



W MIAMI

CATERING SELECTIONS

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



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W MIAMI

485 Brickell Avenue

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Explore: 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



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

All Beverages are charged as consumed by drink, glass, or bottle

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





W MIAMI

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