



## Served Dinners

All Dinners served with Artisan Bread Baskets filled with Assorted Rolls, Grissini, Flat Breads, and Creamy Butter

### SOUPS AND SALADS

**Mixed Wild Greens Garden Salad**  
With Sliced Cucumber, Grape Tomatoes  
Raspberry Vinaigrette

**Mixed Wild Greens with Gorgonzola**  
With Candied Walnuts, Mandarin Segments  
Sesame-Ginger Dressing

**Jicama Salad**  
Mixed Wild Greens and Julienne Jicama  
Mango Vinaigrette

**Key West Chowder**  
Or Chefs Selection

**Classic Caesar Salad**  
With Herb Toasted Croutons, Parmesan

**Hearts of Palm**  
With Grape Tomatoes, Mandarin Segments  
Passion-Fruit Vinaigrette

**Spinach Salad**  
Chopped Egg & Sliced Mushrooms  
Warm Bacon Dressing

**Red & Yellow Tomato Salad**  
Wild Greens with Cucumber, Julienne of Carrot  
Balsamic Vinaigrette

### MAIN ENTREES

**Chicken Florentine filled with Spinach,**  
Pecorino Cheese, Sundried Tomatoes, Pine Nuts  
Roasted Garlic Whipped Potatoes, Baby Carrots

**Seared Atlantic Grouper**  
Fillet of Grouper Dusted in a Blend of Spices  
Mediterranean Couscous and Grilled Leeks

**Grilled Florida Snapper**  
Sautéed Fillet in Tomato Butter and Lime Juice  
Calico Rice, Spaghetti Squash

**Maple Glazed Salmon Fillet**  
With Citrus Beurre Blanc  
Yellow Rice Pilaf, Butternut Squash

**Roasted Chicken Breast stuffed with Parma Ham,**  
**Fontina Cheese & Asparagus**  
Grilled Vegetables and Whipped Vanilla Yams

**Roast Prime Rib of Beef, au Jus**  
Rosemary Roasted Potatoes, Ratatouille

**Filet Mignon with Caramelized Rosemary Shallots**  
Basil Mashed Potatoes, Seasonal Vegetables

**Seared New York Strip Sirloin Steak, Maitre'D Butter**  
Roasted Garlic Whipped Potatoes, Asparagus Bouquet

**Filet Mignon, Baby Lamb Chop & Grilled Chicken**  
**Medallion**  
Dauphinoise Potatoes and Grilled Vegetables

**Surf and Turf**  
6oz. Lobster Tail & Petite Filet Mignon  
Broccoli Spears, Roast Tomato au Gratin  
Market Price

### DESSERT COURSE

**Chocolate Crusted Key Lime Pie**  
**New York Style Cheesecake**  
**Double Chocolate-Chocolate Cake**  
**Dulce de leche Cheesecake**

**Apple Strudel with Crème Anglaise**  
**Fresh Strawberries with Sabayon**  
**Passion Fruit Sorbet in a Lemon Cup**  
**Traditional Tiramisu**

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](http://www.treetopballroom.com)

## OPTIONAL APPETIZER COURSE

### **Chilled Jumbo Shrimp Cocktail**

Zesty Cocktail Sauce and Lemon Garnish

### **Maryland Style Crab Cake**

Spicy Corn Relish, Garlic Aioli, Crayfish Garnish

### **Seafood and Wild Mushroom Crêpe**

With Scallops, Shrimp, Crab, and Bechamel Sauce

### **Cold Smoked Norwegian Salmon**

Served with Classic Accompaniments

### **Ceviche Martini**

Citrus & Cilantro Marinated Snapper, Shrimp, Scallops

### **Vanilla-Infused Lobster Martini**

Plantain Chip Garnish

### **Mango-zpacho**

Classic Gazpacho with a Tropical Twist

## Beverages

Freshly Brewed Regular and Decaffeinated Coffee & Teas

## Parking

Parking Arrangements at \$8.00 per Car for Hosted or Guest Pay Parking

## Décor Package

To Include: Floor Length and Overlay Linens in White, Ivory, or Black with Coordinating Napkin