# SAVOR...





601 City Center Way | Pembroke Pines, FL 33025 www.charlesfdodgecitycenter.com

Charles F. Dodge City Center

**Savor...Pembroke Pines** is the exclusive food and beverage provider at the Center. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

**Menus** - Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. Events over 2,000 guests may require specialized menus, our culinary team is happy to customize the perfect menu for your event. To make sure every guest has a pleasant experience we do offer spilt menus (maximum of two options) but require each guest to have a place card indicating entrée choice to give to their server, along with final counts by table three days in advance.

**Pricing** - Prices quoted do not include 21% Administrative Fee or 6% sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

**Guarantees**- A guaranteed number of attendees/ quantities of food is required. This guarantee must be sub- mitted by noon three business days before your event. If the guarantee is not received, SAVOR...Pembroke Pines reserves the right to charge for the number of persons/ quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 3 business days prior to event.

Overset Policy -SAVOR...Pembroke Pines will be pre- pared to provide service staff and have seats available for 5% overset up to 1,000 guests (maximum overset of 20 guests) for plated meals and buffet meals with complete table setups only. There will be an additional \$150.00 charge for each overset of 20 guests.

**Service Staff** -Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 40 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on building holidays.

**Event Timeline** - All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled. Additional security and ancillary fees will also apply.

Beverage Services -We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Liquor Control Board, SMG/SAVOR, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREM- ISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXI- CATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.

Contracts - A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and SA-VOR...Pembroke Pines. Secondary agents, acting on be-half of the primary client receiving services, may sign the contract in their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

**Cancellations** – Any event cancelled less than 3 business days prior to the event will incur 90% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.

Payment/Deposit - An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the guarantee, is payable 14 business days prior to the event. Payment can be made in cash, check, wire transfer or credit card. For additions, a major credit card is required to guarantee payment of any

replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.

### **Continental Breakfasts**

Minimum of 10 guests, Based on one hour of service Surcharge of \$6.95 per person/per hour for extended service Includes Florida Orange Juice, Freshly Brewed Coffee, Decaf and Hot Tea

### Traditional Continental

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Whole Fruit (v), Danish Pastries (v), Muffins (v), Croissants (v), Breakfast Breads (v), Sweet Butter (v) and Fruit Preserves (3) \$15 per person

Fresh Sliced Fruit and Berries (3), Chilled Low- Fat Yogurt (v; GF), Bran Muffins (v), Whole Wheat Bagels (v), Low-Fat Cream Cheese (v; GF), Sweet Butter (v; GF) and Fruit Preserves (3) \$20 per person

### **South Florida Continental**

Whole Fruit, Guava & Cheese Pastelitos (v), Coconut Turnovers (v), Croissants (v), Ham & Cheese Cachito Pastry, Sweet Butter (v) and Fruit Preserves (3) \$16 per person

### **Breakfast Buffets**

Minimum of 50 guests, Based on one and a half hours of service Surcharge of \$6.95 Per person/per hour for extended service Includes Florida Orange Juice, Freshly Brewed Coffee, Decaf and Hot Tea

### Ocean Drive

Sliced Tropical Fresh Fruit and Berries (3)

Yogurt Parfait Bar with Vanilla Yogurt (v; GF) Honey Granola (v; veg), Mixed Berries, Peaches, Diced Melons, Dried Cranberries, Bananas and Toasted Coconut

Bran Muffins(v), Zucchini, Date Nut and Banana Breads (v)

Whole Wheat Bagels (v; veg) with Sweet Butter (v), Honey and Low-Fat Cream Cheese (v; GF)

Scrambled Egg Beaters with Garden Vegetables, Mushrooms and Skim Milk Mozzarella Cheese (v; GF)

Turkey Sausage (GF)

\$29 per person

#### The Gold Coast

Tropical Mimosa Fruit Salad (3)

Fresh Baked Danish Pastries, Breakfast Breads, Croissants and Muffins (v)

Variety of Chilled Yogurt (v; GF)

Scrambled Eggs with Chopped Chives (v; GF)

Maple Smoked Bacon (GF)

Sausage Patties (GF)

Roasted Potatoes with Tri-Colored Peppers and Onions (3)

Cinnamon French Toast (v) with Berries and Vermont Maple Syrup (3)

\$29 per person

Prices do not include 21% Administrative Fee and 6% sales taxes



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### **Breakfast Enhancements**

*Items are ideal for upgrading your Continental Breakfast*Minimum order of 12 per item

#### **Breakfast Sandwiches**

Choice of Bacon, Sausage or Ham with Egg and Cheese \$8 each

### **Breakfast Burrito**

Scrambled Eggs, Chorizo Sausage, Peppers, Spinach and Jack Cheese \$8 each

#### **Baked Ham and Swiss Cheese Croissant**

\$8 each

### **Bacon & Spinach Quiche**

\$48 each (8 servings)

### **Seasonal Vegetable Breakfast Quiche**

\$48 each (8 servings)

### Scrambled Eggs with Cheddar Cheese (v; GF)

\$5 per person

### Applewood Bacon (GF)

\$4 per person

### Sausage or Turkey Sausage Links (GF)

\$4 per person

### Seasonal Fruit Parfait (v)

Layered with Crunchy Granola and Low-Fat Yogurt \$5 each

#### **Parfait Tower Bar**

Vanilla Yogurt (v; GF), Honey Granola (v; vEG), Mixed Berries, Peaches, Diced Melons, Dried Cranberries, Bananas and Toasted Coconut (3) \$8 per person

#### Oatmeal Bar (v; vEG)

Dried Cranberries, Raisins, Granola, Nuts, Chocolate Chips, Brown Sugar and Cinnamon \$6 per person

#### **Breakfast Frittata (GF)**

Seasonal Vegetables with Asiago Cheese **\$8** each

### **Smoked Salmon Platter**

Chopped Eggs, Capers, Red Onions, Mini Bagels and Cream Cheese \$8 per person

#### Cinnamon French Toast or Belgian Waffles (v)

Berries, Sweet Butter and Vermont Maple Syrup (3) \$6 each

Prices do not include 21% Administrative Fee and 6% sales taxes



### **Plated Breakfast**

### Minimum of 50 guests

All Plated Breakfast include: Choice of one Appetizer, Assorted Breakfast Pastries, Florida Orange Juice, Freshly Brewed Coffee, Decaf and Hot Tea

### Breakfast Appetizer

Please select one of the following:

Fresh Strawberries with Brown Sugar and Whipped Cream (v;GF)

Fresh Fruit Cup (3)

For an additional \$2 per person

Tropical Sliced Fruit & Berries drizzled with Vanilla Yogurt (v; GF)

### The Sunrise (GF)

Scrambled Eggs, Maple Smoked Bacon, Country Sausage and Potato Hash \$25 per person

### The Flamingo (GF)

Garden Omelet with Monterey Jack Cheese, Sausage Patties and Home Fries \$26 per person

### The Yacht

Spinach, Ham and Swiss Frittata with Romesco Sauce, Roasted Potatoes and Tri-Color Peppers and Onions \$29 per person

#### The Resort

Roasted Vegetable & Egg White Quiche Roasted Grape Tomatoes, Turkey Bacon and Lyonnaise Potatoes \$29 per person

All Egg Items May Be Substituted with Heart Healthy "Egg Beaters" at an additional \$2 per person

Prices do not include 21% Administrative Fee and 6% sales taxes

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### A La Carte Items

Minimum order of 12 per item

### **Morning Snacks**

Danish Pastries, Cinnamon Rolls, Muffins and Croissants (v) \$42 Per Dozen

Assorted Bagels with Cream Cheese (v) \$42 Per Dozen

Fresh Sliced Fruit (v; vEG) \$7 Per Person

Whole Fruit (VEG) \$3 Per Piece

### **Sweet Snacks**

Cookies, Brownies & Blondies (v) \$42 Per Dozen

Lemon, Raspberry or Rice Krispy Bars (v) \$42 Per Dozen

Assorted Cake Pops (v) \$42 Per Dozen

Mini Macrons (v) \$42 Per Dozen

Chocolate Truffles (v) \$42 Per Dozen

Large Candy Bars (v) \$3 Each

Jelly Belly — Jelly Beans (GF) \$29 Per Pound

Individual Yogurt (v)

\$4 Each

Granola Bars (v)

\$4 Each

Energy Bars (v)

\$6 Each

Chilled Hard Boiled Eggs (v)

\$5 Each

Mini Fruit & Berry Parfaits (v)

\$5 Each

Nutella Crepes (v)

Candied Walnuts and Banana

\$42 Per Dozen

Mini Scones (v) Preserves & Cream

\$42 Per Dozen

**Chocolate Chips Cookies with** 

Flavored Milk (v)

\$5 Each

Mini Flavored Milk Shakes (v)

\$5 Each

Sweet Passion Cones with Mousse (v)

\$5 Each

Red Velvet, Chocolate and Apple Cider

Mini Donuts (v) \$42 Per Dozen

Mini Italian Pastries (v)

\$42 Per Dozen

Fun Sized Candy Assortment (v) \$15 Per Pound

Prices do not include 21% Administrative Fee and 6% sales taxes

### **A La Carte Items**

Minimum order of 12 per item

### **Savory Snacks**

Warm Soft Pretzels (v) \$5 Each Nacho Cheese, \$1 Additional Per Guest

Flavored Popcorn (3) Cocoa, Truffle and Paprika Flavored \$7 Per Person

Individual Bags of Potato Chips (3) or Pretzels (VEG)
\$3 Each

Potato Chips (3) and Onion Dip (v) \$5 Per Person

Tortilla Chips and Salsa (3) \$5 Per Person

Pita Chips and Hummus (VEG) \$6 Per Person Truffled Deviled Eggs and Candied Bacon (GF) \$4 Each

Passion Cones with Savory Dips (v) \$5 Each

Mixed Nuts (3) \$28 Per Pound

Trail Mix (veg) \$28 Per Pound

### **Florida Themed**

Seasonal Berry Smoothie Shots (v; GF) \$5 Each

Mini Crudité Shooter (v; GF) \$5 Each

Chocolate Drizzled Fruit Kabobs (3) \$7 Each

Assorted Citrus Cupcakes (v) \$42 Per Dozen Assorted Citrus Cookies (v) \$42 Per Dozen

Assorted Citrus Pralines (v) \$42 Per Dozen

Mini Tropical Pastries (v) \$42 Per Dozen

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### **Hot Beverages**

Starbucks Freshly Brewed Regular Coffee

\$58 Per Gallon

Starbucks Freshly Brewed Decaffeinated Coffee

\$58 Per Gallon

**Revolution Tea with Hot Water** \$58 Per Gallon

### **Cold Beverages**

Assortment of Coke, Diet Coke & Sprite

\$4 Each

Bottled Water \$4 Each

Bottled Iced Tea \$4 Each

Individual Bottled Fruit Juices \$4 Each Bottled Perrier or San Pellegrino Water \$5 Each

Monster Energy Drink 16. oz. \$6 Each

Iced Tea \$42 Per Gallon

**Lemonade** \$42 Per Gallon

Florida Orange Juice \$48 Per Gallon

### **Water Coolers**

### **Water Cooler Kit and Refills**

Chilled Water dispenser includes 5 gallons of Spring Water and disposable 7 ounce cups

Water Cooler Kit \$75 Each

**5 Gallon Water Refills** \$45 Each

#### Infused Spring Water

\$84 Per 3 Gallons

Choice of Lemon, Lime, Orange or Cucumber-Mint



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### **Boxed Lunches**

Orders of 12 boxed lunches or more; maximum of three selections Orders of 11 boxed lunches or less; maximum of two selections

### \$23 per person

### **Chicken Caesar Wrap**

Grilled Chicken Breast with Shaved Parmesan Cheese, Romaine Lettuce, Caesar Dressing in a Roasted Garlic Wrap with Whole Fruit, Potato Chips and Chocolate Chip Cookie

### Tomato Mozzarella (v)

Basil and Creamy Pesto on a Ciabatta Roll with Whole Fruit, Potato Chips and Chocolate Chip Cookie

#### **Mediterranean Vegetarian (v)**

Spinach Wrap with Hummus, Portobello Mushrooms, Arugula, Cucumber and Feta Cheese with Whole Fruit, Potato Chips, and Chocolate Chip Cookie

### Add \$1 Per Lunch Gluten Free Wrap (v; GF)

Our Mediterranean Vegetarian with a Gluten Free Wrap and Gluten Free Dessert

### \$24 per person

### Hickory Smoked Turkey

Muenster Cheese, Leaf Lettuce, Cranberry Marmalade on a Whole Wheat Hoagie with Whole Fruit, Potato Chips and Chocolate Chip Cookie

#### Honey Baked Ham

Mortadella, Swiss, Pineapple Chutney on Ciabatta Roll with Whole Fruit, Potato Chips and Chocolate Chip Cookie

#### Oven Roast Beet

Brie Cheese, Arugula, Mushroom Aioli on a Pretzel Roll with Whole Fruit, Potato Chips and Chocolate Chip Cookie

#### Italian Deli

Cappicola, Salami and Smoked Ham on a Ciabatta Roll with Whole Fruit, Potato Chips and Chocolate Chip Cookie

#### Sna Salar

Asian Seared Tuna on a Bed of Udon Noodles, Bok Choy, Cucumbers, Red Pepper, Carrots, Pickled Ginger and Bibb Lettuce, Asian Sesame Vinaigrette with Whole Fruit, Potato Chips and Chocolate Chip Cookie

#### Cabana Club

Grilled Chicken Breast with Maple Smoked Bacon, Pepper jack Cheese, Arugula and Tomato on a Ciabatta Roll with Whole Fruit, Potato Chips and Chocolate Chip Cookie

### \$25 per person

#### So Flo Salad (GE)

Balsamic Marinated Chicken, Chopped Lettuces with Wild Mushrooms, Carrots, Roasted Corn, Orange Segments and Creamy Peppered Basil Dressing with Whole Fruit, Potato Chips and Chocolate Chip Cookie

Prices do not include 21% Administrative Fee and 6% sales taxes



Charles F. Dodge City Center

### **Entrée Lunch Salads**

All two course lunch selections include Artisan Rolls with Sweet Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea



#### Latin Farmer's Market (GE)

Hearts of Palm, Roasted Corn, and Grape Tomatoes atop Frisee, Radicchio and Romaine Lettuces with Sweet Orange Vinaigrette \$20 per person

### Athena (GF)

English Cucumbers, Red and Yellow Tomatoes, Kalamata Olives, Chick Peas, Pepperoncini topped with Feta Cheese on Romaine and Iceberg Lettuces with Oregano Lemon Dressing \$20 per person

### **Chop-Chop**

Vermicelli Noodles with Julienne Carrots, Cucumbers, Red Bell Peppers, Green Onions, and Coriander in a Bibb Lettuce Cup. Topped with Fried Shallots and Ginger Soy and Mild Sweet Chile Dipping Sauces \$20 per person

### Pines Luxe (GF)

Roasted Corn & Black Bean Relish, Tomato Wedges, Avocado, Sliced Red Onion and Cilantro Vinaigrette \$20 per person

### Add on to your Salad

Select one of the following:

Grilled Chicken Breast

ken Breast Grilled Sesame Tuna (GF) 5 \$9

Latin Spiced Shrimp (GF) \$8 Oven Roasted Salmon (GF) \$12 Lunch Desserts

Select one of the following:

Chocolate Rum Cake Banana Carmel Cake Floridian

Mango Crème Cake Fruit Tart Fresh Fruit Cup (3)

Cheesecake (GF) with Key Lime Cake Strawberry Topping

Prices do not include 21% Administrative Fee and 6% sales taxes V– Vegetarian/ GF– Gluten Free / VEG—Vegan / 3—V, GF, VEG

### **Plated Lunches**

All three course lunch selections include Artisan Rolls with Sweet Butter, Choice of Salad, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

### **Entrées**

All entrées (excluding pasta dishes) include Chef's Selection of Seasonal Vegetables **Please select one of the following:** 

#### **Guava & Plantain Crusted Salmon (GF)**

With Citrus Cream Sauce and Herb Roasted New Potatoes \$35 per person

### **Sofrito Chicken Breast**

Sautéed and topped with Islander Sauce, Orzo & Wild Mushroom Risotto \$32 per person

### **Five Herb Marinated Grilled Chicken Breast**

with Roasted Chicken Demi-Glace, Mashed Sweet Potatoes \$32 per person

#### Jerk Barbeque Chicken Breast (GF)

with Red Pepper Papaya Jam, Coconut Rice and Kidney Beans \$32 per person

### Balsamic Marinated Strip Steak (GF with Sauce on Side)

with Horseradish Demi-Glace and Yukon Gold Mashed Potatoes \$35 per person

### **Orecchiette with Italian Sausage**

in a Creamy Rose Sauce with fresh Green Peas and Parmesan Cheese (Can be substituted with Turkey Sausage)

\$28 per person

### Grilled Portobello Mushroom (3)

With Seasonal Vegetables and Brown Rice \$28 Per Person

### Caribbean Vegetable Tart (v; GF)

Seasonal Vegetables and Balsamic Marinara \$35 Per Person



### **Make A Duet**

Can't decide between chicken or fish? Make any entrée a duet by adding one of the following:

Herb Sautéed Chicken Breast (GF) \$8 per person

Jumbo Shrimp (GF) \$10 per person

Mahi-Mahi (GF) \$8 per person Petite Filet Mignon (GF) \$16 per person

**Salmon (GF)** \$8 per person Caribbean Lobster Tail(GF) \$16 per person

Prices do not include 21% Administrative Fee and 6% sales taxes



### **Plated Lunch Options**

Please select one salad and one dessert for your plated entrée lunch



### **Lunch Salads**

Select one of the following:

(VEG; GF)
Romaine, Iceberg, Endive
Spears and Radicchio Lettuces
with Tomato Wedges,
Cucumber Slices, Carrot
Strings, and Sliced Black Olives
and Herb Balsamic Vinaigrette

Romaine Lettuce, Shredded Parmesan, Croutons and Cherry Tomatoes on a Radicchio Leaf, Caesar Dressing Seasonal & Local (V; GF)
Locally Grown Greens, Tomato
Wedges, Kalamata Olives,
Red Onions, Feta Cheese and
Mango Lime Vinaigrette

For an additional \$2 per person Cucumber Bouquet (v; GF)
Artisan Greens, wrapped in a thinly sliced Cucumber with Red Grape Tomato, Orange Segments, Candied Walnuts, Herbed Goat Cheese and Mojito Vinaigrette

### **Lunch Desserts**

Select one of the following:

Chocolate Rum Cake (v)

Mango Crème Cake (v)

Key Lime Cake (v)

Cheesecake (v; GF)
with Strawberries
Banana Carmel Cake (v)

Floridian Fruit Tart (v)

Fresh Fruit Cup (VEG; GF)

Prices do not include 21% Administrative Fee and 6% sales taxes V– Vegetarian/ GF– Gluten Free / VEG–Vegan / 3–V, GF, VEG



### **Lunch Buffets**

Minimum order for 50 people, Food Service up to 1 ½ Hours

All lunch buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced

### **Main Street Deli**

Homemade Chili (GF)

Garden Salad (VEG)— Creamy Herb Dressing (V; GF)

Bleu Cheese Cole Slaw (v)

Sliced Deli Meats (GF) — Roast Beef, Turkey, Ham, Genoa Salami and Cappicola

Cheese (v; GF) — Swiss, Provolone and Cheddar

Albacore Tuna Salad (GF) with Herbs

Mini Kaiser Rolls (v)

**Condiments (v; GF)**- Lettuce, Tomato, Onions Pickle Slices, Mustard and Mayonnaise

Chef's Selection of Desserts (v)

\$30 per person

### Italian Bistro

Garlic Bread and Focaccia with Sweet Butter (v)

**Caesar Salad** — Shredded Parmesan and Garlic Croutons

Panzenella Salad (VEG)—Tomatoes, Cucumbers, Red Onions, Black Olives and Crusty Bread in Light Red Wine Vinaigrette

Penne Pasta (v)- Fava Beans, Tomatoes, and Garlic

Italian Sausage and Meatballs

Peppers, Onions and Marinara Sauce

Chicken Marsala

Roasted Button Mushrooms

Chef's Selection of Desserts (v)

\$32 per person

Prices do not include 21% Administrative Fee and 6% sales taxes



### **Lunch Buffets**

Minimum order for 50 people, Food Service up to 1 ½ Hours

All lunch buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced

### **Everglades Barbeque**

Jalapeño Corn Bread and Biscuits (v)

**Garden Salad (v)** — Tomatoes, Cucumbers, Carrot Strings, Black Olives and Roasted Corn with Orange Vinaigrette and Avocado Ranch

Chilled Tri-Color Potato and Egg Salad (v) Celery, Scallions and Fresh Parsley tossed in a Mustard Dressing

Florida Corvina (GF) Lemon Butter Sauce

Chicken Breast (GF)
Sweet Guava Sauce

Mojo Roasted Pork Shoulder (GF)
Sautéed Onions

Baked Macaroni and Cheese (v)

Corn on the Cob (v)

Chef's Selection of Desserts (v)

\$42 per person

### Taste of the Caribbean

Assorted Specialty Breads (v)

Iceberg and Spinach Salad (v) - Oranges, Eggs, Red Onion, Farmers Cheese with a Honey Lime and Creamy Ginger Cilantro Dressing

Chile Spiced Mahi Mahi (GF) Mango & Tomato Relish

Jerk Chicken (GF)
Plantains

**Cilantro Marinated Charred Tenderloin Tips**Onions and Peppers

Rice and Red Kidney Beans (VEG; GF)
Island Spices

Sugar Snap Peas, Baby Carrots, Red Onions and Red Bell Peppers (V; GF)

Chef's Selection of Desserts (v)

\$41 per person

Prices do not include 21% Administrative Fee and 6% sales taxes



### **Build Your Own Lunch Buffet**

Minimum order for 50 people, Food Service up to 1 ½ Hours

All lunch buffets are served with Rolls and Sweet Butter Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

### \$39 per person

### Soups and Salads Select 2

Homemade Chili (GF)

Vegetarian Tomato & Basil Bisque (v; GF)

Caesar Salad (v) & Dressing (GF)

Garden Salad (v)

Little Gem Lettuce & Watercress Salad (v)

Panzenella Salad (VEG)

Bleu Cheese Cole Slaw (v)

Chilled Tricolor Potato & Egg Salad (v)

Roast Fennel & Vegetable Salad (VEG)

### **Entrees**

### Select 2

Braised Tilapia (GF)

Oven Roasted Mojito Chicken (GF)

Paprika & Soy Braised Chicken (GF)

Ginger Garlic Mojo Pork Loin (GF)

Baked Fish Creole (GF)

Guava BBQ Chicken Breast (GF)

Chile Spiced Mahi Mahi (GF)

Jerk Chicken (GF)

Cilantro Marinated Tenderloin Tips

### **Sides** *Select 2*

Mojo Yuca with Onions (GF; VEG)

Cinnamon Squash (GF)

Seasonal Vegetables (VEG; GF)

Coconut Lemongrass Basmati Rice (VEG; GF)

Black Beans & Rice (VEG; GF)

Baked Macaroni & Three Cheese (v)

### Desserts

Chef's Selection of Desserts (v)

Prices do not include 21% Administrative Fee and 6% sales taxes V– Vegetarian/ GF– Gluten Free / VEG—Vegan / 3—V, GF, VEG

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### **Plated Dinners**

All three course dinner selections include Artisan Rolls with Sweet Butter, Choice of one Salad, one Dessert, Freshly Brewed Coffee and Decaffeinated Coffee

### **Entrées**

All entrées include Chef's Selection of Seasonal Vegetables. **Please select one of the following:** 

Roasted Herb Marinade Chicken Breast (GF) with Garlic & Shallot Thyme White Wine Broth and Roasted Tri-colored Fingerling Potatoes \$42 per person

Crispy Skin Thyme Chicken Breast Granola Crumble Sweet Potato Soufflé, Smoke Paprika & Pineapple BBQ Sauce \$42 per person

Petite New York Strip with Horseradish Demi Glaze (GF -Sauce On Side) Melted Maytag Bleu Cheese and Creamy Yukon Gold Mash \$45 per person

Beef Center Cut Filet
with Cilantro Chimichurri Sauce
Wild Mushroom Orzo Risotto
and Roasted Red Bell Peppers
\$54 per person

### **Beef Short Rib Ropa Vieja**

Celery Root Puree, Caramelized Pearl Onions, Charred Cherry Tomatoes & Baby Carrots \$45 per person

### Cashew Crusted Local Mahi-Mahi (GF)

With Braised Artichoke & Sweet Onion Ragout and Cilantro Pesto Scalloped Sweet Potato **\$42 per person** 

Grilled Portobello Mushroom (3)
With Seasonal Vegetables and Brown Rice
\$28 Per Person

Caribbean Roasted Corn & Black Bean Tart (v; GF) Fire Roasted Corn, Red Bell Peppers, Avocado, Garlic and Brown Rice with Monterey Jack Cheese in a Cilantro Infused Gluten Free Tart Shell

### Make A Duet

\$35 Per Person

Can't decide between chicken or fish? Make any entrée a duet by adding one of the following:



Herb Sautéed Chicken Breast (GF) \$8 per person

Mahi-Mahi (GF) \$8 per person

**Salmon (GF)** \$8 per person Jumbo Shrimp (GF) \$10 per person

Petite Filet Mignon (GF) \$16 per person

Caribbean Lobster Tail(GF) \$16 per person

Prices do not include 21% Administrative Fee and 6% sales taxes

### **Plated Dinner Options**

Please select one salad and one dessert for your plated entrée lunch

### **Dinner Salads**

Select one of the following:

#### Intracoastal (v; GF)

Arugula, Seasonal Baby Greens, Goat Cheese, Red Onions, Roma Tomatoes, Cucumbers, Candied Walnuts and Citrus Vinaigrette

### Cucumber Bouquet (v; GF) (\$2 additional per guest)

Artisan Greens, wrapped in a thinly sliced Cucumber with Red Grape Tomato, Orange Segments, Candied Walnuts, Herbed Goat Cheese and Mojito Vinaigrette

#### Caesai

Romaine Lettuce, Shredded Parmesan, Croutons, and Cherry Tomatoes on a Radicchio Leaf with Caesar Dressing

### Island Iceberg (v; GF)

Wedge of Baby Iceberg Lettuce Topped with Feta Cheese, Yellow Grape Tomatoes, Hearts of Palm, Scallions, Toasted Pecans and Creamy Cilantro Dressing





### **Dinner Desserts**

Select one of the following:

#### Individual Chocolate Marquise

Rich Chocolate Cake and Chocolate Mousse, Covered in Ganache

#### Chocolate Crunch Bar (v)

Chocolate Mousse, Toffee Crunch and Chocolate Cream

### Mango Infused Cheese Flan (v; GF)

Dried Mango & Golden Raisins

Deep Dish Key Lime Tart (v) Graham Cracker Crust

### Dulce de Leche Cake (v)

Caramel Sauce and Chocolate Covered Coffee Beans

### Guava Glazed Cheesecake (v; gr)

**Toasted Coconut** 

Prices do not include 21% Administrative Fee and 6% sales taxes V– Vegetarian/ GF– Gluten Free / VEG–Vegan / 3–V, GF, VEG



### **Dinner Buffets**

Minimum order for 50 people, Food Service up to 1 ½ Hours

All dinner buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

### The Atlantic

Assorted Artisan Rolls with Sweet Butter (v)

**Baby Iceberg Wedge (GF)** - Red Onions, Shaved Carrots, Dried Tomatoes, Pancetta with Avocado Ranch and Red Wine Vinaigrette Dressing

Mozzarella Salad (GF) — Cherry Tomatoes, Basil, Extra Virgin Olive Oil and Balsamic Reduction

Baked Macaroni and Cheese (v) Wild Mushrooms and Truffle Oil

Roasted Chicken Breast Grain Mustard Jus

Carne Asada (GF)
Caramelized Onions and Roasted Carrots

Mahi-Mahi (GF)
Caramelized Pineapple Relish

Seasonal Vegetable Medley (VEG; GF)

Chef's Selection of Desserts (v)

\$52 per person

### The River Walk

Assorted Artisan Rolls with Sweet Butter (v)

Heirloom Spinach Salad (GF)
Dried Tropical Fruits, Chopped Egg,
Smoked Bacon, Creamy Coriander and
Cranberry Citrus Dressing

Chilled Shrimp Salad (GF)
Peppers, Onions, Tomato, Citrus

Ropa Vieja (GF)
Tricolored Peppers, Onions in a Tomato Broth

Chicken Breast Mamey Glaze

Coconut Boniato Mash (GF)

Seasonal Vegetable Medley (GF; VEG)

Chef's Selection of Desserts (v)

\$51 per person

Prices do not include 21% Administrative Fee and 6% sales taxes V– Vegetarian/ GF– Gluten Free / VEG—Vegan / 3—V, GF, VEG

Charles F. Dodge City Center

### **Hors D'oeuvres**

Minimum order for 50 pieces per selection





#### \$5 Cold Selections

Tomato, Mozzarella and Basil with Organic Olive Oil (v; GF)

Grilled Chicken Avocado Toast

Shrimp & Mango Tartlet

Wild Mushroom Truffle Toast (v)

Beef Tenderloin, Sundried Tomato, Horseradish Cream on Crostini

#### \$5 Hot Selections

Coconut Curry Chicken Roll

Crispy Artichoke Hearts with Parmesan Cheese (v)

Chicken Satay with Orange Cilantro Glaze (GF)

Florida Blue Crab Cake with Cilantro Lime

Beef Chimichurri Skewers (GF)

#### \$6 Cold Selections

Seared Tuna with Fig, Tomato, Mint Relish on Crostini

Artichoke Bottom with Feta & Sundried Tomato (V: GF)

Shrimp Cilantro Lime Pepper

Chicken Almond Tartelette

#### S6 Hot Selections

Coconut Lobster Tails with Tarragon Aioli

Mini Hot Dogs with Sweet Relish Mustard

Mini Beef & Cheese Sliders with Mango Ketchup

Mini Cuban Sandwiches

Receptions

Prices do not include 21% Administrative Fee and 6% sales taxes

Charles F. Dodge City Center

### **Cold Reception Displays**

### International & Domestic Cheese Platter (v)

Minimum order for 25 guests
with French Bread and Gourmet Crackers
\$6 per person

### Fresh Crudités Display (v)

Minimum order for 25 guests
Served with Roasted Garlic Dip and French Onion Dip
\$5 per person

### Antipasto Brochettes (v; GF)

Minimum order for 25 pieces Skewered Marinated Mozzarella, Olives, Artichokes, Capicola, Roasted Peppers and Focaccia (v) \$5 per piece

### Roasted Vegetable Platter (v)

Minimum order for 25 guests

Fresh Baked Focaccia with Zucchini, Baby Carrots, Fennel, Baby Corn, Red Peppers, Cherry Tomatoes and Eggplant, drizzled with Extra Virgin Olive Oil, Balsamic Glaze and Shaved Parmesan \$7 per person

#### **International Dips (v)**

Minimum order for 25 guests

Red Pepper Hummus, Roasted Tahini Eggplant, Cucumber Raita, Tomato Bruschetta, Black Bean Dip, Pita Chips, Ciabatta Crostini and Plantain Chips \$9 per person

#### Sushi Bar (GF)

Minimum order for 50 pieces
Featuring California Rolls, Sashimi and Sushi
Assortment with Wasabi, Ginger and Soy Sauce
\$28 per person (4 pieces per guest)

### South Beach Raw Bar (GF)

Minimum order for 50 guests
Jumbo Gulf Shrimp, Jonah Crab Claws,
Oysters, Mussels, Cocktail Sauce, Remoulade
Lemon and Lime Wedges
\$28 per person



Prices do not include 21% Administrative Fee and 6% sales taxes

Charles F. Dodge City Center

### **Hot Reception Displays**

Minimum order for 50 people

### Paella Party (GF)

Lobster, Chicken Wings, Shrimp, Chorizo, Mussels and Clams Sautéed with Peppers, Onions and Saffron Rice Flambéed with Spanish Sherry \$15 per person

### **Little Italy**

Orzo with Grilled Chicken and Tomatoes

Littleneck Clams with Linguine

Baked Manicotti with Spinach & Shrimp Alfredo

Penne with Tomato Ragu—(v) \$16 per person

### **Havana Nights**

15 Hour Cuban Whole Roasted Pig (GF)

Shrimp & Ajillo (GF)

White Rice & Spiced Black Beans (VEG; GF)

Picadillo Ground Beef with Raisins, Potato & Tomato (GF)

Sweet Plantains (VEG; GF)

Crispy Yucca Sticks with Mojo Aioli (v; GF)
\$23 per person

### South of the Border Station

Ancho Skirt Steak and Chicken Fajitas with Peppers, Onions and Cilantro (GF)

Warm Flour Tortillas (VEG)

Tortilla Chips and Modelo Beer Cheese Sauce (v) Guacamole (GF; VEG), Shredded Cheddar Cheese (v; GF), Jalapenos (3), Sour Cream (v; GF) and Spicy Salsas (3)

\$18 per person

Food Service includes 1 Hour, Extended service available for additional surcharge

### **Dessert Stations**

Minimum order for 100 people, Food Service includes 1 Hour All Dessert Stations require a Chef Attendant fee of \$150 per station

#### 17th Street Bakery (v)

Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter Cup and Lemon Cupcakes, Gourmet Donuts featuring Red Velvet with Cream Cheese Glaze, Chocolate with Chocolate Ganache and Apple Cider with Cinnamon Apple Chutney \$11 per person

#### Chocolate Fountain (v)

Choice of White, Dark or Milk Chocolate Served with Rice Crispy Treats, Brownie Bites, Strawberries, Marshmallows and Pineapple \$13 per person

Prices do not include 21% Administrative Fee and 6% sales taxes

### **SAVOR**...Pembroke Pines Charles F. Dodge City Center

**Carvery Stations**Minimum order for 50 people, Food Service includes 1 Hour

All Carved items require a Chef Attendant fee of \$150 per station

### Citrus Rosemary (VEG) Roasted Turkey Breast (GF)

Silver Dollar Rolls (v), Cranberry Sauce (3), Mayonnaise (v; GF) and Maple Mustard (3) \$11 per person



### Vegetable & Tofu (3)

\$13 per person

Fennel, Zucchini, Squash, Roma Tomato, Eggplant, Sweet Potato, Red Pepper, Portobello Mushrooms, and Marinated Tofu, Served with Cheese Rolls (v), Sofrito Vinaigrette (3), Cilantro Pistou (3) and Romesco (VEG) \$11 per person

### Latin Pork Shoulder-Chop Chop (GF) Mojo Onions (3), Grain Mustard (3), Pickles (3) and Mini Cuban Rolls (v) \$10 per person

Guava & Plantain Crusted Salmon (GF) Tropical Rice with Coconut Water and Pigeon Peas (3) \$13 per person

(GF) Onion Pocket Rolls (v), Chimichurri (3) and Malbec Jus

Prices do not include 21% Administrative Fee and 6% sales taxes

Charles F. Dodge City Center

### **Cocktail Service**

Minimum sales of \$500 per bar, paid in advance, refunded post event if met. Bartender fee of \$150 per bar, per four hours or portion there of Bar list and prices are subject to change

### **Hosted Bars On Consumption**

Cost based on per drink consumption

| Premium Brands | \$12.00 |
|----------------|---------|
| Call Brands    | \$8.00  |
| Domestic Beer  | \$6.00  |
| Imported Beer  | \$7.00  |
| House Wine     | \$8.00  |
| Soft Drinks    | \$4.00  |
| Juices         | \$4.00  |
| Bottled Water  | \$4.00  |

Drink Tickets available at \$8 each

### Wine by the Bottle

\$32 per House Bottle: Red, White & Rosé \$50 per Premium Bottle: Red, White & Rosé



### **Bar Packages**

Price based on 100 guests Four-hour bartender fee included

### World Wine Bar... \$1,550

A sampling of wines from around the world. Includes 36 bottles of wine (two reds and two whites) and International and Domestic Cheese Display.

### **Happy Hour Bar... \$1,300**

Unwind with an ice cold beer and some of your favorite bar snacks. Includes two varieties of beer (one import and one domes—150 total) and 3.5 pounds each of Mixed Nuts & Pretzels.

### **Bangin Bloody Mary Bar... \$900**

Choice of Either Vodka or Tequila Garnished with Assorted Hot Sauces, Skewered Pickled Vegetables, Pickle Spears & Celery Sticks Roasted Shrimp Garnish \$4 Per Person

### Sparkling Mimosa Bar... \$900

Champagne or Sparkling Water Served with your Choice of Fruit Garnishes Juices to Include Orange, Grapefruit & Cranberry Juice with Strawberry, Grapes, Mint Leaves, Lime & Orange Wheels as Garnishes

### Signature Drink Bar... \$900

Select a Signature Drink to Showcase at Your Bar

Contact Your Catering Sales Representative for a List of Our Signature Drinks