



**W MIAMI**

# CATERING SELECTIONS

CHOOSE FROM EXCLUSIVE BEVERAGE AND FOOD PACKAGES, SPECIALLY DESIGNED FOR YOUR EVENT



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**W**  
MIAMI

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**W MIAMI**

485 Brickell Avenue

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Explore: [WMIAMIHOTEL.COM](http://WMIAMIHOTEL.COM)

# BREAKFAST SELECTIONS

## **MIAMI CONTINENTAL // 29**

Freshly Squeezed Orange, Grapefruit, Papaya, Mango Juice

Seasonal Local Fruits and Berries

Assorted Latin Breakfast Pastries

House Made Preserves and Butter

Freshly Brewed Coffee, Decaffeinated Coffee,  
Café Con Leche, Selection of Organic Teas

## **FULL AMERICAN // 35**

(Minimum of 20 guests)

Freshly Squeezed Orange and Grapefruit Juice

Seasonal Fruits and Berries

Selection of Cereals and Grains

Freshly Baked Bagels and Cream Cheese

Assorted Danish, Muffins and Croissants

House Made Preserves and Butter

Breakfast Potatoes with Peppers and Onions

Local Farm Scrambled Eggs

**Choice of:** Smoked Bacon, Maple Pork Sausage, or Chicken Sausage

Freshly Brewed Coffee, Decaffeinated Coffee,  
Café Con Leche, Selection of Organic Teas

## **FIFTEEN // 38**

(Minimum of 20 guests)

Freshly Squeezed Orange, Grapefruit and Mango Juice

Seasonal Fruits and Berries

Homemade Granola

Assorted Danish, Muffins and Croissants

Baked Bagels and Cream Cheese

House Smoked Salmon with Traditional Condiments

House Made Preserves and Butter

Breakfast Potatoes, Peppers, Onions

Local Farm Scrambled Eggs

**Choice of:** Smoked Bacon, Maple Pork Sausage, or Chicken Sausage

Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Organic Teas



# BREAKFAST SELECTIONS

## **SPECIALTY OMELET BAR\*\* // 12**

Ham, Bacon, Onions, Peppers, Tomatoes, Spinach, Asparagus  
Mushrooms, Roasted Chiles, Avocado, Scallions, Cheddar Cheese  
Gruyère, Goat Cheese

## **MIAMI SUNRISE // 39**

Freshly Squeezed Orange, Grapefruit, Papaya, Mango Juice

Seasonal Local Fruits and Berries

Assorted Latin Breakfast Pastries

Butter, Local Fruit Preserves

Breakfast Burritos

Scramble Egg Rancheros

Mojo Marinated Churrasco Steak

Bravas Style Breakfast Potatoes

**Choice of:** Smoked Bacon, Maple Pork Sausage, or Chicken Sausage

Freshly Brewed Coffee, Decaffeinated Coffee, Café Con Leche

Selection of Organic Teas

## **SMOOTHIE STATION // 14**

Design your Own Signature Smoothies // Select Two

Banana, Fresh Berries, Seasonal Fruits, Yogurt, Protein Powder, Assorted Nuts

Assorted Juices, Chocolate and Caramel Sauce, Skim Milk, Whole Milk

Soy Milk, Almond Milk

## **HEALTHY START // 37**

(Minimum of 20 guests)

Cold Pressed Juices

Low Fat Yogurt, Passion Fruit, Coconut and Almond Flakes

Tropical Fruit

Quinoa Blueberry Pancakes (Gluten Free)

House Made Preserves and Butter

**Choice of:** Poached Egg or Egg White Scramble with Chives

**Choice of:** Chicken Sausage, Turkey Patties or Vegan Patties

Assorted Whole Grain Bread, Gluten Free

Café Con Leche, Selection of Organic Teas



\*\* One uniformed Chef required. One chef per every 30 Guests. A \$150 Chef Fee for maximum of two hours will apply. Themed breakfast buffet menus can be customized for your group by our Chef. A 22% service charge and 9% sales tax will be added to all prices. Service charge is taxable. Prices are per person, unless otherwise noted and subject to change based on market price. A surcharge of \$15 per person will apply should minimum guest count not be met.

# BREAKFAST ENHANCEMENTS

## BEVERAGES

Freshly Brewed Coffee	65 / gallon
Organic Teas	65 / gallon
Orange, Grapefruit, Apple	20 / quart
Cranberry Juice	20 / quart
Whole, Low Fat or Non Fat Milk	18 / quart
Fresh Carrot, Watermelon Honeydew or Cantaloupe Juice	20 / quart
Organic Apple Juice	20 / each
Lychee Lemonade	20 / quart
Protein Shakes (Vanilla or Chocolate)	24 / quart
Red Bull	5 / each
V8 Juice	5 / each
Voss Bottled Water Still/Sparkling	5 / each
Soft Drinks	5 / each
Flavored Iced Coffee	5 / each

## INTERMISSIONS

Breakfast Pastries	44 / dozen
Fresh Baked Madeleines	44 / dozen
Mini Cup Cakes	33 / dozen
Breakfast Waffle, Banana, Chocolate Syrup, Pecans	44 / dozen
Gluten Free Blueberry Pancakes	44 / dozen
Granola Bars	4 / each
Passion Fruit and Yogurt Parfait	6 / each
Yogurt, Coconut and Raspberries	6 / each
Ham And Cheese Sandwich	43 / dozen
Chorizo Sandwich Bites	6 / each
Sliced Fresh Fruits and Berries	6 / guest
Whole Fresh Fruits - Apples, Bananas, and Oranges	36 / dozen
Assorted Dry Cereals	4 / box



# BRUNCH MENU SELECTIONS

## BRUNCH // 80

(Minimum of 25 People)

Seasonal Fruit and Berries  
Local Farm Scramble Eggs  
Apple Wood Smoked Bacon  
Cajun Caesar Salad  
Tandoori Roasted Chicken  
Mediterranean Style Fingerling Potatoes  
Assorted Danishes Muffins, Croissants  
Assorted Sliced Breads

### INCLUDES:

2 Hours of Unlimited Bloody and Mimosas  
Freshly Brewed Regular and Decaffeinated Coffee  
Organic Tea, Orange Juice, and Grapefruit Juice  
For each additional hour

12

### ENHANCEMENTS

Pork | Chicken Sausage 5  
Pancake 5  
Yogurt and Granola 9  
Spanish Egg Frittata 12  
Smoke Salmon Display 14  
Paella Valenciana 23  
Charcuterie and Cheese Display 36

### NON-ACTION STATIONS

Belgian Waffle with Assorted Accompaniments 12  
Petit Four Display 14  
Seafood Market 42  
Ceviche Station 36

### CHEF STATIONS\*

Omelet with Assorted Accompaniments 12  
Chef Carving Prime Rib (serves 20 guests) 750  
Glazed Turkey Breast (serves 10 guests) 120  
Whole Roasted Salmon (serves 20 guests) 220

\*A chef fee of \$150 will apply. A 22% service charge and 9% sales tax will be added to all prices. Service charge is taxable. Prices are per person or indicated guest count, unless otherwise noted and subject to change based on market price.





# PLATED LUNCH SELECTIONS

## DIAMOND // 51

### APPETIZER | Select One

Tomato and Watermelon Gazpacho, Feta Flakes, Basil

Wedge Salad, Blue Cheese, Crispy Bacon, Toasted Sunflower Seeds

Roasted Vegetable Bruschetta, Burrata, Basil Pesto, Summer Leaves

Roasted Squash, Baby Spinach, Valdeon Cheese, Spicy Pepitas, Cranberries

### ENTREE | Select One

Seared Chicken Breast, Sun Blush Tomato, Garden Vegetables, Walnut Pesto

Seared Churrasco, Marble Potatoes, Watercress and Chimichurri

Grilled Mahi, Warm Black Rice Salad, Cilantro Pesto

Steam Snapper, Mushroom Dashi, Braised Bock Choy

Grilled Asparagus, Truffle Polenta, Poached Egg

### DESSERT | Select One

Traditional Key Lime Pie, Fresh Cream

Cardamom Rice Pudding, Elderflower Strawberries, Toasted Almonds

Chocolate Brownie, Hazelnut Soil, Cream

## BRILLIANT // 58

### APPETIZER | Select One

Vermicelli Noodles Salad, Jicama, Watermelon Radish, Asian Vegetables, Chili and Lime Dressing

Quinoa and Avocado Salad, Summer Vegetables, Lemon Vinaigrette

Cobia Ceviche, Leche De Tigre, Sweet Potato, Cilantro

Black Mussels, Red Thai Sauce, Grilled Ciabatta

Tandoori Chicken Wings, Mint Yogurt, Radish Salad

Oriental Chicken and Vegetables Soup

### ENTREE | Select One

Sweet Potato, Eggplant and Haricot Verts Green Curry Served with Basmati Rice

Pappardelle, Wild Mushroom Ragout, Parmegiano

Seared Cod, Black Ink Risotto, Fava Beans, Saffron Aioli

Scottish Salmon, Red Amaranth, Beets and Grapefruit

Hampshire Pork Chop, Hazelnut Paste, Burned Apple Puree, Pickled Vegetables

Lamb Loin, Haricot Verts, Summer Beans, Anchovy Oil, Puffed Quinoa

### DESSERT | Select One

Almond and Fresh Berries Tart

Orange Cake, Poached Apricots and Thyme, Mascarpone Cream

Chili Chocolate Tart, Crème Fraiche, Lemon Zest



# PLATED LUNCH SELECTIONS

**SAPPHIRE** // 78

**APPETIZER** | Select One

Humboldt Fog Goat Cheese, Beets, Raspberries and Walnut Salad  
Burrata and Heirloom Tomatoes, Arugula, Basil and Balsamic Glaze  
Scallops and Dragon Fruit Ceviche, Crunchy Quinoa, Cilantro  
Tuna Tartare, Avocado, Ponzu Dressing, Spicy Rice Crackers  
Beef Tartare, Avocado and Tarragon, Smoked Sour Cream  
Confit Duck Terrine, Pear and Cardamom Puree, Season Leaves, Walnut Bread

**ENTREE** | Select One

Braised Short Ribs, Garlic Mash, Crispy Cabbage  
Grilled New York Strip, Seared Seasonal Green Vegetables, Marble Potatoes, Chimichurri  
Lamb Shank, Pine Nuts Risotto, Pickle Squash  
Seared Branzino, Pepperonata, Artichokes, Capers and Olives  
Seared Swordfish, Red Pepper Dashi, Kelp Noodles, Sea Vegetables  
Grouper, Romesco and Black Olives, Hazelnuts and Broccoli Rabe  
Wild Mushrooms Risotto, Truffle Oil, Fine Herbs  
Pappardelle, Fava Beans, English Peas, Ricotta, Lemon and Herbs

**DESSERT** | Select One

Chocolate Mousse, Coffee, Star Anise and Citrus  
Coconut Panna Cotta, Roasted Pineapple, Guava  
Crème Caramel, Passion Fruit and Mango, Chocolate Soil  
Selection of Cheese, Quince Jelly, Artisan Bread





# LUNCH BUFFET SELECTIONS

## **SANDWICH BUFFET // 47**

(minimum of 15 guests)

### SELECT 3 PRE-MADE SANDWICHES

#### Mediterranean Panini

Roasted Red Peppers, Kalamata Olives, Feta, Tomato, Cucumber, Coriander Vinaigrette

#### Mahi Mahi Sandwich

Shaved Fennel, Roasted Tomato, Saffron Aioli on Panini Bread

#### Fennel Lobster Salad

Watercress, Citrus Vinaigrette, Brioche Slider

#### Roasted Turkey Breast

Bacon, Herb Aioli, Lettuce, Tomato, Multi-grain Bread

#### Chipotle Chicken Wrap

Cheddar, Avocado, Tomato, Whole Wheat Tortilla

#### Pork Cuban

Deli and Smoked Ham, Swiss, Pickle Escabeche, Fried Egg Aioli, Cuban Roll

#### Ropa Vieja

Braised Short Rib, Bell Peppers, Chimichurri Aioli, Panini Bread

#### Roast Beef

Horse- Radish Aioli, Red Onion Relish, Arugula, French Baguette

### **Includes:**

Seasonal Greens Salad, Cucumber, Cherry Tomato, Balsamic Dressing,  
Focaccia Croutons, House Made Ranch Chips

Assorted Fudge Brownies, Home Made Cookie Platter  
Assorted Sodas, Bottled Water

## **ARTISAN DELI // 43**

(minimum of 15 guests)

Mixed Greens with Choice of Salad Dressing

Home Made Potato Salad

Seasonal Bean Salad, Tomato, Kalamata Olives, Pinenuts, Feta

Array of Deli Meats to include: Turkey, Ham, Roast Beef, Salami and Grilled Chicken Breast

Cheese Selections: Cheddar, Swiss, American, Mozzarella

Artisan Bread Display

Fruit Salad with Lemon and Mint

Home Made Brownies

Assorted Sodas, Bottled Water



# LUNCH BUFFET SELECTIONS

## LUNCH ON THE GO // 32

(minimum of 20 guests) \*\*

Choice of Two Pre-made Sandwiches

Turkey, Ham, Roast Beef, Grilled Chicken or Grilled Vegetables

Multi-Grain, French or Wheat Bread

Chef's Choice of Cold Salad

Whole Seasonal Fruit

Terra Chips or Potato Chips

Miniature Brownie or Chocolate Chip Cookie

Canned Soda or Bottled Water

**THIS IS A BOX LUNCH TO GO OPTION ONLY!**



# LUNCH BUFFET SELECTIONS

## THE GRILL BUFFET // 51

(minimum of 20 guests)

Buckwheat and Lentils Salad, Green Summer Vegetables, Spicy Feta Cheese  
Watermelon and Tomato Salad, Garden Leaves, Kalamata and Toasted Walnuts  
Salmon a la Plancha, Warm Beets, Summer Herbs  
Soy and Honey Short Ribs, Sesame Seeds, Roasted Bock Choy  
Fingerling Potatoes, Rosemary and Garlic  
Roasted Brussel Sprouts, Yellow Squash, Pistachio and Parsley  
Chocolate and Coffee Mousse, Raspberries  
Assorted Sodas, Bottled Water

## HEALTHY CHOICE // 51

(minimum of 15 guests)

Quinoa and Avocado, Haricot Verts, Garden Peas, Lemon Vinaigrette  
Kohlrabi, Radishes and Red Cabbage Slaw, Pickled Raisins, Toasted Walnuts  
Skirt Steak, Chimichurri  
Seared Cod, Cherry Tomatoes, Black Olives, Capers  
Baby Marble Potato, Asparagus, Sprouting Broccoli, Mint and Parsley Pesto  
Assorted Fruit Platter  
Orange Cake, Peaches and Mascarpone  
Assorted Sodas, Bottled Water

## FLORIDA TASTING // 49

(minimum of 15 guests)

Snapper Ceviche, Leche De Tigre, Sweet Potato and Plantain Chips  
Homestead Grapefruit, Shaved Fennel, Avocado and Arugula, Toasted Pine Nuts  
Grilled Mahi, Pepperonata, Black Olives and Basil  
Jerk Chicken, Roasted Corn and Mango Salad  
Guava Pastelitos  
Coconut Rice and Beans  
Key Lime Pies  
Assorted Sodas, Bottled Water



# LUNCH BUFFET SELECTIONS

## VEGETARIAN CHOICE // 49

(minimum of 15 guests)

Quinoa and Avocado, Haricot Verts, Garden Peas, Lemon Vinaigrette

Kohlrabi, Radishes and Red Cabbage Slaw, Pickled Raisins, Toasted Walnuts

Eggplant, Sweet Potato, Okra and Haricot Verts Green Thai Curry Served with Coconut Rice

Roasted Brussel Sprouts, Yellow Squash, Pistachio and Parsley

Assorted Fruit Platter

Orange Cake, Peaches and Mascarpone



# THEME BREAKS

## **RECHARGE // 17**

Assorted Nuts and Dried Fruits  
Banana Bread, Pecan Nuts  
Tropical Fruit Skewers  
Berry Smoothie  
Selection of Organic Teas

## **W BREAK // 17**

Green Vegetable Pressed Juice  
House Made Granola Bars  
Individual Tropical Fruit Bowl, Mint Syrup  
Selection of Organic Teas  
Freshly Brewed Coffee, Decaffeinated Coffee

## **VEGETABLE DIP // 15**

Carrot Harissa, Cumin, Cilantro  
Hummus, Tahini, Toasted Pine Nuts  
Baba Ganoush, Zataar  
Selection of Crudités and Whole Grain Crackers  
Assorted Sodas

## **LATIN FLAIR // 15**

Mini Cuban Sandwich, Pickles, Mustard  
Argentinean Alfajores, Dulce De Leche, Chocolate  
Guava Pastelitos  
Café Con Leche and Hot Chocolate  
Assorted Sodas, Bottled Water

## **CAKE BREAK // 18**

Assorted Cup Cakes  
Double Fudge Brownies  
Nut Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Organic Teas

## **AFTERNOON TEA // 18**

Finger Sandwiches  
English Scones, Cream, Raspberry Jam  
Strawberry Éclair  
Chocolate Brownies  
Selection of Macaroons  
Mineral Water, Assorted Sodas  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Organic Teas



# THEME BREAKS

## **MEAT CHEESE & WINE // 32**

Selection of Cured Meat

Assortment of International Cheeses

Grape Chutney, Quince Jelly

Local Bread, Crackers

Whole Fruits

House Wine



# RECEPTION HORS D'OEUVRES

## COLD HORS D'OEUVRES

Eggplant Cannelloni, Mango & Crème Cheese, Tomato Basil Vinaigrette	4 / each
Goat Cheese, Pink Peppercorn, Quince Jelly, Walnut Bread	5 / each
Feta Cheese, Cucumber and Mint, Kalamata Olives Skewer	4 / each
Tomato and Watermelon Gazpacho, Basil and Sherry Reduction	5 / each
Scottish Smoked Salmon, Caviar, Buckwheat Blini, & Horseradish Crème Fraiche	5 / each
Scallops Sashimi, Rocoto Chilli Emulsion, Crunchy Quinoa	6 / each
Tataki of Tuna, Avocado and Tarragon, Passion Fruit Vinaigrette	5 / each
Duck and Pistachio Terrine, Cardamom and Pear, Walnut Bread	6 / each
Foie Gras Mousse, Red Grapes and Crispy Ginger, Brioche	7 / each
Mini Chicken Tikka, Mint Yogurt, Mango Chutney	5 / each

## HOT HORS D'OEUVRES

Confit Duck, Tamarind and Onion Pastille, Lemon Yogurt	5 / each
Gorgonzola and Smoked Bacon Muffin, Fig Jam	5 / each
Pork Belly Slider, Korean BBQ Sauce, Asian Slaw	6 / each
Lamb Albondigas, Coconut Red Thai Curry, Crispy Vermicelli	5 / each
Panko Breadcrumbs Chicken Wings, Blue Cheese Foam, Pickle Golden Raisins	5 / each
Grilled Octopus, Fingerling Potato, Spanish Paprika, Olive Oil	6 / each
Florida Crab Cake, Tartare Sauce	6 / each
Cod Croquettes, Aioli	5 / each
Deep Fried Kumamoto Oyster, Pickle Vegetables Salad, Citrus Mayo	7 / each
Smoked Mozzarella, Sage and Pumpkin Arancini	5 / each
Cheddar Beignet with Sesame Dressing	4 / each
Garden Pea and Arugula Soup with Pesto	4 / each

## DESSERT

Coffee and Raspberry Crème Brulee, Caramel Dust	4 / each
Mini Key Lime Pie	4 / each
Cardamom Panacotta, Poached Rhubarb, Ginger Crumbs	5 / each
Chocolate Mousse, Salted Hazelnuts and Orange	5 / each
Selection of Macaroons	4 / each





# RECEPTION STATIONS

## SEAFOOD MARKET // 43

(Assortment of 8 pieces)

Oysters -Champagne Mignonette, Horseradish

Poached Florida Pink Shrimp-Cocktail Sauce

Mussels-Citrus Verge Sauce

Peruvian Scallops-Yuzu Kosho and Lime Vinaigrette

Lobster Lollipop-Thousand Island Sauce Add \$7

## CEVICHE STATION // 23

An eclectic variety of ceviche including:

Snapper ceviche- lime, coconut, jalapeno, plantain

Mahi Mahi, corn, aji Amarillo, celery lime

Tuna poke, soy, cherry tomatoes, cucumber, scallions

## SUSHI & SASHIMI STATION // 32

(3 pieces per guest)

An Assortment of Sushi and Sashimi including:

Tuna, Salmon, Yellowtail Snapper and Vegetarian

## SALAD STATION // 16

**Greens** select 3:

Baby field greens, baby spinach, arugula, Frisse, radicchio, endives and watercress

**Toppings** select 8:

Grape Tomato, Cucumber, Heart Of Palm, Sweet Corn, Garden Peas, Sheered Carrots, Avocado, Haricot Verts, Mango, Papaya, Dragon Fruit, Golden Raisins, Shaved Parmesan, Blue Cheese, Feta Cheese, Pine Nuts, Toasted Almonds, Roasted Hazelnuts, Spicy Walnuts

**Dressing** select 2:

Red Wine Vinaigrette, Sherry Vinaigrette, Lemon and Herb Vinaigrette, Walnuts and Sherry Vinaigrette. Carrot and Passion Fruit Vinaigrette, Caesar Dressing, Blue Cheese Dressing

## GARDEN FRESH // 14

Fresh Cut Vegetable with Dipping Sauces to include:

Baby Carrots, Celery, Cherry Tomato, Cauliflower, Radishes, Bell Peppers, Cucumber, Asparagus

Hummus and Tzatziki

Beet and Tomato Gazpacho

Seasonal Fruit And Berries



# RECEPTION STATIONS

## MEDITERRANEAN CHEESE AND LOCAL FRUIT PLATTER // 18

Artisanal Cheese, Seasonal Fruit and Berries

House Made Accompaniments, Assorted Rustic Bread

## TACOS STATION // 23

(3 pieces per person)

Select 4

Sautee Tilapia, Peppers, Onions, Tomatillo Sauce

Grilled Grouper, Avocado, Pico De Gallo, Lime

Blackened Mahi, Cilantro Sour Cream, Pico De Gallo

Al Pastor- Pork Belly, Pineapple and Cilantro

Beef Skirt, Tomato Salsa, Oaxaca Cheese

Adobo Chicken, Cilantro, Jalapeno, Limes

## SLIDERS STATIONS // 24

(4 sliders per person, brioche buns)

Select 4

Braised Pork Belly, Korean Bbq, Coleslaw, Sour Cream

Angus Beef Patty, Caramelized Onion, Crispy Bacon

Chorizo, Swiss Cheese, Garlic Aioli

Crab Cake, Pickle, Tartare Sauce

Thai Salmon Cake, Cilantro Sour Cream, Butter Lettuce

Shrimp Slider, Celery, Thousand Island Sauce

## PAELLA STATION

Paella Valencia- chicken, pork, fava beans, peppers // 275 (serves 30 guests)

Paella Al Horno- lamb, chickpeas, blood pudding and potato // 300 (serves 30 guests)

Seafood Paella- shrimp, mussels, clams, seasonal vegetables // 350 (serves 30 guests)

Black Rice- squid, ink, shrimp, garden peas, aioli // 295 (serves 30 guests)

## PASTA STATION // 26

Choose 2 of the following:

Three Cheese Mac & Cheese, Garlic Breadcrumbs- Add Lobster + 10

Penne Pasta, Olives, Sundried Tomato, Artichokes and Olive

Fusilli Spirale, Asparagus, Artichokes, Garden Peas, Basil Pesto, Ricotta

Tagliatelle, Braised Short Ribs, Garden Peas



# RECEPTION STATIONS

## CARVING STATIONS\*\*

Slow Roasted Prime Rib // 750 (serves 40 guests)  
Natural Juices, Horseradish Crème Fraiche, Fresh Focaccia

Roasted Beef Tenderloin // 500 (serves 20 guests)  
Herbs And Garlic Butter, Olive Roll

Fennel Kurabuta Pork Loin // 350 (serves 25 guests)  
Apple Chutney, Baguette

Whole Salmon // 275 (serves 20 guests)  
Dill Mustard, Rye Rolls

Roasted Turkey Breast // 150 (serves 15 guests)  
Southern Seasoning, Seasonal Fruit Chutney, Baguette

## DESSERT STATION // 24

( 4 pieces per person)

Petit Four Display



# PLATED DINNER SELECTIONS

THREE COURSE 79 // FOUR COURSE 85

## AMUSE BOUCHE

Cauliflower Panna Cotta, Caviar  
Beet Gazpacho, Kumamoto Oyster, Horseradish  
Chilled Pea and Mint Soup, Salmon Roe, Lemon Oil  
Dragon Fruit and Scallop Ceviche  
Cod Croquette, Grebiche

## APPETIZER

Humboldt Fog Goat Cheese, Beets, Raspberries and Walnuts  
Heirloom Tomatoes and Burrata Salad, Basil Emulsion  
Grilled Asparagus and Seasonal Beans, Purple Ricotta, Sunflower Seeds

Seasonal Leaves, Lentils and Squash, Spicy Pepitas, Parmesan Shavings  
Baby Spinach, Serrano Ham, Valdeon Cheese, Fresh Figs, Marcona Almonds  
Tuna and Avocado Tartare, Ponzu Dressing, Spicy Rice Crackers  
Octopus Carpaccio, Fennel and Orange Salad, Black Olives  
Cured Home-Made Salmon, Beets, Radishes and Herb Lemon Crème Fraiche  
Confit Duck Terrine, Pear and Cardamom Puree, Pickle Onions, Walnuts  
Beef Tataki, Kohlrabi and Green Onion, Fried Lotus Root, Ponzu Sauce

## ENTREES

Lamb Shank, Pine Nuts Risotto, Pickle Squash  
Braised Short Ribs, Garlic Mas, Crispy Cabbage  
Seared Duck Breast, Roasted Endives, Buckwheat, Tarragon and Citrus  
New York Strip, Roasted Marble Potatoes, Chimichurri, Arugula  
Seared Salmon, Red Amaranth, Baby Beets, Horseradish and Grapefruit  
Roasted Cod, Kelp Noodles, Tobiko, Shrimp, Seafood Consommé  
Steam Snapper, Braised Bock Choy, Mushroom Dashi  
Grilled Mahi, Warm Black Rice Salad, Cilantro Pesto  
Sweet Potato, Eggplant and Haricot Verts Green Curry, Basmati Rice  
Summer Vegetable Risotto, Ricotta, Lemon and Herbs

## DESSERT

Traditional Key Lime Pie, Fresh Cream  
Mocha Hazelnut Mouse Bar  
Vanilla Flan, Passion Fruit Cream  
Napoleon Cake, Tropical Fruit



# DINNER BUFFET SELECTIONS

**DINNER BUFFET** // 80 // 20 person minimum

**Your Choice of:** Two Salads, Two Entrées, One Pasta, Two Side Dishes and Desserts

**Includes:** Coffee, Tea, Soda and Iced Tea

## SALADS

Heirloom Tomato Salad, Burrata, Arugula, Pesto, Pine Nuts  
Caesar Salad, Brioche Croutons, Anchovies, Parmesan  
Endive, Pear, Walnuts and Gorgonzola Cheese  
Roasted Beets, Fennel, Grapefruit, Goat Cheese, Tarragon  
Quinoa, Heart Of Palm, Radishes, Avocado, Lemon Herb Vinaigrette  
Garbanzo and Beans Salad, Sumac, Feta Cheese

## ENTRÉES

Black Olive and Almond Crusted Cod, Seared Artichokes  
Seared Salmon, Lemon, Capers And Butter Sauce  
Lemon and Thyme Roasted Chicken  
Lamb Tagine, Catelveltrano Olives, Apricots and Cilantro  
Fennel and Orange Pork Loin  
Churrasco Style Flat Iron Steak  
Short Ribs, Red Wine Sauce, Wild Mushrooms  
Potato Gnocchi, Squash, Sage, Brown Butter  
Penne, Pasta, Olives, Sundried Tomato, Artichokes, Black Olives  
Fusilli Spirale, Asparagus, Garden Peas, Basil Pesto, Burrata  
Garden Vegetable Risotto, Summer Herbs, Ricotta

## SIDE DISHES

Grilled Asparagus and Broccoli Rabe, Toasted Almonds  
Roasted Fingerling Potatoes, Chimichurri  
Brussel Sprouts, Butternut Squash, Sesame Dressing  
Ratatouille, Black Olives, Capers  
Polenta, Parmesan, Truffle  
Sweet Potato Mash, Spicy Pecan Nuts  
Yucca Con Mojo  
Moroccan Couscous

## DESSERT

Variety of Chef's Selected Miniature Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Organic Teas



# WINE - BUBBLES - BEER

## BEER AND WINE

18 per guest for one hour // 9 each additional hour

Unlimited Bar Service of  
Domestic and Imported Beers  
House Wines  
Non-Alcoholic Beverages

## FULL OPEN BAR

24 per guest for one hour // 12 each additional hour

Unlimited Bar Service of House Brands to include:  
Sobieski Vodka, Jack Daniels, Jose Cuervo Tequila, Tanqueray Gin,  
Bacardi Light Rum and Johnny Walker Red  
Signature Cocktail  
Domestic and Imported Beers  
House Wines  
Non-Alcoholic Beverages

## DELUXE OPEN BAR

29 per guest for one hour // 13 each additional hour

Unlimited Bar Service of Premium Brands to include:  
Grey Goose or Ketel One Vodka, Maker's Mark, Don Julio or Patron Silver,  
Bombay Sapphire Gin, Bacardi Anejo, Johnny Walker Black or Chivas Regal  
Signature Cocktail  
Domestic and Imported Beers  
House Wines  
Non-Alcoholic Beverages





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