

THE
BETSY
SOUTHBEACH



Lunch Buffet

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Sandwiches & Wraps | \$42

served with Miss Vicki's Potato Chips

Groups of 6-15 (Choose 3 Sandwiches and Wraps)

Groups of 15+ (Choose 5 Sandwiches and Wraps)

SANDWICHES:

SMOKED TURKEY, avocado, crispy onions, cranberry mayo, pepper jack

YELLOWFIN TUNA SALAD SANDWICH, capers, green olives, tomatoes, arugula

BLACK FOREST HAM, Swiss, mustard, mayo

STEAK SANDWICH, caramelized onions, garlic aioli, lettuce, tomato

SALUMI SANDWICH, artichoke spread, olive tapenade, mortadella, spicy soppressata, San Daniele, prosciutto

ROAST CHICKEN SANDWICH, curry aioli, tomato, arugula

ROAST TURKEY CLUB, apple-wood bacon, lettuce, tomato, 1000 island dressing

BBQ SHORT RIB, caramelized onions, jack cheddar, panini

CUBAN PORK, ham, Swiss cheese, homemade pickles, spicy mustard

GRILLED VEGETABLES, pesto, arugula, balsamic glaze

HEIRLOOM TOMATO PANINI, basil pesto, mozzarella cheese

WRAPS:

GRILLED CHICKEN CAESAR, parmesan

GRILLED CHICKEN, carrots, cucumbers, cilantro, iceberg, Thai peanut sauce

SPICY TUNA, pickled ginger, miso vinaigrette, crispy shallots

ROAST TURKEY, avocado and bacon wrap, herbs mayo

SANTA FE TURKEY, chipotle mayonnaise, arugula, brie

ROAST BEEF, heirloom tomatoes, leaf lettuce, gorgonzola, confit garlic aioli

GRILLED MEDITERRANEAN VEGETABLE, hummus spread

Minimum of 12 guests required

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

SALADS (Choose 2):

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

MEDITERRANEAN ORZO SALAD, tomatoes, olives, feta, fine herbs

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

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

RED BLISS POTATO SALAD

ROASTED YUKON POTATO SALAD, corn, jalapeno, yuzu vinaigrette

MIDDLE-EASTERN COUSCOUS SALAD, roasted vegetables

NAPA CABBAGE & APPLE SLAW, Dijonnaise

MARKET GREENS, tomatoes, cucumber, ranch dressing

DESSERT (Choose 1):

HOMEMADE FUDGE BROWNIES

HOMEMADE BLONDIES

ORANGE-BLOSSOM MADELEINES

HOMEMADE COOKIES, chocolate chips, cranberry oatmeal or double chocolate

Boxed Lunch / \$46

Choose 3 sandwiches or wraps, 1 salad and 1 dessert

Boxed Lunches are served with chips, whole fruit, bottled water or soda.

Deli / \$36

(served with Miss Vicki's potato chips)

MEATS, roast beef, turkey breast, Black Forest ham, sopressata

CHEESES, sharp cheddar, provolone, Swiss

ALBACORE TUNA SALAD

RELISH TRAY, lettuce, sliced tomato, kosher dill pickles, assorted olives

CONDIMENTS, mayonnaise, Dijon mustard, 1000 island dressing

Artisan sliced bread and sourdough rolls

SIDES

CREAMY MACARONI SALAD

RED BLISS POTATO SALAD

NAPA CABBAGE COLESLAW

DESSERT

CHOCOLATE CHIP COOKIES

The Italian Job / \$55

ENTRÉES

CHICKEN "AL MATTONE", scarpariello style

ORECCHIETTE, broccoli rabe and spicy sausage

ANTIPASTO

PANZANELLA SALAD, tomatoes, white balsamic, cucumber, fresh basil

TUSCAN ORZO SALAD, eggplant, fontina and herbed bread crumbs

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

HOUSEMADE ROSEMARY FOCACCIA

DESSERTS

TIRAMISU, espresso, flourless chocolate biscuit

RED BERRY TART, orange blossom water crema

American BBQ / \$58

ENTRÉES

TEXAS STYLE BRISKET SLIDERS

MANGO GLAZED BBQ CHICKEN BREAST

SIDES (Choose 3)

SOUTHERN STYLE RUSSET POTATO SALAD

NAPA CABBAGE & APPLE SLAW, Dijonnaise

MARKET GREENS, tomatoes, cucumber, ranch dressing

BOURBON BAKED BEANS

BRUSSELS SPROUTS, bacon, maple glaze

MACARONI & CHEESE

CHEDDAR-CHIVE BISCUIT, sweet butter

DESSERTS

APPLE COBBLER

ROASTED PECAN PIE, bourbon whipped cream

Asian / \$62

SUSHI (Choose 4) – 8 Pieces per person

SPICY TUNA ROLL, yuzu guacamole, sriracha, puffed rice

YELLOWTAIL & JALAPEÑO, grated ginger, avocado soy glaze

SPICY CRISPY ROCK SHRIMP, chili-lime mayo, cucumber, sesame

SCOTTISH SALMON, fresh & smoked salmon, avocado, cucumber, daikon sprouts

AHI TUNA & SALMON POKE, pickled ginger, asparagus, wasabi tobiko, hijiki

COCONUT-MACADAMIA SHRIMP, yuzu ginger-kewpie

CRUNCHY CURRIED LUMP CRAB, mango, cilantro

SOBE VEGGIE, yam, cucumber, avocado, yuzu, hoisin, shiso

ENTRÉES

MISO MARINATED CHICKEN

VEGETABLE LO MEIN

JULIENNE ASIAN VEGETABLE SALAD

DESSERTS

LYCHEE STRAWBERRY TART, coconut lime whipped cream

ORANGE-BLOSSOM MADELEINES

The Beach / \$68

ENTRÉES

CHURRASCO SKIRT STEAK, fajita spices, green tomatillos & culantro salsa

GRILLED BLACKENED SNAPPER, citrus-red pepper enchilada

WARM FLOUR TORTILLAS

SIDES

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

WATERMELON & HEIRLOOM TOMATO, queso fresco, serrano peppers, mint, pomegranate

CUMIN BLACK BEANS & RICE

FRIED SWEET PLANTAINS

DESSERT

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

COCONUT MERINGUE PANNA COTTA, key lime sauce

LT Classic / \$80

ENTRÉES

FILET MIGNON, steak sauce

SCOTTISH SALMON, summer bean salad, Cerignola olive, confit lemon aioli

SIDES

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

POTATO GRATIN “SOUBISE”

CUMIN ROASTED CARROTS, lime, crème fraiche

BRUSSELS SPROUTS, cipollini onions, guanciale

BLACK PEPPER POPOVERS

DESSERT

CHOCOLATE PEANUT BUTTER CROQUANT, banana whipped cream

CLASSIC CHEESECAKE

Minimum of 12 guests required

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