



Breakfast

Loxahatchee Breakfast

smoked salmon, toasted bagel, sweet guava paste, cream cheese, fried capers, sliced egg and Bermuda onion

Hallandale Crab Cake Eggs Benedict

crab cakes, poached eggs, English muffin, hollandaise sauce, cilantro oil and chives

Sandwiches

305 Cubano

grilled marinated pork loin, shaved ham, Winter Park Dairy Baby Swiss, pickles, mustard, Cuban bread, black bean mango salsa and yucca fries

Montego Smoked Brisket

pineapple jerk barbecue sauce, onion straws and grilled pineapple served on a garlic-rubbed brioche

Salads

Sunshine State Salad

grilled shrimp, steamed quinoa, grilled garden vegetables, avocado and citrus vinaigrette

Hollywood Watermelon Salad

mixed greens, grilled watermelon, tomatoes, burrata cheese and apple vinaigrette

Soup

Farmer's Chicken Tortilla Soup

fire-roasted corn, cilantro and chipotle cream

Everglades Beef Soup:

fresh kale, quinoa, mini meatballs, parsley and seasoned vegetables

Snack / Appetizer Trays (Cold)

Mojito Ceviche

red snapper, shrimp, mango, lime and cilantro

Snack / Appetizer Trays (Hot)

Beef Saltenas

Bolivian-style meat pies

Atlantic Coconut Shrimp

toasted coconut and sweet chili dipping sauce

Palm Bay Scallops

seared scallops, orange segment salad and orange vinaigrette

Entrees

Flagler Surf and Turf

cajun spice-dusted New York strip, garlic shrimp, blonde etouffee, Lyonnaise potatoes and grilled asparagus

South Beach Guava Chicken

jasmine rice, black beans and mojo cassava

Lantana Crab Cakes

red peppers, onion, spinach, roasted corn, lime and chipotle dipping sauce

Dessert

Tres Leches

butter cake soaked in evaporated milk, condensed milk and heavy cream

Biscayne Banana Cream Pie

traditional banana cream pie topped with toasted coconut flakes