso machine rental, 3 gallons of water, 30 regular espresso pods, 12 decaf espresso pods, a selection of tea and appropriate condiments.

Additional Refill Kits \$280

KEURIG® *

\$335

Starting Kit & Machine Rental

Includes Keurig machine rental, 3 gallons of water, 36 regular coffee pods, 12 decaf coffee pods, a selection of tea and appropriate condiments.

Additional Refill Kits \$260

**Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements. Single-serve coffee machines incur one (1) rental fee per rental period.*

Specialty Coffee Breaks



CAFECITO 305*

Starting at \$1,100

Authentic Cuban Colada shots made to order with 100% Arabica Beans.

- 3-hour service with 250 1oz. cups
- Cuban cafetera and grinder
- Includes sugar, sugar substitute, half & half, skim milk and plant based milk

Requires service attendant(s) starting at \$180++. Additional cups at \$2++ each

FROZEN GRANITAS*

Starting at \$2,000

In-house frozen cold brew with guest selection of flavoring and toppings.

- 3-hour service or up to 300 8oz. cups
- Assorted DaVinci flavored syrups
- Includes caramel and chocolate sauces, and fresh whipped cream

Requires service attendant(s) starting at \$180++. Additional cups at \$8++ each

FRAPPUCINO BAR*

Starting at \$2,500

Selection of two Frappuccino flavors, with guest selection of toppings.

- 3-hour service or up to 300 12oz. cups
- Includes sugar, sugar substitute, caramel and chocolate sauces, chocolate shavings, sprinkles, and fresh whipped cream.
- Selection of two (2) flavors:
 - Vanilla Bean
 - Chocolate Mocha
 - Sweet Caramel
 - Hazelnut

Requires service attendant(s) starting at \$180++. Additional cups at \$10++ each

**Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.*

Barista Service



Enhance the attendee experience with a barista experience, offering made-to-order espresso beverages! As a South Florida staple since 2012, Express Kafeh prides itself on their exceptional guest experience, which has led to expansion across the USA, Canada, Europe, and Asia.

ESSENTIALS PACKAGE* Starting at \$1,750

Gourmet Espresso made with 100% Arabica Beans; beverage selection of Cubano, espresso, cappuccino, macchiato, café mocha, café latte, Americano and hot chocolate.

- 4-hour service or up to 300 cups
- Espresso machine and grinder
- Assorted DaVinci Flavored Syrups
- One (1) trained barista

Ripples® Beverage Printer (print a custom logo on the top of the drink) +\$300

ULTIMATE PACKAGE* Starting at \$3,250

Gourmet Espresso made with 100% Arabica Beans; beverage selection of Cubano, espresso, cappuccino, macchiato, café mocha, café latte, Americano and hot chocolate.

- 8-hour service or up to 550 cups
- Espresso machine and grinder
- Assorted DaVinci Flavored Syrups
- Ripples® Beverage Printer (print a custom logo on the top of the drink)
- One (1) trained barista

ADD ONS:

Additional cups (within time limit) \$5.25 each

Cold Brew (100 cups) +\$550

Additional Baristas \$60/hour







***Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.
Furniture must be at least 36 inches high and 6 feet wide.*

Non-Alcoholic Beverages

INDIVIDUALLY BOTTLED

Each sold on consumption

	Pepsi® Proud Source Water, 16oz Still Water	\$6
	Perrier®, 11.15oz Sparkling Water	\$5
	Assorted Fruit Juices, 10oz Flavors including orange, apple and cranberry	\$5
	Assorted Pepsi® Products, 12oz Pepsi, Diet Pepsi, Starry and Brisk Iced Tea	\$4
	Gatorade®, 20oz Flavors including punch, orange and lemon-lime	\$7
	Red Bull® Energy Drink, 8.4oz	\$6
	Assorted Starbucks® Frappuccinos, 9.5oz Flavors including caramel, vanilla, and mocha	\$8

BY THE GALLON

One (1) Gallon serves approximately 12 cups. Not sold on consumption

Orange Juice Freshly squeezed orange juice. Pulp-Free	\$53
Tropical Fruit Punch A mix of pineapple, mango, orange, passion fruit, and papaya juice	\$53
Lemonade Freshly squeezed lemon juice and sugar. Pulp-Free	\$53
Freshly Brewed Iced Tea Black iced tea	\$47
Freshly Brewed Southern Sweet Tea Black iced tea infused with liquid cane sugar	\$47
Arnold Palmer A mix of our in-house lemonade and our fresh brewed iced tea	\$53

Hydration Stations

WATER COOLERS

Five (5) gallon dispensers. Each refill sold on consumption

Water Cooler Rental*	\$200
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Hydration made convenient – keep the conversations flowing and energy high! Includes five gallons of spring water.

Water Cooler Refill	\$50
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Five-gallon replenishment of spring water.



Spring Water Refill (Glass)**	\$75
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Five-gallon (glass) replenishment of purified water.

AGUA REFRESCAS

Each sold by the gallon. Minimum two (2) gallons per flavor. Not sold on consumption

Piña	\$80
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Pineapple

Granada	\$80
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Pomegranate

Pepino y Limón	\$80
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Cucumber and Lime

Sandía	\$80
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Watermelon

Agua de Jamaica	\$80
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Hibiscus

**Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements. Each water cooler incurs one (1) rental fee per rental period.*

***For safety, glass containers are allowed only in carpeted meeting rooms and ballrooms, not on show floors.*

SPA WATER

Three (3) gallons tabletop dispensers. Not sold on consumption

Sunshine Citrus	\$240
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Lemon and Orange infused water.

Basil Berry Breeze	\$240
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Strawberry and Basil infused water.

Tropical Sunset Dream	\$240
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Pineapple and Ginger infused water.

Seaside Mint Cooler	\$240
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Cucumber and Mint infused water.

Custom Infusion	\$265
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Custom infused water with up to two (2) flavors.



Fresh, Cold Pressed Juices

Juice A La Carte

Minimum order of fifty (50) bottles per flavor. Not on consumption

Quench your thirst and revitalize your senses with our handcrafted fresh pressed juices! Bursting with natural flavors and essential nutrients, our juices are a delightful blend of carefully selected fruits and vegetables, promoting a healthier and revitalizing option for all attendees. Our ingredients are sourced locally, guaranteeing the highest quality and supporting sustainable practices.

Individual Flavors, 12oz. bottle

\$10

- Pineapple Juice
- Orange Juice
- Grapefruit Juice
- Watermelon Juice
- Tangerine Juice
- Celery Juice

Blends, 12oz. bottle

\$12

- Le Beet (*Blend of apple, beet and lime.*)
- Le Green (*Blend of cucumber, kale, lime, ginger and agave nectar.*)
- Le Carrot (*Blend of orange, carrot and ginger.*)

Add a 2oz. health shot for a complete midday detox!

\$9/each; minimum order of fifty (50) bottles per flavor.

- Le Shot Tumeric
- Le Shot Ginger

Juice Bar

Served via beverage dispensers. Package based on one hundred fifty (150) 8oz. servings

Premium Juice Bar

\$1500

Includes 2 Individual Juice Flavors and 1 Juice Blend.

Health Shots (per 50 shots, per flavor)

+\$450

Individual Juice Flavor (per 50 servings, per flavor)

+\$500

Juice Blend (per 50 servings, per flavor)

+\$600










Snacks & Light Fare

Pastry Shop

SOLD BY THE DOZEN

Assorted Hometown Pastries Selection of Guava, Guava and Queso, Pineapple, and Coconut	\$65	Gourmet Cookies Selection of Chocolate Chunks, Oatmeal Raisin, Peanut Butter, and White Chocolate Macadamia  <i>Gluten-Free (Chocolate Chunk) Available</i> +\$5 <i>Jumbo size Available</i> +\$12	\$65
Freshly Baked Pastries Chef's selection of house-made pastries	\$65		
Assorted Muffins Selection of Chocolate Banana Coconut, Cranberry Walnut Flax Seed, Lemon Blueberry Sunflower Seed, and Mango Papaya  <i>Gluten-Free Option Available</i> +\$5	\$65	Brownies Chocolate fudge brownies	\$65
Assorted Strudel Danishes Selection of Cheese, Crumb, Cherry, and Pineapple	\$65	Blondies Vanilla walnut blondies	\$65
Assorted Breakfast Loaves Selection of Banana-Nut, Blueberry, Cinnamon, Lemon-Poppy, and Chocolate  <i>Gluten-Free Option Available</i> +\$5	\$65	Tropical Mini Bundt Cakes Selection of Key Lime, Coconut, Double Chocolate, and Pineapple  <i>Gluten-Free Options Available</i> +\$5	\$65
Freshly Baked Croissants Plain and Multigrain Croissants. Served with butter and preserves <i>Flavored Croissants Available</i> +\$5	\$65	Chocolate Covered Strawberries Selection of White, Milk, and Dark Chocolate	\$65
Assorted Bagels* Selection of Plain, Sesame, Everything, and Cinnamon Raisin. Served with cream cheese, butter, and preserves	\$65	Freshly Baked Donuts Assortment of freshly baked donuts <i>Custom Decorated Donuts</i> +\$8	\$72
Assorted Scones Selection of Blueberry, Raspberry-White Chocolate, and Apple Cinnamon. Served with butter, preserves, and honey	\$65	Gourmet Cupcakes <ul style="list-style-type: none">Carrot raisin and walnuts with vanilla icingRed velvet with cream cheese icingPicasso with chocolate chunks, chocolate fudge, mini marshmallows, and chocolate shavings  <i>Gluten-Free Options Available</i> +\$5 <i>Custom Decorated/Flavored Cupcakes Available</i> +\$5	\$65

*Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.

From The Pantry


SNACKS BY THE DOZEN

Individually packaged

Granola Bars	\$51
 Trail Mix	\$51
Assorted Candy Bars	\$51
 Smart Food® Popcorn	\$51
 Plantain Chips	\$51
Mini Pretzels	\$51
 Potato Chips	\$51
Doritos®	\$51
 Fritos®	\$51
 Traditional Chex® Mix	\$51

HEALTHY SERVINGS BY THE DOZEN

Individually served

  Whole Fresh Fruit	\$51
Seasonal whole fresh fruit	
 Fruit Yogurts	\$66
Selection of blueberry, strawberry and peach yogurts	
  Fruit Cups	\$90
Assortment of seasonal sliced fruit and berries	
Protein Overnight Oats	\$72
Selection of blueberry, strawberry and peach	
Yogurt and Granola Parfaits	\$72
Selection of mixed berries, tropical and chocolate almond	
  Chia Puddings	\$72
Made with green tea and coconut milk, topped with a selection of	
<ul style="list-style-type: none">• Banana• Blueberries• Strawberry Guava	
Hummus and Crudité	\$180
Chickpea hummus with chef's selection of fresh crudité	
Fruit Cup with Yogurt Dip and Granola	\$180
Assortment of seasonal sliced fruit, vanilla yogurt and granola	

Frozen Novelties



DELUXE PACKAGES

Packages offered by the two dozen (24).

Ice Cream Novelties* **

\$160

Assortment of ice cream sandwiches, cones, sherbet cups and strawberry shortcake on a stick.

Artisanal Ice Cream Novelties* **

\$180

Assortment of ice cream sandwiches, ice cream bars, cookie sandwiches and cones.

ENHANCED PACKAGES

Package based on fifty (50) people. Ordered in multiples of fifty (50)

Gelato Bar**

\$12

Authentic Italian Gelatos. Includes selection of two (2) flavors:

- Pistachio
- Tiramisu
- Nutella
- Tahitian Vanilla Bean

Morelia's Paletas Experience**

\$MKT

Traditional Mexican paletas, with flavors including Mango Sorbet, Greek Yogurt & Berries, Chocolate Fudgy Brownie, Strawberry Cheesecake, Banana Filled with Nutella and more.

**Requires either:*

Tabletop Freezer Rental: One (1) 220 volts, 20 amps electrical service, Or
Freestanding Freezer Rental: One (1) 220 volts, 20 amps electrical service.







***Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.*

****Requires culinary professional(s), starting at \$180 per 3-hour shift.*

Housemade Snacks

INDIVIDUALLY PACKAGED

Minimum order of fifty (50) per item.

	Garlic-Truffle Potato Chips Homemade home chips seasoned with garlic and truffle	\$300
	Chile-Lime Popcorn Fresh popcorn seasoned with chile and lime	\$265
	Zesty Plantain Chips Homemade plantain chips seasoned with lime and salt	\$265
	Sweet and Salty Popcorn Mix of caramel popcorn drizzled with dark chocolate, white cheddar popcorn, and sweet and spicy seasoned popcorn	\$265
	House Trail Mix Dried fruit, M&M's®, dark and white chocolate chips, assorted nuts and pretzel mix	\$290
	Cookie Bites Mix of triple chocolate, white chocolate macadamia, peanut butter and oatmeal raisin.	\$265
	<i>Plant-Based (Triple Chocolate) Available +\$20 per order</i>	
	Brownie and Blondie Bites Chocolate-dipped brownies (GF) and blondies	\$290
	Herbed Marcona Almonds Roasted herbed Marcona almonds, served with marinated olives	\$325



Breaks & Specialty Bites



DELUXE BREAKS

Package based on fifty (50) people. Ordered in multiples of fifty (50)

All American	\$15
Selection of Flavored Pop Tarts, Corn Dogs, Warm Dessert Pies and Tator Tots.	
Warm Pretzel Bites*	\$10
Mini pretzel nuggets with beer cheese and mustard.	
 Cuban Ventanita**	\$12
Assortment of "Impossible" Papa Rellenas, Mushroom Croquetas, and Jackfruit Ropa Vieja Empanadas.	
Pincho Station**	\$15
Grilled tender Chicken, Homestead Farms Vegetables, and Tajin seasoned Jumbo Shrimp on a Bamboo Skewer served with Cusano's Cuban roll, chimichurri, guasacaca or picante sauce	

PREMIUM BREAKS

Package based on fifty (50) people. Ordered in multiples of fifty (50)

Guacamole Bar	\$25
Includes guacamole and chips with attendee selection of red onions, corn, green and red jalapenos, cilantro, garlic, lime and pico de gallo.	
<i>Upgrade to the Ultimate Guacamole Bar, which includes Smoked Salmon, Chicharrons and Ceviche</i>	\$10
Hummus Bar	\$25
Attendee selection of chickpea, garbanzo or beet hummus, crudité or pita, and chef's selection of toppings.	

*Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.

**Requires two (2) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.

Take a Break

MINIMUM OF 25 GUESTS - UP TO FORTY (40) MINUTE SERVICE



MINIATURE PORTIONS OF CLIENT SELECTIONS

Served with coffee, decaffeinated coffee and herbal tea. Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk.


Pick Two Selection of Two (2) Items	\$20
Pick Three Selection of Three (3) Items	\$25
Pick Four Selection of Four (4) Items	\$30
Pick Five Selection of Five (5) Items	\$35
Pick Six Selection of Six (6) Items	\$40



SAVORY

-  Garlic-Truffle Potato Chips
-   Chile-Lime Popcorn
-   Zesty Plantain Chips
-  Sweet and Salty Popcorn
- House Trail Mix
-  Herbed Marcona Almonds

SWEET

- Plain Croissants
- Freshly Baked Pastries
- Assorted Danishes
- Assorted Gourmet Cookies
-  Brownies
- Blondies
- Tropical Mini Bundt Cakes
- Pineapple Coconut Rum Cakes
- Assorted Candy Bars

GUILT-FREE

-  Assorted Whole Fruit
- Assorted Fruit Yogurts
-  Mini Tropical Fruit Cup
-  Hummus and Crudité
- Granola Bars
- Trail Mix



Breakfast

Breakfast Stations



MINIMUM OF 25 GUESTS - TWO (2) HOUR SERVICE

Served with assorted bottled juices (apple, cranberry, orange), coffee, decaffeinated coffee and herbal tea. Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk.

CONTINENTAL BREAKFAST

Lincoln Road Continental*

\$35

Sliced seasonal fruit display and assorted freshly baked breakfast pastries including muffins, croissants, and bagels. Served with butter, cream cheese, and preserves.

Miami Beach Continental*

\$50

Individually packaged yogurts, seasonal fruit and berries, assorted muffins, tropical fruit pastelitos, tequenos and locally sourced pressed juices. Includes a "Make your own Toast" Station, with a choice of white, wheat, or corn sliced bread. Toppings include guacamole, pico de gallo, Serrano ham, and herb queso blanco.

Ocean Drive Continental

\$50

Healthy pre-made smoothies, breakfast bars, a fruit cocktail bar with yogurt and granola, warm breakfast strudels, oatmeal and grits. Served with dried fruits, sugar, cinnamon, almonds and brown sugar. Includes locally sourced pressed juices.

Washington Avenue Continental

\$42

Yogurt parfait, seasonal fruit and berries, assorted muffins, tropical fruit pies, and freshly baked bagels with thinly sliced smoked salmon, tomatoes, onions, capers, and cream cheese.

HOT BREAKFAST



PLANT-BASED EGG AND BREAKFAST MEAT ALTERNATIVES AVAILABLE FOR ADDITIONAL \$5 PER PERSON

Pride Park Breakfast

\$48

Scrambled eggs, sautéed breakfast potatoes with charred sweet peppers, smoked applewood bacon strips, sausage links, seasonal fresh fruit, assorted muffins, multigrain croissants, and breakfast Danishes. Served with butter, preserves and seasonal Florida honey.

Collins Park Breakfast

\$45

Scrambled eggs, country ham steaks, warm biscuits with southern-style gravy, potato stacks, sliced breakfast breads, and seasonal fruit and berries.

Alton Road Breakfast

\$47

Oven poached cage-free eggs, applewood bacon, crispy breakfast potato trio, artisan toast with key lime hollandaise, yogurt parfaits, seasonal fruit and berries and freshly baked croissants.

The Rum Room Breakfast

\$48

Scrambled eggs with chives, breakfast chorizo (sausage), applewood smoked bacon, home-style sweet plantain hash with peppers and onions, banana foster toast with rum maple syrup, locally inspired pastries, assorted bagels, and assorted croissants. Served with butter, cream cheese, and preserves.

*Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.

Breakfast Station Enhancements

ENHANCEMENTS AVAILABLE TO ANY CONTINENTAL OR HOT BREAKFAST STATION

A LA CARTE PRICING (WITH NO BREAKFAST STATION) IS SUBJECT TO FIFTY (50) MINIMUM ORDER PER ITEM

Fluffy Scrambled Eggs +\$8

With diced bell pepper and tomato confit

Croissant Breakfast Sandwiches +\$8

Selection of either:

- Scrambled egg with sausage and cheddar cheese
- Scrambled egg with Black Forest ham and cheddar cheese

Smoked Salmon Bagels +\$12

A selection of freshly baked bagels, cream cheese, grated hard-boiled eggs, thin sliced red onions, chopped parsley, sliced vine-ripened tomatoes, and capers.

Breakfast Burritos +\$11

Wrapped with flour tortillas and served with salsa picante; Selection of either:

- Applewood smoked bacon, peppers, onions, potatoes and cheese
- Chorizo sausage, peppers, onions, potatoes and cheese
- Smoked salmon, baby arugula, quinoa, tomatoes and jalapeno aioli

Shakshuka +\$10

Poached eggs in your choice of stewed tomatoes or wilted spinach. Topped with feta cheese and herbs; served with grilled baguette slices.

Quiches +\$9

Selection of either:

- Lorraine: Applewood bacon, Swiss cheese, and onions
- Mediterranean: Sundried tomatoes, spinach, feta cheese, and olives
- Meat Lovers: Applewood bacon, ham, chorizo, peppers, onions, and cheddar cheese

Egg Medallions +\$8

Oven poached with sea salt and pepper; Selection of either:

- Lorraine: Applewood bacon, Swiss cheese, and onions
- Mediterranean: Sundried tomatoes, spinach, feta cheese, and olives
- Meat Lovers: Applewood bacon, ham, chorizo, peppers, onions, and cheddar cheese

Eggs Benedict +\$9

Served on toasted Cuban bread and topped with mustard hollandaise;

Selection of either:

- The Cuban Benedict: Oven poached cage-free egg, roasted pork, ham, and Swiss cheese
- The Lobster Benedict: Butter Poached Lobster, saute spinach over bernaise sauce

Avocado Breakfast Toast +\$12

Sourdough with chunky guacamole and quail eggs

Assorted Cereal Bar +\$6

Served with 2%, skim, and plant-based milk

Oatmeal Bar* +\$7

Served with butter, brown sugar, cinnamon, seasonal Florida honey, and an assortment of dried fruits.

Country Fried Chicken & Waffles Station* ** +\$14

Made to order waffles with maple syrup; served with cream cheese potato stacks.

Omelet and Egg Station* ** +\$12

Made to order omelets with guest selection of mushrooms, peppers, onions, tomatoes, grated cheese, baby spinach, and diced ham.

Waffle or Pancake Station* ** +\$19

Made to order waffles or pancakes with guest's selection of candied pork belly, candied jalapeno, caramel apple, bananas Foster, seasonal berries, candied pecan, dark chocolate chips, caramel sauce, cinnamon butter, maple syrup, and whipped cream.

**Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements..*

***Requires culinary professional(s), starting at \$180 per 3-hour shift.*

Design Your Own Plated Breakfast

STARTING AT \$38

MINIMUM OF 25 GUESTS - TWO (2) HOUR SERVICE

Served with assorted bottled juices (apple, cranberry, orange), coffee, decaffeinated coffee and herbal tea. Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk.

Selection of one (1) egg

Add a second egg for +\$3

Fluffy Scrambled Eggs

With diced bell pepper and tomato confit

Scrambled Egg White

With diced bell pepper and tomato confit

Cheesy Scrambled Eggs

With cheddar cheese

Egg Medallions

Oven poached with sea salt and pepper; Selection of either:

- Lorraine: Applewood bacon, Swiss cheese, and onions
- Mediterranean: Sundried tomatoes, spinach, feta cheese, and olives
- Meat Lovers: Applewood bacon, ham, chorizo, peppers, onions, and cheddar cheese

Traditional Frittata

Peppers, onions, and cheddar cheese

Quiche

Mushrooms, peppers and spinach



Plant Based Egg (+\$3)

Selection of one (1) protein

Add a second protein for +\$3

Bacon (choose one)

- Applewood Smoked Pork Bacon
- Jalapeno Pork Bacon
- Turkey Bacon

Sausage (choose one)

- Beef
- Pork
- Chicken

Country Ham

Breakfast Chorizo Sausage



Plant-based Breakfast Sausage (+\$4)



Roasted Portobello Mushrooms (+\$4)

Selection of one (1) starch



Homestyle Breakfast Red Potatoes

Sautéed Breakfast Potatoes with Charred Sweet Peppers



Homestyle Signature Sweet Plantain Hash

Hash Browns



**Chili Roasted Potatoes
Potato Stack**



Lunch

Gourmet To-Go Lunch Boxes

MINIMUM OF 25 BOXES - BEVERAGES SOLD SEPERATLY

Served with fresh fruit salad, cookie, chips and appropriate condiments.

SALADS \$38



Super Green

Blueberries, strawberries, toasted almonds, and Caesar dressing

Garden

Blended mixed greens, shredded carrot, cucumber, red onion, croutons, and ranch dressing.

Greek

Fresh spring greens, sliced tomatoes, red onion, cucumber, black olives, feta cheese, and Greek dressing

Roasted Beet and Orange

Arugula, red wine vinaigrette

ADD A PROTEIN

Grilled Chicken Breast	+\$5
Tuna Salad	+\$5
Pan Seared Steak	+\$10
Oven Roasted Salmon	+\$10

SANDWICHES \$42

Roast Beef

Arugula, Boursin® cheese, BBQ horseradish, and caramelized onion

Roasted Turkey Club

Tillamook® cheddar and pesto aioli

Black Forest Ham

Swiss cheese

Italian Antipasto

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



Cucumber and Spinach

Alfalfa sprouts, tomato, and avocado spread



Caprese

Fresh Mozzarella, tomato and pesto

ADD A BEVERAGE

Proud Source Still Water	+\$6
Perrier®	+\$5
Assorted Fruit Juices	+\$5
Assorted Pepsi® Products	+\$4
Red Bull® Energy Drink	+\$6

WRAPS \$42

Roast Beef

Arugula, Boursin® cheese, BBQ horseradish, and caramelized onion

Roasted Turkey

Tillamook® cheddar and pesto aioli



Roasted Vegetable

Portobello mushrooms, peppers, pickled red onions, sundried tomato, and feta aioli



Caprese

Fresh Mozzarella, tomato and pesto

Deli a la Carte

LUNCH PLATTERS

One dozen (12) sandwiches served on a platter with individual packages of chips and appropriate condiments. No substitutions / modifications.

LUNCH PLATTER

\$225

Choose a Sandwich Style

Only one (1) selection allowed per platter.

- Sandwiches on focaccia roll
- Gourmet wraps (mix of tomato, wheat, and spinach)
- Croissant sandwiches

 Gluten-free options available for \$20++ per platter

Step 2: Choose Flavors

Pick up to three (3) sandwich flavors.

- Roasted Turkey Club
- Black Forest Ham
- Albacore Tuna Salad
- Grilled Chicken and Bell Pepper
- Prosciutto Ham and Brie
- Roast Beef

 Cucumber and Spinach

 Grilled Vegetable

 Caprese

BOWL OF SIDE SALAD

Serves 10-12 guest. No substitutions / modifications.

 Baked Three Potato Salad	\$90
Yukon gold, sweet and red bliss potatoes with sour cream, flat leaf parsley, and grain mustard dressing.	
Garden Salad	\$90
Blended mixed greens, shredded carrot, cucumber, red onion, and croutons; served with ranch or Italian dressing.	
Caesar Salad	\$90
Chopped crisp Romaine, kale, pecorino Romano cheese, house-made croutons, lemon, and Caesar dressing.	
Fusilli Pasta Salad	\$85
Heirloom tomatoes, fresh basil, fresh spinach, crumbled feta cheese, and red pepper vinaigrette.	
 Chickpeas and Tomato Salad	\$100
Chickpeas, Roma tomatoes, onion, cucumbers, peppers, olives, and feta dressing.	
 Greek Salad	\$110
Fresh spring greens, bell peppers, sliced tomatoes, red onion, cucumber, black olives, sprinkled with feta cheese and drizzled with olive oil & vinegar.	
 Caprese Salad	\$120
Fresh sliced mozzarella, sliced heirloom tomatoes, fresh basil, and olive oil	

Luncheon Stations

AVAILABLE BETWEEN 11:00am TO 3:00pm

MINIMUM OF 25 GUESTS - TWO (2) HOUR SERVICE

Served with regional breads, iced tea, coffee, decaffeinated coffee and herbal tea. Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk.

EPICUREAN WRAP COUNTER \$49

Fresh Fruit Plate

Seasonal sliced fruits and berries.

Caesar Salad

Chopped crisp Romaine, kale, pecorino Romano cheese, house-made croutons, lemon, and Caesar dressing.

Brussel Sprout Slaw

Shaved Brussels sprouts, shredded carrots, broccoli, and kale, sunflower seeds, dried cranberries and an apple cider poppy seed vinaigrette.

Roasted Turkey Wrap

Tillamook® cheddar and pesto aioli.

Caprese Wrap

Fresh mozzarella, tomato and pesto.

Roast Beef Wrap

Arugula, Boursin® cheese, BBQ horseradish, and caramelized onion.

Grilled Vegetables

With couscous and hummus

Plant-Based Chocolate and Avocado Mousse

BEACH COOKOUT \$52

Roasted Ranch Vegetable Dip

Served with crisp home-made kettle chips

 May alternatively be made with plant-based mayonnaise

Fusilli Pasta Salad

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

Crispy Garlic Baked Potato Wedges

Freshly baked garlic potato wedges

Hearty Sandwiches on Warm Buns


Selection of two (2):

- Fried Chicken Sandwich
- In-House Smoked Brisket
- Flame Broiled Angus Beef Burger

 Impossible™ Plant-Based Burger

Peach Pie

ADD A SOUP

- Chicken & Rice +\$8
 - Crab and Sweet Corn Chowder +\$8
 - San Marzano Tomato Basil Bisque +\$8
 -  Plant-Based Bean Chili +\$10
 - French Onion +\$10
 - Brie and Mushroom Bisque +\$12
-



Meal Stations

Meal Stations

MINIMUM OF 25 GUESTS - TWO (2) HOUR SERVICE

Served with regional breads, iced tea, coffee, decaffeinated coffee and herbal tea. Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk.

ITALIAN \$58

Warm Garlic Breadsticks

Caesar Salad

Crisp romaine, kale and radicchio with garlic croutons, shaved parmesan, and lemon anchovy dressing



Italian Chopped Salad

Romaine lettuce, red onion, chickpeas, cherry tomatoes, mozzarella, roasted red peppers and pepperoncini

Mushroom Risotto Cakes

Creamy risotto with mushroom, parmesan cheese breaded and fried, served with roasted pepper coulis

Parmesan Crusted Chicken Breast

Panko and parmesan crusted chicken breast with warm balsamic tomato salad



Fire Roasted Vegetables

Simply roasted and finished with extra virgin olive oil and sherry vinegar

Ricotta Cheesecake

MEXICO CITY \$59

Fresh Tortillas

Selection of one (1):

- Corn Tortillas
- Flour Tortillas



Mexican Black Bean and Roasted Corn Salad

Mixed greens with black corn salsa, tomatoes, shredded cheese, and crispy tortillas, and housemade avocado ranch



Nacho Bar

Cumin-toasted tortilla chips served with guacamole, salsa, and warm cheese-dip

Fajita Bar

Please choose two proteins:

- Chile de Arbol Smoked Carnitas
- Garlic Lime Shrimp
- Margarita Grilled Chicken Breast



Portobello Mushroom

Served with guacamole, pico de gallo, sour cream and black bean sauce

Cilantro Rice

Jasmine rice with fresh cilantro garnish with red jalapenos

Cheesecake Chimichanga

Wrapped in tortilla with cajete and spicy chocolate sauce

Meal Stations

MINIMUM OF 25 GUESTS - TWO (2) HOUR SERVICE

Served with regional breads, iced tea, coffee, decaffeinated coffee and herbal tea. Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk.

SAN JUAN \$62

Pan Sobao

Sweet Puerto Rican bread rolls

Berro Salad

Fresh watercress, avocado, red onion, and tomato, served with red wine vinaigrette

Mango Slaw

Shredded cabbage, diced mango, carrots, julienne peppers, tossed in a creamy citrus dressing

Plato Principal

Selection of two (2):

- Carne Mechada – Braised beef sliced and served with red wine sauce
- Fricase de Pollo – Chicken stewed with tomatoes, potatoes, and peppers
- Grilled Mahi – With mango pineapple salsa
- Pork Fritas – Oregano citrus marinated pork chunks

 Meatless Balls – Tossed in sol frito

Monpostea Rice

Stewed beans and rice with seared ham and sofrito

Guava Cheesecake

Fluffy, rich cheesecake topped with guava coulis

MEDITERRANEAN \$65

Warm Pita Breads

Greek Salad

Fresh spring greens, bell peppers, sliced tomatoes, red onion, cucumber, black olives, and feta cheese, served with lemon oregano vinaigrette

Chickpeas and Tomato Salad

Chickpeas, Roma tomatoes, onion, cucumbers, peppers, and olives, tossed with a feta dressing

Harissa Rubbed Grilled Chicken Breast

Saganaki

Saute jumbo shrimp with a spicy tomato sauce and feta cheese

Moroccan Salmon

Mediterranean-Spiced Salmon served with peppers, onions and tomatoes

Roasted Lemon Herb Stack

Thinly sliced red skin potatoes stacked and roasted with rosemary and butter

Grilled Herb Marinated Baby Carrots

Herb seasoned baby carrots with a balsamic glaze

Lemon Cake and Baklava

Meal Stations

MINIMUM OF 25 GUESTS - TWO (2) HOUR SERVICE

Served with regional breads, iced tea, coffee, decaffeinated coffee and herbal tea. Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk.

SANTA MONICA \$63

Multigrain Bread Rolls

Poached Apple Salad

Mixed greens with poached apples, crumbled goat cheese, quick-pickled red onions, and candied pecans, served with a champagne vinaigrette

Cobb Salad

Classic cobb salad with romaine lettuce, cherry tomatoes, red onion, hard-boiled eggs, and avocado, served with a champagne vinaigrette

Rosemary Fingerling Potatoes

Herb-roasted fingerling potatoes with roasted red pepper pesto and garnished with olives

Blistered Asparagus and Carrots

Broiled and served with a honey tarragon glaze

Plato Principal

Selection of two (2):

- Skirt Steak – Served with a luxurious currant sauce
- Grilled Baja Chicken – Lime marinated and served with fresh cucumber salsa

 Eggplant Steaks – Grilled and served with sea salt and a balsamic reduction

Brown Butter Plum Cake

Brown butter cakes with sweet red wine plum sauce and pastry cream

HAVANA \$63

Toasted Cuban Bread

Garden Salad

Mixed green, roasted chayote, corn, tomato, and cucumber, served with cilantro lime dressing

Avocado and Tomato Salad

Ripe avocado, grape tomato, and red onions, tossed in cumin dressing

Carne Guisada

Slow stewed tender beef chunks with tomato sauce, olives, and potatoes

Mojo Pork Loin

Mojo marinated roasted pork loin with pickled red onions

Red Bean Congri

Cuban-style rice and beans

Maduros with Queso and Cilantro

Ripe sweet plantains with melted white cheese and herbs

Tres Leches Cake

Light cake soaked in a sweet milk mixture

Meal Stations

MINIMUM OF 25 GUESTS - TWO (2) HOUR SERVICE

Served with regional breads, iced tea, coffee, decaffeinated coffee and herbal tea. Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk.

KANSAS CITY \$65

Warm Cornbread

Wedge Salad

Iceberg lettuce, tomato, bacon, cheddar cheese, blue cheese, and blue cheese dressing

Country-style Potato Salad

Potato, eggs, celery, and sour cream scallion mayo

Sweet Potato Mash

Artisan Mac n' Cheese

Creamy white cheese sauce macaroni topped with toasted buttered panko

Haricot Vert

Blistered Asparagus and Carrots

Country Favorites

Selection of two (2):

- Smoked Brisket – Slow roasted brisket sliced with homemade BBQ sauce
- Country-Fried Chicken – Buttermilk battered chicken thighs
- St. Louis-Style Ribs – Slow smoked ribs grilled and served with BBQ sauce

 Meatless Loaf – Plant-based loaf with mushroom gravy

Nena's Old-Fashioned Desserts

Selection of two (2):

- Cinnamon Apple Blossom
- Peach Cobbler
- NY-Style Cheesecake and Berries



ASIAN \$68


Steamed Bao Buns

Broccoli and Carrot with Thai Chili Dressing

 Cabbage Slaw with Green Papaya and Peanut Dressing

 Vegetable Spring Rolls with Duck Sauce

  Thai Basil Fried Rice
Jasmine rice, Thai basil, and vegetables with ginger soy

 Grilled Asian Vegetables
Grilled vegetables drizzled with garlic ginger sauce

 Orange Chicken
Tempura dipped chicken tossed in a ginger orange sauce

Mongolian Beef Stir Fry

Thinly sliced beef with scallions on a sesame soy glaze

Chai Japanese Cheesecake

Note: Asian meal station is designed without fish sauce

Design Your Own Meal Station

STARTING AT \$65

SELECTION OF 2 SALADS, 2 ENTREES, 2 SIDES and 1 DESSERT

MINIMUM OF 25 GUESTS - TWO (2) HOUR SERVICE


Served with regional breads, iced tea, coffee, decaffeinated coffee and herbal tea. Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk.


Selection of two (2) salads

 **Smokehouse Chop BLT Salad**
Chopped iceberg lettuce, smoked applewood bacon, heirloom tomatoes, cucumbers, radishes, and feta cheese with an olive oil and white balsamic dressing

Caesar Salad
Chopped crisp Romaine, kale, pecorino Romano cheese, house made croutons, lemon, and Caesar dressing


Heirloom Tomatoes and Mozzarella
Petite heirloom tomatoes and fresh mozzarella with extra virgin olive oil and Balsamic pearls


 **Sesame Ginger Miso**
English cucumbers, red onions, and toasted sesame seeds with rice vinaigrette


 **Roasted Three-Potato Salad**
Yukon gold, sweet, and red bliss potatoes with baby spinach


Selection of two (2) entrees


 **Chicken Francaise**
Lemon caper sauce

 **Smothered Mojo Pork Loin**
Onion, lime, and garlic

 **Chili Glazed Salmon**
Chili glaze, Atlantic salmon


 **Covina Veracruz**
Cumin dusted and topped with salsa verde


 **Grilled Flat Iron Sirloin**
Seasoned, served with fried onions and green peppercorn sauce

 **Chicken SoBe**
Pan-Roasted breast of chicken, sautéed peppers, onions, hearts of palm, tomato, fennel, and garlic

Chicken Marsala
Sautéed chicken breast with a medley of mushrooms and a marsala demi glaze

Short Ribs
Stout demi glaze with balsamic Cipollini






 **Krab Cake**
Heart of palm cake, remoulade

 **Portobello Mushroom**
Risotto, sun-dried tomatoes, thyme, and Parmesan cheese gratin

Spinach Gnocchi
Served with shiitake mushroom "bacon", mushroom cream sauce, and cashew cheese

Design Your Own Meal Station

Selection of two (2) sides

-  **Wild Rice Pilaf**
-  **Garlic Mashed Red Skin Potatoes**
-  **Cauliflower and Brussels Sprouts**
With a balsamic vinaigrette
- Papa Brava**
Baby creamed potatoes, garlic, pepper flakes, grain of paradise, and marinated tomatoes
-  **Broccolini and Baby Carrots**
Garlic, herbs, and extra virgin olive oil
-  **Roasted Sweet Potato Wedges**

Selection of one (1) dessert

- Old-Fashioned Southern Banana Pudding**
Fresh banana, vanilla wafer, and whipped cream
- Peach Cobbler**
Sweet, syrupy peaches, served with fresh whipped cream
- Cheesecake Chimichanga**
Wrapped in tortilla with cajete and spicy chocolate sauce
- Espresso Tres Leches**
Chocolate sponge cake soaked with three milks and iced with double fudge chocolate icing
- Turtle Cheesecake**
New York style cheesecake with caramel, chocolate chips, and pecans





Plated Dining

Design Your Own Plated Lunch/Dinner

SELECTION OF 1 SALAD, 1 ENTREE, and 1 DESSERT

MINIMUM OF 25 GUESTS - TWO (2) HOUR SERVICE

Served with regional breads, iced tea, coffee, decaffeinated coffee and herbal tea. Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk.

Selection of one (1) entree

 Portobello Mushroom Risotto, sun-dried tomatoes, thyme, and Parmesan cheese gratin  <i>Suggested Wine Pairing:</i> Pinot Noir - Erath Resplendent, Oregon / \$60	\$49	Jerk Seasoned Chicken Sweet plantain mashed, citrus beurre blanc, and Caribbean pikliz  <i>Suggested wine pairing:</i> Riesling - Roscato Moscato, Italy / \$42	\$53	Outside Skirt Steak Spanish Hash, Roasted Poblano Chimichurri Sauce  <i>Suggested Wine Pairing:</i> Malbec - Trivento, Golden Reserve, Argentina / \$75	\$80
 Roasted Beet Wellington Beets, soy cream garlic spinach in pastry, exotic mushroom, cauliflower sauce  <i>Suggested Wine Pairing:</i> Pinot Noir - Mon Frère / \$50	\$53	Mustard Encrusted Salmon Roasted fingerling potatoes, carrots and beurre blanc  <i>Suggested Wine Pairing:</i> Chardonnay - Clos du Bois, California / \$40	\$80	Double Bone Pork Chop Sautéed peppers, mango and capers, served with sweet bonito mash  <i>Suggested Wine Pairing:</i> Chardonnay - Chateau Ste. Michelle / \$40	\$72
  Krab Cake Heart of palm cake, remoulade  <i>Suggested Wine Pairing:</i> Merlot - Bonterra, California / \$50	\$53	Bourbon-Glazed Rack of Lamb Knob Creek Glaze, Mediterranean Hash  <i>Suggested Wine Pairing:</i> Rosé - Fleur de Mer, Cotes de Provence (France) / \$60	\$95	Cajun Hanger Steak Truffle Cauliflower Gratin, Tamarind and Cabernet Demi Sauce  <i>Suggested Wine Pairing:</i> Cabernet - Casillero del Diablo Reserva Privada, Chile / \$50	\$85
Sofrito Chicken Sautéed chicken breast, cilantro rice, garbanzo salad and queso  <i>Suggested Wine Pairing:</i> Rosé - Fleur de Mer, Cotes de Provence (France) / \$60	\$53	Grilled Prime Filet Mignon Green Beans, Kale Puree, Ancho Chili Demi  <i>Suggested Wine Pairing:</i> Pinot Noir - Mon Frère / \$50	\$90	Hawaiian Marinated Manhattan Steak & Seared Grouper Potato Cake, Sauté Broccolini, Garlic Pineapple Sauce  <i>Suggested Wine Pairing:</i> Pinot Noir - Erath Resplendent, Oregon / \$60	\$110

Design Your Own Plated Lunch/Dinner

Selection of one (1) salad

Compressed Watermelon & Fresh Mozzarella
Cucumbers, Kalamata Olives, Balsamic Pears

Pomegranate & Mango Brie Salad
Baby Arugula, Cherry Tomatoes, Silver Almonds

Burrata And Roasted Beets Salad
Italian Burrata, Golden & Red Beets, Herbs
Croutons, Arugula, Basil Pesto Sauce

Crunchy Thai Peanut & Quinoa Salad
Nappa & Cabbage Slaw, Snap Peas, Carrots,
Toasted Sesame Soy and Ginger Dressing

Baby Spinach & Grilled Peaches Salad
Arcadian Greens, Radicchio, Fresh Peaches,
Applewood Smoked Bacon, Green Goddess
Dressing

Garden Salad
Mixed greens, shredded carrot, cucumber, red
onion, croutons, ranch or Italian dressing

Poached Apple Salad
Mixed greens with poached apples, crumbled goat
cheese, quick-pickled red onions, and candied
cayenne walnuts, champagne vinaigrette

Kale Caesar
Radicchio, romaine lettuce, pecorino Romano
cheese, white anchovies, garlic croutons, Caesar
dressing



*Suggested Wine Pairing for all salads:
Prosecco, LaMarca, Italy / \$50*

Selection of one (1) dessert

Cloud Custard with Vanilla Rum Cake
Caramel merengue, rum flavored anglaise

Passion Fruit Mousse
Dark chocolate crust

Pineapple Upside-Down Cake
Pineapple cake, rum syrup, caramelized
pineapple

Pistachio Mousse
Creamy white chocolate mousse, pistachio
cake, mirror glaze

Tiramisu
Sponge cake, coffee syrup, mascarpone
cheese, lady fingers, cocoa powder

Tropical Pavlova
Merengue, dulce de leche, Chantilly cream,
fresh mango, passion fruit coolie, small pieces
of pistachio.

Espresso Tres Leches
Vanilla sponge cake soaked with three milks,
cafe Cubano, whipped cream, toasted coconut
flakes and cherries

Queso Crema Flan
Egg custard with cream cheese, served with
caramel and whipped cream



*Suggested Wine Pairing for all desserts:
Moscatto - Roscato, Italy / \$42*





Chef's Signature Mini Plates

EACH SOLD PER PLATE. 50 PLATES MINIMUM ORDER PER SELECTION. ADDITIONAL ATTENDANT FEES APPLY FOR BUTLER-PASSED SERVICE

Togarashi Dusted Ahi Tuna

\$14

Creamy Edamame Puree, Ginger Ponzu Glaze

Handmade Arepas

Selection of:

- [Asado Negro](#): Piloncillo Arepa, Braised Short Ribs, Fresh Salsa
- [Reina Pepiada Chicken](#): Roasted Chicken, Avocado Guasacaca Sauce

\$12

\$9

Charred Grill Spanish Octopus

\$17

Fire Roasted Pepper Hummus, Capers Escabeche Sauce

Pork Carnitas Sopos

\$10

Slow Roasted Pork, Black Bean Sauce, Queso Fresco, Pickle Red Onion, Fresh Lime Crema

Pan Seared Lobster and Shrimp Dumplings

\$18

Maine Lobster & Gulf Shrimp, Hot Citrus Soy Sauce

Signature Empanadas

Selection of:

- 🍷 [Sweet Roasted Corn](#): Lime Crema, Picante Sauce
- [Black Bean and Jackfruit](#): Creamy Mojo Sauce

\$10

\$10

Shrimp and Crab Tortellini

\$18

Pacific Gulf Shrimp, Safron Lobster Bisque

🍷 **Kale Croquettes**

\$9

Grilled Kale, Green Beans, Roasted Poblano Aioli

Southeastern Pacific Corvina Ceviche Roll

\$16

Sushi Rice With Sweet Potatoes Puree, Red Onions, Leche De Tigre Foam







ALL SELECTIONS AVAILABLE AS CANAPES - PLEASE ASK YOUR CATERING SALES MANAGER FOR PRICING

Canapes & Hors D'oeuvres

EACH SOLD PER PIECE. 50 PIECES MINIMUM ORDER PER SELECTION. ADDITIONAL ATTENDANT FEES APPLY FOR BUTLER-PASSED SERVICE

RECEPTION FAVORITES

 Asian Street Taco	\$8
<i>Selection of:</i>	
• <u>Chicken</u> : Sweet & spicy chicken, cilantro slaw	
• <u>Seafood</u> : Garlic shrimp, corn mousse	
 <u>Plant-Based</u> : Ropa vieja style jackfruit	
Crispy Tempura Cauliflower	\$8
Nappa cabbage slaw, peanut butter soy dressing	
Bison Short Rib	\$9
Merlot demi, crispy potato cheddar cake	
 Mushroom Croquette	\$8
Wild mushrooms, black truffle, cashew cream, grained mustard aioli	
 Korean BBQ Jackfruit	\$8
Jicama Slaw, mini steamed bun	



EMPANADAS

Ropa Vieja Empanada	\$6.50
Argentine Chicken Empanada	\$6.50
Garlic aioli	

SKEWERS & SLIDERS

 Jamaican Jerk Chicken Satay	\$6
 Vegetable Antipasto Skewer	\$6
 Beef Yakatori	\$6
Spicy sesame ginger, broccoli sprouts	
Dade Street Craft Wagyu Mini Burger	\$6
Bacon habanero jam, fried quail egg	
Sweet Chili Chicken Slider	\$6.50
Caprese Slider	\$6


HEALTH-CONSCIOUS BITES

 Chunky Guacamole	\$6.50
Roasted tomatoes, artisan toast	
Goat Cheese and Fig Spread	\$6.50
Artisan toast	
Pinot Noir Poached Pear	\$7
Baby arugula, crispy prosciutto, pomegranate balsamic	
Brie and Caramelized Onion	\$6.50
Artisan toast	
 Jumbo Shrimp with Cocktail Sauce	\$8

SHOOTERS & SUSHI

 Tomato and Fresh Mozzarella Shooter	\$6
  Heart of Palm Ceviche Shooter	\$6
 Peruvian White Fish Ceviche Shooter	\$6.50
Lime, onion, sweet potato, and corn	
 Peruvian Shrimp Ceviche Shooter	\$6.50
Lime, onion, sweet potato, and corn	
 Cobia and Shrimp Ceviche Shooter	\$7
Pico de gallo	
 Assorted Sushi Rolls	\$6.50
Wasabi and pickled ginger	
  Plant-Based Sushi Rolls	\$8.50
Wasabi and pickled ginger	

POT STICKERS & SPRING ROLLS

Vegetable Pot Sticker	\$6
Fried Pork Pot Sticker	\$6
Chicken Lemongrass Pot Sticker	\$6.50
 Plant-Based Spring Roll	\$6
Cuban Spring Roll	\$6
Southwest Chicken Spring Roll	\$6.50

Action Stations & Displays

PRICE LISTED IS PER GUEST. MINIMUM ORDER OF 25 GUESTS - ORDERED BY MULTIPLES OF 25

SERVED TO ORDER

Gourmet Pasta Station* ** \$18

Selection of two (2):

- Mushroom Risotto
- Italian Chicken Sausage and Broccoli Rabe
- Pear and cheese Focchi with Havana coffee rum
- Butternut squash ravioli with sage brown butter

Traditional Paella Station* ** \$27

Served in an authentic paella pan with saffron infused rice, chicken, chorizo pork sausage, shrimps, clams, mussels, roasted peppers, and peas

Seafood option available +\$5

DELUXE DISPLAYS

Fruit Display \$9

Fresh seasonal fruits and berries, served with sweet yogurt dip

Domestic Cheese Display \$17

A selection of various domestic cheeses, served with sliced baguettes and assorted artisan crackers

Domestic Charcuterie Display \$17

An array of domestic charcuterie selections, served with sliced baguettes and assorted artisan crackers

Domestic Cheese and Fruits Display \$21

Domestic cheese and slices seasonal fruits and berries with yogurt dip, served with sliced baguettes and assorted artisan crackers

GRAND DISPLAYS

Sushi Grand Display \$38

California tuna, salmon, and nigiri, served with pickled ginger wasabi and soy sauce

Cheese, Fruits & Crudités Grand Display \$30

Imported and domestic cheeses, sliced seasonal fruits and berries with yogurt dip, fresh vegetable crudités, creamy mojito dip, and spicy Florida ranch dip. Served with sliced baguettes, assorted artisan crackers, and honey

Charcuterie, Cheese, Fruits & Crudités Grand Display ** \$42

Imported and domestic charcuterie and cheese, sliced seasonal fruits and berries with yogurt dip, fresh vegetable crudités, creamy mojito dip and spicy Florida ranch dip. Served with sliced baguettes, assorted artisan crackers, and honey

Mini Sliders Grand Display* \$35

Assortment of mini sliders including Banh Mi, Po Boys, Crispy Duck Bao Buns, Lobster Rolls and Avocado Chicken Arepas

Mediterranean Grand Display* ** \$45

Warm pita and lavash bread with an assortment of dips including hummus, baba ghanoush, labneh, cacik, htipiti and ezme; chef's assortment of raw and marinated vegetables, house-made falafel, mini spiced-chicken shwarmas and lamb skewers.

**Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.*

***Requires culinary professional(s), starting at \$180 per 3 hour shift.*

Carving Stations

PRICE LISTED IS PER GUEST

MINIMUM ORDER OF 25 GUESTS - **ORDERED BY MULTIPLES OF 25** UNLESS OTHERWISE STATED

SERVED TO ORDER

Rosemary Turkey* ** \$22

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

Cuban Pork in Caja China* ** \$30

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)

Herb Crusted Prime Rib* ** \$38

Succulent prime rib carved and served with a grain mustard sauce and an assortment of freshly baked buns

Mojo Lime Salmon* ** \$35

Roasted Atlantic salmon served with spicy mustard beurre blanc and seasonal vegetables

Chateaubriand* ** \$44

Served with a Cabernet wine reduction, roasted garlic mash and sauté broccolini

Braised Rack of Lamb* ** \$MKT

Lamb infused with garlic and rosemary, seasonal vegetables and warm bread rolls

**Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.*

***Requires culinary professional(s), starting at \$180 per 3 hour shift.*



Dessert Stations



PRICE LISTED IS PER GUEST

MINIMUM ORDER OF 25 GUESTS - ORDERED BY MULTIPLES OF 25

SERVED TO ORDER

Waffle Station* ** \$19

Cinnamon, brownies, and banana waffles made to order, served with espresso chocolate and caramel sauce, berries and amaretto scented whipped cream. Served with vanilla bean ice cream

Crepe Station* ** \$19

Nutella banana, berries and cream and apple cinnamon filled crepes, served with whipped cream

Affogato Station* ** \$19

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

Add shots of liquor to your affogato station:

- Kahlua Coffee Liquor +\$5
- Sambuca Italian Liquor +\$5

Bread Pudding** \$19

Cinnamon croissants with white chocolate raspberry, or guava and cheese bread pudding, toasted with butter, and served with vanilla bean ice cream

Banana Split Station** \$19

Vanilla and chocolate ice creams, scooped with your choice of bananas, chocolate fudge, and sprinkles



Suggested Wine Pairing:

Eroica Riesling - Washington / \$70

*Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.

**Requires culinary professional(s), starting at \$180 per 3 hour shift.

A still life photograph of two glasses filled with an orange-colored cocktail, ice cubes, and orange slices. The glasses are on a dark, reflective surface. In the background, there are more orange slices, a whole orange, and some blurred bar tools. The lighting is warm and focused on the glasses.

Bars & Alcohol Services

Hosted Bars

ALL HOSTED BARS ARE ON CONSUMPTION AND SUBJECT TO \$700 MINIMUM

SODEXO LIVE! BARTENDERS ARE REQUIRED FOR ALL ALCOHOL SERVICES. BARTENDER FEE OF \$180 PER 3-HOUR SHIFT WILL BE APPLIED AND WAIVED IF MINIMUM IS REACHED
SODEXO LIVE! RESERVES THE RIGHT TO MAKE REASONABLE PRODUCT SUBSTITUTIONS AFTER CONSULTATION WITH THE CUSTOMER BASED ON PRODUCT AVAILABILITY

DELUXE BAR

Spirits & Liquors Sold by the cocktail \$10

Vodka: New Amsterdam
Gin: New Amsterdam
Rum: Bacardi Superior
Tequila: Jose Cuervo Gold
Scotch: Dewar's White Label
Bourbon: Jack Daniel's
Canadian Whisky: Seagram's 7 Irish
Whiskey: Bushmills

Wine Sold by the glass \$9

Cavit, Pinot Grigio
Canyon Road, Chardonnay Frontera
Cabernet
Two Vines, Merlot

PREMIUM BAR

Spirits & Liquors Sold by the cocktail \$11

Vodka: Tito's
Gin: Tanqueray
Rum: Bacardi 8
Tequila: Herradura Silver
Scotch: Glenfiddich 12
Bourbon: Bulleit
Canadian Whisky: Seagram's VO
Irish Whiskey: Proper No Twelve
Brandy: Hennessy VSOP
Cordials/Liqueurs: Baileys

Wine Sold by the glass \$10

Ecco Domani, Pinot Grigio
Chateau Ste Michelle, Chardonnay
Cono Sur Bicicleta, Pinot Noir
Los Vascos, Cabernet

ULTRA PREMIUM BAR

Spirits & Liquors Sold by the cocktail \$12

Vodka: Grey Goose
Gin: Hendrick's
Rum: Bacardi 10
Tequila: Patron Silver
Scotch: Glenfiddich 14
Bourbon: Woodford Reserve
Canadian Whisky: Crown Royal
Irish Whiskey: Tullamore D.E.W
Brandy: Hennessy XO
Cordials/liqueurs: Grand Marnier

Wine Sold by the glass \$11

Santa Cristina, Pinot Grigio
Liquid Light, Sauvignon Blanc
Columbia Winery, Merlot
Mon Frère, Pinot Noir

BEER PACKAGE

American Premium Beer \$7

Bud Light, Miller Light, Michelob Ultra

Imported Beer \$8

Heineken, Corona

Craft Beer \$8

Sam Adams Boston Lager, Sierra Nevada
Pale

BAR ENHANCEMENTS

Assorted Hard Seltzers \$7

White Claw, Assorted Flavors

Custom Signature Cocktail

Pricing varies per request

Pepsi® Proud Source Water \$6

Perrier® Sparkling Water \$5

Assorted Fruit Juices \$5

Assorted Pepsi® Products \$4

Red Bull® Energy Drink \$6

Wines By The Bottle

ALL BEVERAGE SERVICES THAT INCLUDE ALCOHOL ARE SUBJECT TO \$700 MINIMUM

SODEXO LIVE! BARTENDERS ARE REQUIRED FOR ALL ALCOHOL SERVICES. BARTENDER FEE OF \$180 PER 3-HOUR SHIFT WILL BE APPLIED AND IS NON-WAIVABLE FOR BUTLER PASSING or (PLATED DINING) WINE PAIRING SERVICE, ADDITIONAL ATTENDANT FEES MAY APPLY

SODEXO LIVE! RESERVES THE RIGHT TO MAKE REASONABLE PRODUCT SUBSTITUTIONS AFTER CONSULTATION WITH THE CUSTOMER BASED ON PRODUCT AVAILABILITY

SPARKLING

LaMarca Prosecco - Italy \$50
Ripe lemon, green apple, and grapefruit framed by mineral undertones

PINOT GRIGIO

Bottega Vinaia - Italy \$58
An alluring floral perfume of an intensity and persistence rare in a pinot grigio. Fresh, dry and flavorful with a firm structure leading into a lingering finish, it displays character and finesse

SAUVIGNON BLANC

Whitehaven - New Zealand \$55
Bright notes of grapefruit and lemongrass in this superbly. Smooth and zesty on the palate with classic characteristics of fresh-snipped greens, white peach, and pear blends with hints of tropical fruit.

RIESLING

Roscato Moscato - Italy \$42
Pale yellow with green highlights. Lush apricot notes with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.

CHARDONNAY

Clos du Bois - California \$40
Intense aromas of apple blossom, ripe pear, and sweet lemon drop aromas are followed by toasty oaks, pice, cream and bright, juicy flavors of ripe apple, and pear for a long and fresh finish.

ROSE

Fleur de Mer - Cotes de Provence, France \$60
Beautifully balanced with bright fruit notes and crisp acidity. Delicate aromas of fresh watermelon and cherry.

MERLOT

Bonterra - California \$60
This medium-bodied wine has an elegant and restrained style with nice structure and balance, soft tannins, and a long finish. Made with 100% organically grown grapes.

MALBEC

Trivento, Golden Reserve - Argentina \$75
Full bodied with vibrant tannins, round structure, and a juicy finish.

CABERNET

Casillero del Diablo Reserva Privada – Chile \$50
Firm structure with smooth and enveloping tannins at the same time. The fruit is perfectly balanced with the contributions of the oak and a lingering finish.

PINOT NOIR

Erath Resplendent - Oregon \$60
Aromas of raspberry jam, strawberries, cherry turnover, vanilla icing and a fragrant hint of orange blossom. Round palate gratifying with flavors of plum, loganberry, pomegranate and a dash of sage.

BORDEAUX

Dom. B. Rothschild, Légende - France \$48
Elegant, seductive, dominated by mineral notes (gun flint) mingled with aromas of white fruit and acacia flowers

Luxury Wines By The Bottle

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FOR BUTLER PASSING or (PLATED DINING) WINE PAIRING SERVICE, ADDITIONAL ATTENDANT FEES MAY APPLY

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CHAMPAGNE

Moët & Chandon Imperial, Brut - France \$215

Delicious white fruits and soft vivacity of citrus and gooseberry nuances

Veuve Clicquot, Yellow Label, Brut - France \$240

Fruity aromas of peach, Mirabelle plum, and pear with vanilla, and toasty brioche

CHARDONNAY

Planeta - Sicily, Italy \$160

Single-variety Chardonnay with the pleasing contrast of creaminess and crispness. Soft white wine underlaid by a refreshing acid vein, a slight mineral suggestion and the flavor of ripe peaches, acacia honey and marzipan. Peaty, cereal, and toasted aromas precede the powerful balanced finish.

MALBEC

Trivento Eolo - Lujan de Cuyo, Argentina \$225

Full bodied in structure, this wine has lively fruit flavors and sweet round tannins that allow for a long, smooth and lingering finish.

PINOT NOIR

Patz & Hall - Sonoma, California \$130

The color is dark ruby-garnet with great density to the rim, hinting at the layered concentration this wine carries so effortlessly. Aromas of spicy, dried cherries, five-spice powder, cocoa and cranberry weave amongst fresh strawberries and kirsch liquor.

Talbot Sleepy Hollow - Santa Lucia Highlands, California \$125

Fresh aromas of cola, black cherry and blackberry along with richer notes of vanilla and subtle spices. On the palate, savory notes of black cherry, vanilla, clove and nutmeg meld with raspberry and plum flavors. Rich, elegant and luxurious, this pinot noir has a delightful touch of well-heeled tannins, cinnamon, vanilla and hard spices.

Cono Sur Ocio - Casablanca Valley, Chile \$150

This iconic pinot noir has intense flavors of red fruits and berries with a touch of spice and tobacco.

CABERNET

Taub Family Vineyards - Rutherford, California \$215

Fine, delicate textures appear on the palate and show this to be an ample, deep wine with a smooth, fine attack followed by an intense, mouth-filling evolution.

Stags' Leap Wine Cellars Artemis - Napa Valley, California \$225

Expressive aromas of dark berries, currants, raspberry sorbet, nutmeg and baking spices. The wine has a rich entry with round tannins and plush mouthfeel with lingering flavors of dark fruit and subtle oak undertones.



Cocktail Stations

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THE CLASSICS

Each gallon serves 12-14 guests. No substitutions / modifications

Margarita: Tequila, organic agave, lime juice, citrus liquor \$185

Mojito: White rum, lime juice, fresh mint, organic agave, soda water \$185

Moscow Mule: Vodka, lime juice, organic agave, fresh ginger \$185

Bloody Mary: Vodka lime juice, tomato juice, spices \$185

Add a Bloody Mary Toppings Bar +\$55 per gallon

SIGNATURE COCKTAILS

Each gallon serves 12-14 guests. No substitutions / modifications

Berry Bourbon Smash: Bourbon, lime, organic agave infused with mint and mixed berry shrub, organic agave infused with fresh mint and mixed berry shrub \$200

Agave Mule: Tequila, lime, organic agave, fresh ginger \$200

Smokey Sunset: Mezcal, watermelon, Lime, organic agave infused with fresh herbs & Mexican chilies \$200

Fresh Affairs: Gin, cucumber, lime, organic agave infused with Thai basil \$200

Florencia Spritz: Vodka, lime, organic agave infused with jasmine tea, lavender, rosemary, & juniper, topped with prosecco \$200

Sunny Side Up: Rum, fresh ginger, lime, organic agave, turmeric \$200

Custom Signature Cocktail \$MKT



Frozen Libations

SODEXO LIVE! BARTENDERS ARE REQUIRED FOR ALL ALCOHOL SERVICES. BARTENDER FEE OF \$180 PER 3-HOUR SHIFT WILL BE APPLIED

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SIGNATURE COCKTAILS

Five (5) gallons serves up to fifty (50) 10oz servings. No substitutions / modifications

Miami Vice	\$950
Half Tropical Frost, Half strawberry daiquiri <i>Dark Rum Floater style available +\$MKT</i>	
Frozen Margarita	\$950
Tequila, lime juice, organic agave, fresh citrus	
Tropical Frost	\$950
Malibu pineapple rum, organic agave, toasted coconut, cream of coconut, lime <i>Dark Rum Floater style available +\$MKT</i>	
Smokey Sunset	\$950
Mezcal, watermelon, Lime, organic agave, fresh herbs & Mexican chilies	
Frozen Mudslide	\$950
Vodka, Coffee liquor, Irish cream, vanilla ice cream, chocolate syrup <i>Add a Mudslide Toppings Bar +\$55 per gallon</i>	
Frozen Daiquiri	\$950
White Rum, lime juice, simple syrup <i>Dark Rum Floater style available +\$MKT</i>	
Frozen Mimosa	\$950
Choice of Prosecco or Champagne, fresh orange juice	
Froze	\$950
Rose wine, organic agave, fresh lime juice	
Custom Frozen Beverage	\$MKT

Sangria Soiree

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BUILD YOUR OWN SANGRIA BAR

Select three (3) sangria flavors with your choice of red wine, white wine or rose

Pina Colada Sangria Pineapple juice, seltzer, chopped pineapples, coconut rum, maraschino cherries	\$215
Traditional Sangria Sliced apples, sliced oranges, fresh blueberries or strawberries, brandy, simple	\$215
Lemonade Sangria Sliced oranges, raspberries, sliced apples, lemonade, light rum	\$215
Peach Raspberry Sangria Peach nectar, juice, or puree, sliced peaches, raspberries, seltzer, brandy	\$215
Berry Sangria Raspberries, blueberries, strawberries, blackberries, brandy, seltzer, sweetener	\$215
Custom Sangria	\$MKT





We look forward to working with you in making your event a success.
Please take a moment to carefully review our policies as outlined below:

Exclusivity

Service America Corporation d/b/a Sodexo Live! maintains the exclusive right to provide all food and beverage within the Miami Beach Convention Center. Customer acknowledges all food and beverage, including water, must be purchased from Sodexo Live!.

Pricing

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the Agreement. Due to fluctuating market prices and product availability, Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer.

Contract and Payment Policy

A signed Food and Beverage contract is due thirty (30) days prior to the Event.

One hundred percent (100%) of the projected payment for the Event shall be paid at least thirty (30) days prior to the Event. Any deposit schedule that deviates from the above must be agreed to and confirmed in writing by a Sodexo Live! catering salesperson.

Terms, Payment Schedule

Any additional amounts due to Sodexo Live! from the Customer will be based on the actual number of persons/items served and any on-site services requested and approved during your Event. Onsite charges will be reconciled daily to the credit card on file. Customer shall, within ten (10) business days from the invoice date, advise Sodexo Live! in writing of any discrepancies in the invoice so that Sodexo Live! may review and, if necessary, make any proper adjustments.

Cancellation Policy

Cancellation by Customer shall be in writing:

If Customer cancels five (5) or fewer days prior to the Event, Customer shall be responsible for 100% of the total payment due hereunder.

If Customer cancels between six (6) days and thirty (30) days prior to the Event, Customer shall be responsible for fifty percent (50%) of the total payment due hereunder and all amounts over and above this amount, if any, shall be refunded to Customer.

If Customer cancels between thirty-one (31) days and sixty (60) days shall be responsible for twenty-five percent (25%) of the total payment due hereunder and all amounts over and about this amount, if any shall by refunded to Customer.

If Customer cancels the Event outside of sixty (60) days, Customer shall be responsible for

- (i) any specialty items or perishable items that have been purchased or ordered by Sodexo Live! for the Event;
- (ii) any services that have been purchased or ordered by Sodexo Live! for the Event;
- (iii) any equipment that has been rented by Sodexo Live! for the Event; and/or;
- (iv) a reasonable administrative fee calculated to compensate Sodexo Live! for its expense leading up to the Event.

Guaranteed Attendance

1. Customer shall notify Sodexo Live!, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons that Customer guarantees will attend the Event (the "Guaranteed Attendance").
2. There may be applicable charges for Events with minimal attendance.
3. The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.
4. Sodexo Live! will be prepared to serve three percent (3%) above the Guaranteed Attendance, up to a maximum of thirty (30) meals (the "Overage").
5. If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
6. If Customer fails to notify Sodexo Live! of the Guaranteed Attendance within the time required,
 - a. Sodexo Live! shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the Event Orders, and
 - b. such estimated attendance shall be deemed to be the Guaranteed Attendance.
7. Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Sodexo Live! will make reasonable efforts to accommodate such additional persons subject to product and staff availability. Customer shall pay for such additional persons and/or a la carte items at the same price per person or per item plus the applicable service charge and sales taxes.
8. Should the Guaranteed Attendance increase or decrease by twenty percent (20%) or more from the original contracted number of guests, an additional charge of twenty (20%) percent (20%) may apply per guaranteed guest, at Sodexo Live!'s discretion.
9. The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the event will be held.

Specialty Events

Meal functions of 1,000 and above are considered "Specialty Events" and may require customized menus. Your catering salesperson and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these Events.

Per Person Charges / Per Items

If the Event Orders provided for reflect per person charges, Customer shall pay Sodexo Live! for every person served at each Event at the per person charge specified on the Event Orders provided. However, if the number of persons served at the Event is less than the Guaranteed Attendance, the Customer shall pay the per person charges based on the Guaranteed Attendance. Sodexo Live! reserves the right to count guests using a mutually agreed upon counting method for an Event which is billed on a per person basis. Should this guest count be less than the Guaranteed Attendance, the Customer shall pay the Guaranteed Attendance. If the Event Orders provided reflect per item charges, Customer shall pay Sodexo Live! for every item prepared for the Event at the per item charge specified on the Event Orders provided.

Service/Administrative Charges; Taxes; Additional Charges

A 24% Service Charge shall apply to all food, beverage, equipment rentals, linen and disposable goods. Current sales taxes apply to all food, beverage, labor charges, equipment rentals, linen, disposable goods and service charges, and are subject to applicable tax laws and regulations.

The Service Charge is added to your bill for this catered event/function (or comparable service). A portion of the total amount of this Service Charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. The balance of the total amount of this Service Charge may be distributed to the Employees providing the service. It is not purported to be a gratuity and no part of it will be distributed as gratuities to any employees providing services to the guests.

If the Customer is an entity claiming exemption from any form of taxation in the State where the Facility is located, the Customer must deliver to Sodexo Live! satisfactory evidence of such exemption from such sales tax a minimum of thirty (30) days prior to the Event in order to be relieved of its obligation to pay such sales tax.

The customer acknowledges that:

- **All new Event Order(s) placed five business (5) days or less prior to the first event day, with no prior signed contract on file, will incur a 20% Expedited Processing Fee;**
- Any Event Order(s) where a requested item or service deviates from the required minimum is subject to a Minimum Order Fee, which varies per item or service.

Additional Services and Corresponding Fees

China Service:

All food and beverage services are accompanied by high-grade and/or compostable disposable ware. If china is preferred, additional fees may apply:

- Breakfast, Lunch, Receptions and Dinners: \$3.00 per person++, per meal period
- Refreshment or Coffee Breaks: \$2.50 per person++, per break

Linen Service:

Sodexo Live! is pleased to offer in-house black linen with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting events.

Holiday Service:

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day. At the time of booking the Event, Sodexo Live! will notify the Customer of the estimated labor fees based on information supplied by the Customer.

Delayed or Extended Service:

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge may apply. Should your Event require extended pre or post service or stand by time, often necessitated by "Specialty Events" (or functions of 1,000 or more attendees), an additional labor charge may apply at Sodexo Live!'s discretion.

Security:

Customer acknowledges and agrees that Sodexo Live! shall have no responsibility to provide security for the Event. At the discretion of the Facility, in order to maintain adequate security measures, you may be required to provide security for certain events. Security personnel will be at the Customer's sole expense. Please consult with your Facility event manager for details.

Miscellaneous Provisions

Indemnification and Limitation of Liability:

Customer shall indemnify, defend and hold harmless the Sodexo Live! and Sodexo Live! Facility client and their respective officers, directors, agents, subcontractors and employees and each of them, from and against any and all demands, claims, actions or liabilities of whatsoever kind and nature including judgments, interest and reasonable attorney's fees and other costs, fees, expenses and charges, arising out of or caused by negligence or willful misconduct of Customer, its guests or invitees in connection with the Event. In no event shall Customer be responsible for those liabilities resulting from the sole negligence of Sodexo Live!, its agents or employees. This section shall survive the termination or expiration of this Agreement. In no event shall Sodexo Live! be liable to the Client for any liquidated, indirect, incidental, special, punitive or consequential damages, including lost profits or revenue, arising out of breach of any of its representations, warranties or agreements contained in this Agreement, whether or not such Client has been advised of the possibility of such damages, and whether any claim for recovery is based on theories of contract, negligence or tort (including strict liability).

Insurance:

Upon request, Sodexo Live! shall provide a Certificate of Insurance to Customer if requested by Customer at least ten (10) business days prior to the Event. Sodexo Live! shall in no event increase its insurance coverage to an amount greater than its current coverage.

MBCC Sampling Policies and Procedures

If your company manufactures, produces, or distributes food or beverages and your products are related to the nature of the show, you may provide samples for your guests' enjoyment in your booth on the trade show floor. Maximum food sample sizes are two (2) ounces, and maximum beverage sample sizes are three (3) ounces. An Outside Sample Food and/or Beverage Request Form must be requested from the Sodexo Live! Catering Sales Department and returned completed. Approval granted on a case-by-case basis at Sodexo Live!'s discretion.

- No food or beverage may be sampled or given away outside of the exhibit halls or ballrooms at the Miami Beach Convention Center.
- If an exhibitor's request for sampling exceeds the predetermined size portions or seems to be quantities exceeding sampling guidelines, it may be deemed appropriate by Sodexo Live! to assess a Buy out or Corkage fee for the privilege of bringing their product into the Miami Beach Convention Center.
- Any product that is Alcohol-based must be distributed by Sodexo Live! bartender(s). Each of Sodexo Live!'s bartender(s), as designated by Sodexo Live!, will be at cost of the Customer.

Each Customer must provide to Sodexo Live! a Certificate of Insurance (COI) naming Sodexo Live!, OVG 360, The Miami Beach Convention Center and the City of Miami Beach must accompany your Outside Sample Food and/or Beverage Request Form ten (10) business days prior to the event start date. Requests received by Sodexo Live! after the ten (10) day period will not be considered for approval. Your company's name as contracted with Sodexo Live!, OVG 360, the Miami Beach Convention Center & the City of Miami Beach must appear on the COI. For additional assistance, please request an example COI for acceptable format and verbiage.

MBCC Exhibitor, Meeting Room and Booth Catering

Service America Corporation d/b/a Sodexo Live! maintains the exclusive right to provide all food and beverage within the Miami Beach Convention Center. Exhibitors acknowledges all food and beverage, including water, must be purchased from Sodexo Live!.

Sodexo Live! must receive all Exhibitor Catering Orders via a "MBCC Catering Order Form" no later than fourteen (14) business days prior to the Event to properly ensure all food and beverages requested, as well as appropriate staffing to prepare, deliver and service your order, can be provided. Orders received after fourteen (14) days may be limited to only those items on hand. [A credit card is required be on file for each Exhibitor](#). All Exhibitor Catering Orders must be accompanied by one hundred percent (100%) payment no later than seven (7) business days prior to the Event. Sodexo Live! will accept ACH / wire transfers and Company Checks drawn on a US bank, Visa, MasterCard, Discover, and American Express. Sodexo Live! may require a confirmation of ACH / wire transfers if utilized for payment.

- The Customer shall provide the "Guaranteed Attendance" no less than five (5) business days in advance for all orders.
- All orders are subject to a 24% Service Charge and a 9% Sales Tax.
- Cancellations of perishable products prior to five (5) business days in advance of the show's start will receive a refund. Cancellation of services within 5 (five) business days of the show's start will be subject to payment in full.
- Please allow a minimum of ninety (90) minutes for all on-site orders and replenishment requests during the show.
 - Booth Orders under \$75.00 (item subtotal) per delivery are subject to a Delivery Fee of \$75+.
 - Customer must be present in booth to receive Food & Beverage order. Re-delivery Fee of \$75+ will apply if otherwise.
 - Meeting Room Orders under \$100.00 (item subtotal) per delivery are subject to a delivery fee of \$75+.
- Food and Beverage "Traffic Promoters" must be purchased through Sodexo Live!. Small candies such as mints or M&M's bowls are permitted. Exhibitors are not permitted to:
 - bring into the Miami Beach Convention Center if the Customer was not assessed or paid in full a Sodexo Live! Buyout Fee.
 - hand out food and beverage as an enticement to attract delegates to their booth if the Customer was not assessed or paid in full a Sodexo Live! Buyout Fee.
- Exhibitor Attractions, like Popcorn Machines, may be rented through Sodexo Live! only if prior approval has been given to the Exhibitor by show management.
- Exhibitors may bring in logo'd bottled water. Receiving and daily storage fees may apply. A corkage fee of \$1.50+ tax per bottle will apply. Sodexo Live! reserves the right to control the quantity of logo'd bottled water brought into the facility. Product must be shipped to the Sodexo Live! warehouse prior to the start date of the event and delivery fees of \$50+ per delivery to the booth will apply.
- Exhibitor orders are designed and packaged to be placed on your counters or booth tables prearranged by the exhibitor with the show decorator. Sodexo Live! does not provide tables for display of food and beverage. Electrical needs for food service, trash removal, table, and chair equipment must be coordinated through your show's general contractor or show decorator.
- Exhibitor orders are provided on high quality disposable ware with appropriate condiments. Sodexo Live! is able to coordinate china, specialty linens, specialty equipment, and services to optimize services in your booth, with some services being at cost of the Customer. Connect with our Catering Sales team to order these services. Services have the ability to be denied by show management.

Ready to order?



cateringmbcc@sodexo.com



<https://mbcc.ezplanit.com/#/welcome>



+1 (786) 276-2700

sodexo
live!