

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

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Minimum of 12 guests required

PRICES ARE SUBJECT TO 23% 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

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# 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

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## 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

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