

THE
BETSY
SOUTHBEACH



Dinner Buffet

Asian

\$75 PER PERSON

Starters & Salads

JULIENNE ASIAN VEGETABLE SALAD
SESAME SOBA NOODLES

Entrées

KOREAN STYLE BBQ SHORT RIBS
THAI GREEN CURRIED CHICKEN
baby eggplant

Sides

WOK FRIED CHINESE LONG BEANS
MALAYSIAN FRIED RICE
ginger-garlic paste

Desserts

COCONUT RICE PUDDING
mango compote
STRAWBERRY LYCHEE TART
diplomat cream

Little Italy

\$85 PER PERSON

Starters & Salads

WHIPPED RICOTTA
garlic & rosemary focaccia
ARTHUR AVE. SALAD
salami, olive, filone, provolone, peperoncini

Entrées

BLACK PEPPERCORN SKIRT STEAK
gorgonzola picante, Calabrian chili verde
GRILLED MARKET FISH
blistered cherry tomatoes, capers, white wine
PENNE
charred broccoli rabe, chili flakes, lemon
pangritata

Sides

TUSCAN GRILLED VEGETABLES
red & yellow bell peppers, zucchini, squash,
Portobello, asparagus, red onion
CHARRED CAULIFLOWER
capers, pecorino

Desserts

TIRAMISU
espresso, flourless chocolate biscuit
CARMEL BUDINO
whipped mascarpone

Minimum of 12 guests required

PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 9% SALES TAX

Havana Nights

\$110 PER PERSON

Starters & Salads

CHOPPED VEGETABLE SALAD

baby mix greens, corn, tomato, feta cheese, olive, avocado, beet, onion, cucumber, oregano dressing

AVOCADO & TOMATO SALAD

red onion, fresh oregano, three citrus vinaigrette

SEAFOOD CEVICHE "LECHE de TIGRE"

octopus, snapper, shrimp, scallops, coconut milk, cilantro, yuzu

PLANTAIN CHIPS

Entrées

CITRUS MARINATED

CHURRASCO SKIRT STEAK

pickled jalapeño salsa

STEAMED RED SNAPPER

wrapped in banana leaves, citrus-red pepper enchilado

MOJO MARINATED SUCKLING PIG

Sides

CUMIN BLACK BEANS & RICE

SWEET FRIED PLANTAINS

YUCA

garlic aioli, oregano

Desserts

GUAVA TORTICAS DE MORON

tropical fruit, diplomat cream, guava paste, honey sauce

CUBAN FLAN "HAVANA"

orange cointreau fool, coffee crumbs, all spice-coffee granita

TRES LECHES

cuban san lino rum-raisin ice cream, chili-confit pineapple

LT Steakhouse

\$125 PER PERSON

Starters & Salads

BLACK PEPPERCORN POPOVERS

KALE CAESAR SALAD

radicchio, fennel, anchovy lemon dressing, pine nuts, oregano crust

BEEFSTEAK TOMATO

red onion, Stilton cheese, red wine vinaigrette

TIGER SHRIMP COCKTAIL

gin cocktail sauce

Entrées

GRILLED NY STRIP STEAK

peppercorn sauce, shallots-red wine

CEDAR PLANK SALMON

confit lemon aioli

ROASTED FREE RANGE CHICKEN

charred broccoli rabe, preserved lemon

Sides

SMOKED GOUDA MAC-N-CHEESE

CREAMED SPINACH

BRUSSELS SPROUTS

cipollini onion, guanciale

Desserts

MILK CHOCOLATE PEANUT BUTTER

CROQUANT

banana whipped cream

COCONUT MERINGUE PANNA COTTA

key lime sauce

CARROT CAKE

cream cheese frosting, butterscotch sauce

Minimum of 12 guests required

PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 9% SALES TAX

Carving Stations

20 person minimum required

Chef fee required / \$150 per 25 guests

Served with LT Popovers

HERBES DE PROVENCE ROASTED TURKEY ROULADE / \$28

orange-cranberry relish, Caper-Meyer lemon stuffing, turkey jus

ROASTED PRIME RIB OF BEEF / \$32

St. Blue cheese sauce, peppercorn sauce

MORROCAN MARINATED LEG OF LAMB / \$32

confit lemon chimichurri

7 PEPPERCORN CRUSTED BEEF TENDERLOIN / \$35

béarnaise sauce, shallots-red wine

ENTRÉES

CHERMOULA SALMON / \$22

jalapeño aioli

STEAMED RED SNAPPER WRAPPED IN BANANA LEAF / \$23

green papaya, all spice & mango salsa

SEARED SESAME CRUSTED AHI TUNA LOIN / \$28pp

crispy wontons, sweet soy, ponzu and wasabi cream

ROSEMARY AND GARLIC ROASTED

AUSTRALIAN RACK OF LAMB / \$40

lamb jus, herb butter

BLACK GARLIC SHORT RIB / \$28

jalapeño chimichurri, grated horseradish

NEW YORK STRIP STEAK / \$38

SALADS / \$10 per person each

CHOPPED VEGETABLE SALAD, baby mix greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing

LOTS OF GRAINS BOWL, flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette

GREEK, romaine, cucumber, Kalamata olives, peppers, feta cheese, tomato, red onion, lemon-oregano dressing

KALE CAESAR, radicchio, fennel, anchovy lemon dressing, pine nuts, garlic croutons

STEAKHOUSE, romaine, baby spinach, beefsteak tomato, Stilton, red onion, double cut bacon, blue cheese dressing, parsley, oregano croutons

SIDES / \$12 per person each

GRILLED ASPARAGUS, lemon oil

LOCAL HEIRLOOM TOMATO SALAD

GREEN WILTED SPINACH

BRUSSELS SPROUTS, cipollini onion

GOAT CHEESE TARO ROOT MASH

HORSERADISH

HOMESTYLE MASHED POTATOES

POTATO GRATIN "SOUBISE"

BBQ CORN, bacon, chives

Minimum of 12 guests required

PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 9% SALES TAX

ASSORTED DESSERT PLATTERS

/ \$18 per person

Choice of 3

TIRAMISU, "PANTHER" espresso, flourless chocolate biscuit

CARAMEL BUDINO, whipped mascarpone

TARTLETA CITRON, Italian meringue, lime zest

GUAVA TORTICAS DE MORON, tropical fruit, diplomat cream, guava paste, honey sauce

CUBAN FLAN "HAVANA", orange cointreau fool, coffee crumbs, all spice-coffee granita

TRES LECHES, cuban san lino rum-raisin ice cream, chili-confit pineapple

MILK CHOCOLATE PEANUT BUTTER

CROQUANT, banana whipped cream

NEW YORK STYLE CHEESECAKE

CARROT CAKE, cream cheese frosting, butterscotch sauce

PASSION FRUIT GUAVA MACARON

COCONUT-BANANA "ONDULE", white chocolate

COCONUT MERINGUE PANNA COTTA, key lime sauce

CHOCOLATE CREMEUX, white chocolate ganache

Minimum of 12 guests required

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