

THE  
BETSY  
SOUTH BEACH



Reception

# Tray Passed Hors D'Oeuvres

1/2 hour \$22 per person (choose 3), 1 hour \$36 per person (choose 4), 2 hours \$60 per person (choose 6)

SEAFOOD CEVICHE, octopus, snapper, shrimp, scallops, coconut milk, citrus, cilantro

BACALAO FRITTERS, piquillo crema

AHI TUNA TARTARE, avocado, soy-ginger dressing

SPICY SALMON TAQUITOS, sushi rice, avocado, cilantro

FRIED ROCK SHRIMP, tossed in yuzu-Sriracha mayonnaise

LEMON PEEKYTOE CRAB, smashed peas & avocado, taro chip

THE BETSY CRAB CAKE, Sriracha piquillo aioli

ROBATA CHICKEN SKEWERS, miso-soy marinade

CUBAN EMPANADITAS, beef, peppers, cumin, paprika

BOUCHER BURGER, peppered bacon, tobacco spiced onion, NY cheddar

CHURRASCO STEAK CROSTINI, tomatillo green chimichurri, pickled jalapeño

SHORT RIB CUMIN TAQUITOS, radish, cilantro, avocado, pico de gallo

FILET MIGNON, caramelized onions, peppercorn, watercress

CUMIN MARINATED LAMB CHOPS, ginger tomato chutney, feta / \$10pp Supp.

BURRATA & PROSCIUTTO, balsamic vinegar & basil pesto

PARMESAN RISOTTO ARANCINI, oregano-tomato compote

WHIPPED RICOTTA, garlic & rosemary focaccia

WILD MUSHROOM QUESADILLA, fresh goat cheese, jalapeño

AVOCADO MONTADITO, heirloom tomatoes, fresh oregano, tostone

EGGPLANT CAPONATA CROSTINI, slow cooked with tomatoes & onions

# Stationary Hors D'Oeuvres

## Organic Crudites | \$18 per person

selection of seasonal vegetables  
MAYTAG BLUE CHEESE & FRENCH ONION DIP

## Breads, Spreads & Dips | \$19 per person

babaghanoush, hummus, mint tzatziki  
carrots, celery, cucumber, marinated olives  
GRILLED PITA TRIANGLES

## 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

## Empanaditas | \$60 per dozen

served with spicy piquillo dipping sauce

choose from:

SHREDDED BEEF  
SPICED CHICKEN  
MUSHROOM & GOAT CHEESE  
CHORIZO & MANCHEGO

## Sliders | \$72 per dozen

choose from:

BRISKET, cheese, caramelized onions  
SLOW ROASTED PORK, spicy green tomatillo  
salsa, pickled onions  
MARINATED BABY PORTOBELLO, arugula,  
tomato, 1000 island dressing, chimichurri  
BLACKENED SALMON cucumber-mango  
mostarda, cabbage slaw, citrus mayo

## Roman Pizzettes | \$60 per dozen

choose from:

SAN MARZANO, tomato, mozzarella, olive oil,  
Sicilian oregano  
PEPPERONI, tomato, mozzarella, Sicilian oregano  
CHARRED KALE, onion, gorgonzola dolce & chili  
de arbol oil

## Meatballs | \$72 per dozen

CLASSIC, veal & mortadella, tomato sauce  
VEGAN

## Anticuchos | \$60 per dozen

choose from:

CURRIED SHRIMP, ginger aioli  
HANGER STEAK, pickled jalapeño chimichurri  
ROBATA CHICKEN SKEWERS, miso-soy  
marinade  
BLACKENED SWORDFISH, cilantro mayo

# Seafood, Sushi & Raw Bar Selection

## Clams on the Half Shell | \$35 per dozen

mignonette, lemon, cocktail sauce

## Freshly Shucked Oysters | \$60 per dozen

mignonette, cocktail sauce, lemon

## Tiger Shrimp Cocktail | \$72 per dozen

gin cocktail sauce, Dijonnaise sauce, lemon

## Ceviche | \$60 per dozen

served with plantain & yuca chips

choose from:

### SEAFOOD CEVICHE "LECHE DE TIGRE"

octopus, snapper, shrimp, scallops, coconut milk, cilantro, onion, yuzu, chili oil

### SALMON CEVICHE

heart of palm, avocado, lime, cilantro, corn nuts

### RED SNAPPER CEVICHE

citrus, red onion, cilantro, yuzu

## Sushi Rolls | \$150 per 48-piece platter

SELECTION OF 3

SPICY TUNA ROLL, yuzu guacamole, Sriracha, puffed rice

YELLOWTAIL & JALAPENO, 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-kempi

SOBE VEGGIE, yams, cucumber, avocado, yuzu, hoisin, shiso (vegan)

CALIFORNIA, crab, cucumber, avocado

## Nigiri | \$72 per dozen / Sashimi | \$96 per dozen

SALMON, AHI TUNA, SPICY TUNA, YELLOW TAIL,

HAMACHI, COBIA, SHRIMP, TERIYAKI, EEL

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Minimum of 12 guests required

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

# Packages & Stations

## “Alley” Reception | \$45 per person

### ARTISAN CHEESE & ANTIPASTO

selection of imported and domestic cheese  
salumi, soppressata, prosciutto  
assorted olives, roasted peppers, marinated artichoke hearts,  
HOUSEMADE ROSEMARY FOCACCIA

SAN MARZANO PIZZETTES, tomato, mozzarella, olive oil, Sicilian oregano  
CHARRED KALE onion, gorgonzola dolce & chili de arbol oil

CLASSIC MEATBALLS, veal & mortadella, tomato sauce

## Art Deco Reception | \$65 per person

### GUACAMOLE & TORTILLA CHIPS

HANGER STEAK, pickled jalapeño chimichurri  
BLACKENED SWORDFISH, cilantro mayo

### SHREDDED BEEF EMPANADITAS

MUSHROOM & GOAT CHEESE EMPANADITAS  
served with spicy piquillo dipping sauce

SPICY TUNA ROLL, yuzu guacamole, Sriracha, puffed rice  
COCONUT-MACADAMIA SHRIMP ROLL, yuzu ginger-kewpie  
AHI TUNA & SALMON POKE ROLL, pickled ginger, asparagus, wasabi tobiko, hijiki

## Mediterranean Station | \$50 per person

RED PEPPER HUMMUS, BABAGANOUSH & PITA  
WATERMELON & HEIRLOOM TOMATO, feta, mint, serrano peppers, pomegranate vinaigrette  
CURRIED SHRIMP, ginger aioli  
ROBATA CHICKEN SKEWERS, miso-soy marinade  
SPINACH & FETA SPANAKOPITA

## Dim Sum Station | \$55 per person

CHEF REQUIRED - \$150 per 25 guests; 25-person minimum

DUMPLINGS, shrimp & scallop; edamame  
SPRING ROLLS, Peking duck & vegetable  
WONTONS, curry beef, crab meat  
POTSTICKERS, pork, shitake & vegetable  
SHUMAI, shrimp, chicken & lemongrass  
Served with: julienne Asian salad, assorted dipping sauces

## Paella Valenciana Station | \$39 per person

equipment rental fee / \$300

saffron infused rice with fish, shrimp, mussels, calamari, chicken, chorizo

TORTILLA ESPANOLA

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

DINNER ROLLS

## Taco Station | \$45 per person

GRILLED SHRIMP

POLLO A LA PLANCHA

CUMIN SHORT RIB

FLOUR TORTILLAS

TORTILLA CHIPS & GUACAMOLE

CONDIMENTS: pico de gallo, spicy-lime salsa verde, shredded cabbage & lettuce, tomato, scallion, queso fresco, sour cream

# Reception / Desserts

## Passed Desserts | \$18 per person

Choice of 3

TIRAMISU, espresso, flourless chocolate biscuit

CARAMEL BUDINO, whipped mascarpone

TARTELETA 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

NEW YORK STYLE CHEESECAKE

CARROT CAKE, cream cheese frost, butterscotch sauce

PASSION FRUIT GUAVA MACARON

COCONUT-BANANA "ONDULE", white chocolate

COCONUT MERINGUE PANNA COTTA, key lime sauce

MINI CHOCOLATE GANACHE BROWNIES

ORANGE COINTREAU DARK CHOCOLATE TRUFFLE

## Nitrogen Ice Cream Bar | \$25 per person

30-person minimum

Choice of 4 flavors and toppings

## Fresh Fruit Skewers | \$24 per dozen

Seasonal selection of fruit and berries

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Minimum of 12 guests required

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