

THE
BETSY
SOUTHBEACH



Group Dining

Family Style

Served with our signature Black Pepper Popovers and sweet butter

Menu 1 | \$80

STARTERS

SEAFOOD CEVICHE “LECHE DE TIGRE”, octopus, snapper, shrimp, scallops, coconut milk, citrus, cilantro, onion, yuzu, chili oil

WATERMELON & HEIRLOOM TOMATO, feta, serrano peppers, mint, pomegranate

ENTRÉES

ROASTED FREE RANGE CHICKEN, charred broccoli rabe, preserved lemon

HANGER STEAK, jalapeño chimichurri

MARKET SIDES

(choose 2)

DESSERTS

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

COCONUT MERINGUE PANNA COTTA, key lime sauce

Menu 2 | \$95

STARTERS

THE BETSY CRAB CAKE, smoked piquillo-paprika, market greens

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

ENTRÉES

WILD SCOTTISH SALMON, summer beans salad, Cerignola olive, confit lemon aioli

NEW YORK STRIP, red wine shallot sauce

MARKET SIDES

(choose 3)

DESSERTS

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

FLOURLESS CHOCOLATE LAYER CAKE, chocolate ganache, Frangelico whipped cream

Minimum of 12 guests required

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 9% SALES TAX

Menu 3 | \$110

STARTERS

SOY-WASABI AHI TUNA TARTAR, smashed sweet peas, crispy shallots

CRISPY CALAMARI & ZUCCHINI, jalapeño remoulade

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

ENTRÉES

GRILLED LOCAL SNAPPER, smashed fresh peas, lime-shitake ginger vinaigrette

FILET MIGNON, steak sauce

MARKET SIDES

(choose 3)

DESSERTS

FLOURLESS CHOCOLATE LAYER CAKE, chocolate ganache, Frangelico whipped cream

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

MENU 4 | \$125

STARTERS

THE BETSY CRAB CAKE, smoked piquillo-paprika, market greens

TIGER SHRIMP COCKTAIL, gin cocktail sauce, lemon

WATERMELON & HEIRLOOM TOMATO, feta, mint, serrano peppers, pomegranate vinaigrette

ENTRÉES

COBIA, grilled lemon

RIB EYE, shallot-red wine, bearnaise

FILET MIGNON, steak sauce

MARKET SIDES

(choose 4)

DESSERTS

MILK CHOCOLATE PEANUT BUTTER CROQUANT

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

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

Minimum of 12 guests required

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 9% SALES TAX

MARKET SIDES

GRILLED ASPARAGUS, lemon oil
BRUSSELS SPROUTS, cipollini onion, guanciale
GREEN WILTED SPINACH
SAUTEED MUSHROOM MELANGE
LOCAL HEIRLOOM TOMATO SALAD
POTATO GRATIN "SOUBISE"
JALAPENO MASHED POTATOES
HOMESTYLE MASHED POTATOES
SMOKED GOUDA MAC & CHEESE
BBQ CORN

***Vegan entree available upon request**

STEAMED CHINESE EGGPLANT, lots of grains salad and summer beans
TURMERIC APRICOT PUREE, hens of woods, asparagus, green beans, charred tomatoes

Enhancements

Reception | Tray Passed Hors D' Oeuvres

1/2 hour \$22 per person (choose 3), 1 hour \$36 per person (choose 4),
SEAFOOD CEVICHE, octopus, snapper, shrimp, scallops, coconut milk, citrus, cilantro
AHI TUNA TARTARE, avocado, soy-ginger dressing
THE BETSY CRAB CAKE, Sriracha piquillo aioli
SPICY SALMON TAQUITOS, sushi rice, avocado, cilantro
CUBAN EMPANADITAS, beef, peppers, cumin, paprika
SHORT RIB CUMIN TAQUITOS, radish, cilantro, avocado, pico de gallo
PARMESAN RISOTTO ARANCINI, oregano-tomato compote
WHIPPED RICOTTA, garlic & rosemary focaccia

Artisan Cheese Display | \$22 per person

selection of imported and domestic cheese
served with grapes, berries, dried fruits & nuts, local preserves & honey
SLICED BAGUETTE & TABLE WATER CRACKERS

Antipasto | \$24 per person

Salumi, soppressata, prosciutto
assorted olives, roasted peppers, marinated artichoke hearts,
HOUSEMADE ROSEMARY FOCACCIA

Seafood Platter | \$150

1 Maine lobster, 6 east and 6 west coast oysters, 6 middle neck clams, seafood ceviche