



The Magnolia

Five Hours of Ultra Premium Brand Open Bar

Selections Include

Crown Royal Canadian Whisky, Johnnie Walker Black Label Scotch, Bombay Sapphire Gin, Jack Daniel's Black Label Whisky, Belvedere & Grey Goose Vodka, Patron Tequila, Oronoco & Parrot Bay Rums, Kahlua & Amaretto Liqueurs, Imported and Domestic Beers, Soft Drinks, & Juices
Wines: Chardonnay, Cabernet, Merlot, Sauvignon Blanc and Pinot Grigio Varietals

Signature Drink Station

Deluxe Martini Bar or Mojito Madness Station

Cocktail Reception

Butler Passed Hot and Cold Hors D' Oeuvres

Mini Beef Wellington with Mushroom Duxelle

Miniature Crab Cakes, Garlic Aioli

Assorted Deluxe Canapes

Vegetable Spring Rolls with Plum Sauce

Sesame Chicken with Sweet & Spicy Thai Sauce

Jumbo Fried Shrimp, Apricot-Horseradish Sauce

Sesame Encrusted Seared Tuna Loin

Conch Fritters, Key Lime Mustard Sauce

Assorted Dim Sum, Ginger-Soy Sauce

Fried Calamari with Sweet Curry Sauce

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Four Displays during the Cocktail Reception

Garden Crudité Display

A Selection of Fresh Garden Vegetables with Dipping Sauce

Imported and Domestic Cheese Display

Accompanied with Gourmet Crackers and Fresh Fruit with Seasonal Berries

Sushi Boat Display

California Roll, JB Roll, Vegetable, Spicy Tuna, tekke (tuna), kappa (cucumber), futomaki

Chef Carving Station

Herb Encrusted Rack of Lamb

Cilantro Mint Chutney

Celebratory Champagne Toast

Tableside Wine Service Throughout Dinner

All Food and Beverage Prices subject to 21% Service Charge and All Applicable Taxes

All Prices are subject to change without notice prior to Contract.

1111 Parrot Jungle Trail Miami, FL 33132

www.treetopballroom.com

Seated Dinner

Gourmet Dining Service to Include an Appetizer, Salad, Duet Entrée, and Dessert
Artisan Bread Baskets filled with Assorted Rolls, Grissini, Flat Breads, and Creamy Butter

Appetizer Course *Select One*

Roasted Breast of Duck

Plum Sauce, on a Bed of Haricot Vert

Pumpkin Ravioli

Brown Butter Sauce with Fried Sage, Port Wine Glaze, Pine Nuts, and Aged Parmesan Cheese

Maryland Crab Cake

Lemon Caper Sauce, Spicy Corn Relish and Crayfish Garnish

Salad Course *Select One*

Pear and Fig Salad

Wild Arugula, Burrata Cheese, Prosciutto, Ice Wine Vinegar, and Extra Virgin Olive Oil

Wild Mixed Green Salad with Apples and Pomegranates

Endive, Mesculin Greens, Candied Walnuts, Roquefort Cheese, Dijon Mustard Vinaigrette

Entrée Selections *Select Two*

Table Side Guest Order

One Server Per Table

Filet Mignon with Caramelized Rosemary Shallots and Green Peppercorn Sauce

Macadamia Nut Crusted Halibut topped with Mango Marmalade

Pan Seared Chilean Sea Bass with a Caper Butter Sauce

Braised Lamb Tangine with Apricots and Spiced Pine Nuts

Kobe Beef Short Ribs with Curried Pumpkin Puree

Side Selections *Select Two*

Garlic and Shallot Infused Smashed Potatoes

Au Gratin Potatoes

Spiced Orange Israeli Couscous Salad

Jasmine Rice

Whipped Vanilla Yams

Roasted Rosemary and Garlic Red Potatoes

Fresh Seasonal Vegetables

Asparagus Spears wrapped in a Zucchini Ring

Honey Maple Glazed Long Stemmed Carrots

Dessert Course

Praline Tartuffo Drizzled with Strawberry Coulis and Topped with Whipped Cream on a Painted Plate

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A Custom Designed Butter Cream Wedding Cake

From Cake Designs by Edda or Ana Paz

After Dinner Cordials and Port Station

Freshly Brewed Regular and Decaffeinated Coffees and Teas

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