

ASIA DE CUBA

GENERAL CATERING INFORMATION

The Asia De Cuba Catering Department at Mondrian South Beach is delighted to present the following catering selections. We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your upcoming function.

The following information will help you to plan that successful event.

Cover Count Attrition / Meal Guarantee

The Hotel will grant up to five percent (5%) off the cover count as it appears on your signed letter of agreement, without penalty, no later than noon, three (3) days prior to the event. A meal guarantee is required by noon seventy-two (72) hours prior to your function. If your function is scheduled on Tuesday the guaranteed attendance must be received by noon on the preceding Friday. The Hotel will be responsible for service up to 5% over and above the guarantee. If the number of guests falls below the meal guarantee, the host is responsible for the number guaranteed.

Displays & Decorations

All displays, including but not limited to, signage, i.e. nametags/badges, banners, decorations, advertising or placing of the Hotel's or its Owners or affiliate's name, likeness or logo on printed or on-line media, which is proposed to be used by Patron, shall be subject to the prior written approval of the hotel in its sole discretion. The Hotel will not permit the affixing of anything to the walls, floors, windows, or ceilings throughout the property.

We are not responsible for loss or damage to any property, which you or your Guests bring to the hotel or leave before, during or after the event.

Shipments

Shipments may be delivered to the Hotel a maximum of three business days prior to the date of the function. Approval is required when packages, boxes and/or equipment exceed 200 pounds. Off premise storage and transportation at the clients expense may be required. Should shipment exceed five (5) boxes at 40 pounds each, an additional charge of \$3.50 per box will apply.

Music and Entertainment

Should you want to provide entertainment for your event, a demo of the group or DJ must be provided and will be approved at the sole discretion of the General Manager of Mondrian South Beach. Once approved your entertainment may use our internal sound system.

All music is subject to the Noise Ordinances of The City of Miami Beach.

Production/Audio Visual Requests

The Hotel's exclusive vendor is Triton Production. They can provide you with a highly trained production and audio/visual staff with the latest in technical equipment. Rates and information are available under separate cover; please review your Production and Audio Visual requirements with your Catering Manager.

Electrical Power: 60 amp three phase \$900.00 per day
100 amp three phase \$1,200.00 per day

Food and Beverage

The Florida State Liquor Commission regulates the sale and service of alcoholic beverages. Mondrian South Beach is responsible for the administration of these regulations. It is Hotel policy therefore, that liquor cannot be brought into the Hotel from outside sources. Additionally, the Hotel does not allow any food to be brought into the Hotel, whether purchased or catered from outside sources.

ASIA DE CUBA

Labor Charges

For each fifty (50) guests with a Bar Option, one (1) bartender is required and will be charged at \$75.00 for the first three hours and \$25.00 for each hour thereafter. Bartender fee is subject to current rate of 7% tax, (subject to change). Should additional Servers be required client is subject to a \$25.00 per server per hour fee.

The Hotel will provide a Banquet Manager and one (1) waiter per thirty (30) guests for a reception and one (1) per ten (10) guests for dinner. Should additional waiters be requested they would be charged at \$50.00 each per hour. The Labor fee is subject to the current tax rate of 7% (subject to change). **All Food and Beverage is based on a 10-person minimum.**

Chefs and Carvers

Chefs and carvers are required for some menu items, and are charged at \$100.00 each per hour (plus taxes). The Labor fee is subject to the current tax rate of 7% (subject to change).

Service Charge and Tax

A 20% taxable service charge and present rate of sales tax of 9% are added to all food and beverage charges. In accordance with the State of Florida Department of Revenue, sales and use tax, Florida Administrative code, 12A-1.011 the service charge is taxable at a current rate of 7%. This rate is subject to change. Note that food and beverage prices are subject to change without notice. In the event that your organization is tax exempt, we are required by law to have a copy of your Florida State Tax Exemption certificate on file prior to the event.

Room Rentals/ Set up fees / Outdoor Functions and Back Up Space

Your Catering Manager will confirm to you the applicable charges for venues. Outdoor functions have an additional service charge based on the size and scope of the event.

Back up space will be provided for your event if needed based on the scope and size of your event. The Hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather three days before your event. Once the decision has been made and indoor arrangements have been made the venue cannot change. Movement of Entertainment and Production elements to the backup space are at the sole discretion of the hotel. **For all functions at Pool Deck, plastic "glassware" will be used.**

Non-refundable Deposits / Prepayment

An initial non-refundable deposit of approximately 50% of the estimated cost of the function will be required to hold the Banquet space and will be due and payable as stipulated in the Letter of Agreement. An estimated prepayment of the balance of the function will be due and payable, fourteen (14) business days prior to the date of the function, by cashiers check or valid credit card. A credit card will be required before the day of your function to cover any overages you may accrue on the day of your event.

Valet Parking

The Hotel is pleased to provide Valet parking at a discounted rate of \$15.00 per car (subject to change) for all guests present at a catered function (discounted rate does not apply to in house, overnight guests). The charges may be applied to your banquet check or your guests may be responsible for their own parking charges.

Security

For certain events, the Hotel will require that security officers be provided at the client's expense at a charge of \$160.00 for the first Three hours and \$50.00 for each hour thereafter. Fee is subject to current rate of 7% tax, (subject to change)

We appreciate your consideration of Mondrian South Beach and we look forward to providing you with a most memorable event.

ASIA DE CUBA

Full Continental Buffet

(Minimum of 10 guests)

A Selection of Breakfast Pastries:

Croissants, Assorted Danishes and Bagels

Served with Butter, Preserves and Cream Cheese

Chilled Fresh Squeezed Citrus Juices

Cold Cereals and Granola with Whole, Low-Fat or Skim Milk

Low Fat Yogurts

Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$22.00 per person

Agua Spa Continental Buffet

(Minimum of 10 guests)

(Light and Healthy)

Chilled Fresh Squeezed Citrus Juices

Assorted Seasonal Fruits and Berries

Low Fat Yogurts

Homemade Granola

Whole Grain Breakfast Cereals with Skim or Soy Milk

Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$23.00 per person

American Breakfast

(Minimum of 15 guests)

A Selection of Breakfast Pastries:

Croissants, Assorted Danishes and Bagels

Served with Butter, Preserves and Cream Cheeses

Chilled Fresh Squeezed Citrus Juices

Assorted Seasonal Fruits and Berries

Low Fat Yogurts

Homemade Granola

Individual Breakfast Cereals with Whole and Skim Milk

Scrambled Eggs with Cheddar Cheese and Chives

Brioche French Toast with Maple Syrup

Bacon, Sausage and Breakfast Potatoes

Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$27.00 per person

Farm Fresh Omelet Station (add extra flare)

Omelets Made to Order with:

Sharp Cheddar, French Brie, Imported Swiss

Tomato, Mushrooms, Spinach, Broccoli, Onions, Peppers

Smoked Ham, Bacon, Sausage

Egg Whites Available

\$10 per person

(Chef fee \$100 -per 40 guests)

(Based on 1 Hour of Service)

ASIA DE CUBA

Breakfast Buffet Upgrades Add any of these items to an existing buffet

Breakfast Burritos Scrambled eggs, peppers, onions, jack cheese and salsa in a warm tortilla	\$5 Per Person
BEC Breakfast Sandwich Bacon, egg and cheese on fresh baked croissant	\$6 Per Person
Smoked Salmon Display Scottish smoked salmon, capers, red onion, sliced tomato and red onion	\$7 Per Person
Buttermilk Pancakes Served with warm maple syrup and creamery butter	\$5 Per Person
Malted Belgian Waffles Served with warm maple syrup and creamery butter	\$5 Per Person
Garden Vegetable Fritatta Baked Italian style omelet with fresh vegetables	\$6 Per Person
Oatmeal with Brown Sugar and Cinnamon	\$4 Per Person
Eggs Benedict Traditional with poached egg, Canadian bacon and hollandaise on an English muffin	\$7 Per Person
Deviled Eggs (Assorted) Lump crab and truffle oil, smoked salmon and capers, traditional with smoked paprika	\$18 Per Dozen
Sliced Charcuterie Platter Assorted sliced cured meats with roasted peppers, olives and French whole grain mustard	\$12 Per Person
Sliced Seasonal Fruit	\$7 Per Person
Whole Fruit Display	\$3 Per Person

ASIA DE CUBA

BREAKS AND INTERMISSIONS

(Based on 30 minutes of service)
(Each additional ½ hour \$10 p/p)

Agua Spa Break

Hot Tea and Herbal Infusions
Assorted Chilled Smoothies
Seasonal Fresh Fruit Display
Low Fat Yogurts
Assorted Granola and Whole Grain Cereal Bars
Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions
\$17.00 per person

Quickie

House Made Assorted Cookies
(chocolate chip, sugar, oatmeal)
Brownies, Granola Bars, Trail Mix
Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions
\$18.00 per person

Salty Sensation

Peanuts, Assorted Chips & Pretzels, Trail Mix
Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions
\$18 per person

Salty Sweet Temptation

Cracker Jack Popcorn, Terra Chips
Chocolate Covered Pretzels
Assorted House Made Cookies and Brownies
Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions
\$20 per person

Chocolate Frenzy

Pitchers of Chocolate and Whole Milk
Chocolate Dipped Strawberries and Bananas
Oreos and Soft Chocolate Chip Cookies
Assorted Brownies and Blondies
Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions
\$20 per person

Little Havana

Guava Pastelitos
Mini Beef Picadillo Empanadas
Assorted Sliced Caribbean Fruits
Tropical Fruit Nectars
Gourmet Double Shot Espresso Drink
Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions
\$23 per person

ASIA DE CUBA

Build your own Break Sweet and Savory Selections (Based on 30 minutes of service)

Tri Color Corn Chips with Salsa and Guacamole	\$ 9.50	per Person
Sliced Seasonal Fruit Platter	\$ 7.00	per person
Whole Fruit Bowl	\$ 3.00	per person
Lime Scented Plantain Chips with Tropical Salsas	\$ 6.50	per Person
Heirloom Tomato Bruschetta with Olive Oil Crostini	\$ 7.50	per Person
Spiced Assorted Nuts	\$ 3.50	per Person
Jumbo Guava Pastelitos	\$ 48.00	per Dozen
Blondies and Brownies	\$ 42.00	per Dozen
Baked Giant Cookies	\$ 36.00	per Dozen
Assorted Power Bars and Flavored Granola Bars	\$ 3.50	per Piece
Chocolate Dipped Pretzels and Strawberries	\$ 6.00	per Person
Popcorn	\$ 3.00	per Person
White Truffle Scented Popcorn	\$ 5.00	per Person
Assorted Individual Candy Bars	\$ 4.00	per Piece
Astisan Cheese Platter	\$ 14.00	per person

Beverages

Freshly Brewed Regular and Decaffeinated Coffee	\$ 65.00	per Gallon
Selection of Hot Tea and Herbal Infusions	\$ 55.00	per Gallon
Iced Chocolate Milk	\$ 30.00	per Gallon
Iced Tea	\$ 45.00	per Gallon
Fresh Orange and Grapefruit Juice	\$ 55.00	per Gallon
Soft Drinks	\$ 5.00	Each
Mineral Waters (Voss Still or Sparking)	\$ 10.00	27 oz Bottles
Energy Drinks (Red Bull) & Sugar Free	\$ 7.00	Each
Smoothies	\$ 55.00	per Gallon
Mango Papaya		
Strawberry Banana		
Peanut Butter		
Assorted Cold Deli Sliders (Based on 2 pieces p/p)	\$ 8.00	per Person
Mozzarella, Tomato and Basil		
Grilled Chicken Club on Mini Brioche Rolls		
Caribbean Shrimp Salad		

ASIA DE CUBA

BRUNCH MENU

Citrus Poached Shrimp Cocktail

Horseradish cocktail sauce, fresh lemon

Grilled and Chilled Asparagus Salad

Preserved lemon, shallot and extra virgin olive oil

Assorted Artisanal Cheese Display

Featuring gourmet cheeses, water crackers, and yuzu marmalade

Sliced Charcuterie Platter

Assorted sliced cured meats with roasted peppers, olives and French whole grain mustard

Spanish Tortilla

Chorizo, potato, caramelized onions, manchego cheese and piquillo peppers

Caribbean Seafood Ceviche Salad

Marinated seafood with cucumbers, tomatoes and rioja vinaigrette

Thai Salad

Asian greens, orange segments, toasted coconut, crispy wontons
Hot and sour dressing

Seasonal Sliced Fruits

Coconut rum chantilly cream, pomegranate balsamic

Assorted Breakfast Pastries

Croissants, danishes, muffins and bagels
Served with imported preserves, whipped butter and cream cheese

Farm Fresh Scrambled Eggs

Bacon, Sausage and Breakfast Potatoes

Slow Roasted Prime Rib of Beef w/ Au Jus

Horseradish sauce

(add a chef for \$100 carving fee, based on one hour)

Cuban BBQ Chicken

Tropical Fruit Salsa, Tamarind Sauce

Sweet Soy Wild Salmon

Sautéed Asian Mushrooms and Cucumber Escabeche

Chef's Selection of Mini Cakes, Tarts and Petit Fours

Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$75 per person

ASIA DE CUBA

DELI BUFFET

(Minimum of 10 guests)

Baby Greens with Vine Ripened Tomatoes
Balsamic Vinaigrette
Potato and Egg Salad with Crispy Bacon
Grilled Marinated Vegetable Antipasto
Platter of Selected Deli Meats
Peppered Roast Beef, Oven Roasted Turkey Breast,
Black Forest Ham, Soppressatta, Genoa Salami,
Sharp Cheddar, Swiss Cheese and Provolone
Relish Tray of Lettuce, Tomato, Kosher Dill
Pickles, Bermuda Onion,
Mayonnaise, Dijon Mustard
and Selection of Marinated Mediterranean Olives

Assortment of Freshly Baked Breads and Rolls

DESSERT

Vanilla Bean Crème Brûlée, Seasonal Berries
Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions
\$34 per person
\$40 per person with 9 guests or less

“WRAP IT UP” BUFFET

(Minimum of 10 guests)

Classic Caesar Salad, Homestyle Croutons, Imported Parmesan Cheese
Tuscan White Bean and Radicchio Salad
Grilled and Chilled Asparagus Salad with Preserved lemon, shallot and extra virgin olive oil

SELECTIONS OF WRAPS:

Choice of Three:

Grilled Chicken Salad with Green Grapes and Pecans
Italian Grilled Vegetables and Fresh Mozzarella
Smoked Salmon, Tomato, Red Onion and Cream Cheese
Carolina Turkey Breast, Smoked Bacon and Avocado
Roast Beef with Swiss Cheese and Horseradish Mayo
Traditional Albacore Tuna Salad, Sliced Tomato, Lemon Pepper Greens

Tri Colored Corn Tortilla Chips and Charred Tomato Salsa

DESSERT

Warm Chocolate Banana Bread Pudding, Caramel Sauce
Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$36 per person
\$42 per person with 9 guests or less

ASIA DE CUBA

ITALIAN BUFFET (Minimum of 20 guests)

Tuscan Vegetable Minestrone with Basil Pesto and Pecorino Romano
Traditional Caesar Salad with Shaved Parmesan and Homestyle Croutons
Vine Ripened Tomatoes with Fresh Mozzarella and Sweet Basil
Marinated Mediterranean Olive Antipasto Salad
Penne Pasta with Baby Shrimp, Pancetta Bacon, Sweet Peas and Wild Mushrooms in a Whole Grain
Mustard and Sundried Tomato Cream Sauce
Chicken Piccata with Lemon, Capers and Butter Sauce
Grilled Eggplant with Plum Tomatoes, Toasted Pignolis, Sultanas and Roasted Garlic Confit

New York Style Cheesecake
Vanilla Mascarpone Panna Cotta

Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$48.00 per person
\$ 54 per person with 19 guests or less

MIAMI BAYSIDE BBQ BUFFET

Caribbean Seafood Ceviche with Tri Color Tortilla Chips
Asia de Cuba Salad with Chayote, Hearts of Palm, Banana, Cashews, Chicory, Radicchio
Sesame Orange Dressing
Cuban Style Macaroni Salad with Ham, Roasted Corn, Black Beans, Cilantro and Piquillo Peppers
Achiote Rubbed BBQ Chicken with Tamarind Sauce
Kobe Beef Sliders on Toasted Brioche with Caramelized Onions, Cheddar Cheese and BBQ Sauce
Grilled Wild Salmon with Thai Coconut Sticky Rice
Jalapeno Cheddar Corn Bread
Passion Fruit Tartlets
Devil's Food Cake with Cuban Coffee and Kahlua Mousse

Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$50.00 per person
\$ 56 per person with 15 guests or less

ASIA DE CUBA

KISSING GARDEN LUNCH BUFFET

(Minimum of 25 guests)

Tunapica

Tuna Tartare Picadillo Style with Spanish Olives, Black Currants,
Almonds and Coconut, Soy-Lime Vinaigrette with Wonton Crisps

Mojito Marinated Shrimp Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan, Ginger Caesar Dressing

Vegetarian Thai Salad

Asian Greens, Orange Segments, Toasted Coconut, Crispy Wontons
Hot and Sour Dressing

Sweet Soy Wild Salmon

Sautéed Asian Mushrooms and Cucumber Escabeche

Cuban BBQ Chicken

Tropical Fruit Salsa, Tamarind Sauce

Plantain Fried Rice and Wok Sautéed Vegetables

Cielo De Coco

Coconut, White Chocolate Fudge and Rum Flamed Banana Layer Cake

Cuban Opera

Layers of Chocolate Cake, Coffee Mousse and Chocolate Buttercream

\$56.00 per person

\$ 62 per person with 24 guests or less

MONDRIAN TO GO

(Minimum of 10 guests)

All lunches include:

Whole fruit

Homemade giant cookie

One Bag of Chips

Bottled Water

Served with Individual Condiments

Please Select 2

Roast Beef and Swiss, Horseradish Mayo

Marinated Grilled Vegetables with Basil Pesto Aioli

Black Forest Ham and Imported Brie with Whole Grain Mustard

Oven Roast Turkey, Cheddar Cheese, Bacon and Mayo

Grilled Chicken with Green Grapes and Pecans

Classic Albacore Tuna Salad with Lemon Pepper Greens

Italian Salami with Piquillo Peppers, Basil and Fresh Mozzarella

\$27 per person

ASIA DE CUBA

PLATED LUNCH

BENTO BOX

CHOICE OF:

CUBAN BBQ CHICKEN BREAST
TAMARIND SAUCE

OR

ASIAN PESTO GRILLED SHRIMP
MANGO PASSION VINAIGRETTE

OR

SOY LIME CHIPOTLE MARINATED CRISPY TOFU
PEANUT SOY DRESSING

JALAPENO
PLUM SAUCE

CHOICE OF:

NAPA CABBAGE LEAVES

OR

WATERCRESS SALAD WITH ORANGE OIL

OR

WOK CHARRED TROPICAL FRUIT

CHOICE OF:

CUBAN BLACK BEAN AND
EDAMAME SALAD

OR

ROASTED CORN AND
AVOCADO SALSA

CHOICE OF:

JICAMA, MANGO, GREEN
APPLE AND MIRIN INFUSED
SLAW

OR

CALABAZA MELON SLAW

DESSERT

CUBAN OPERA
LAYERS OF CHOCOLATE, COFFEE
MOUSSE AND CHOCOLATE
BUTTERCREAM

OR

CIELO DE COCO
COCONUT, WHITE CHOCOLATE
FUDGE AND RHUM FLAMED
BANANA LAYER CAKE

\$30.00 per person

ASIA DE CUBA

MONDRIAN PLATED LUNCH (OPTION1)

APPETIZER

(Please select one)

Vegetarian Thai Salad

Asian Greens, Orange Segments, Avocado, Toasted Coconut, Crisp Wontons
Hot and Sour Dressing

Mixed Baby Greens

Ripe Tomatoes, Shaved Red Onion, Spanish Olives, Toasted Almonds, Crumbled Goat Cheese
Aged Balsamic Vinaigrette

Jumbo Lump Crab Cake

Watercress, Roasted Corn, Avocado, and Jicama Salad
Red Pepper Remoulade

Traditional Cucumber and Tomato Gazpacho

Cold Pressed Spanish Olive Oil, and Shaved Manchego Cheese

MAIN COURSE

(Please select 2 selections)

Dijon and Thyme Glazed Chicken

Truffled Potato and Artichoke Hash
Natural Pan Jus

Penne Pasta with Baby Shrimp

Pancetta Bacon, Sweet Peas and Wild Mushrooms
Whole Grain Mustard and Sundried Tomato Cream Sauce

ADC Cubano Sandwich

Shredded Duck Confit, Slow Roasted Mojo Marinated Pork, Shaved Pickles, Caramelized Onions,
Melted Manchego Cheese, Spicy Mustard
Traditional Cuban Bread
Served with Crispy French Fries

DESSERT

(Please Select One)

Caribbean Carrot Cake

Cream Cheese Topping, Carrots, Pineapple, Asian Pear

Cielo De Coco

Coconut, White Chocolate Fudge and Rum Flamed Banana Layer Cake

Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$32.00 per person

ASIA DE CUBA

MONDRIAN PLATED LUNCH (OPTION2)

APPETIZER

(Please select one)

Tunapica (2 pieces p/p)

Tuna Tartare Picadillo Style with Spanish Olives, Black Currants,
Almonds, Coconut and Soy-Lime Vinaigrette on Wonton Crisps **Pica**

Asia de Cuba Salad

Chayote, Hearts of Palm, Banana, Cashews, Chicory, Radicchio
Sesame Orange Dressing

Vegetarian Thai Salad

Asian Greens, Orange Segments, Avocado, Toasted Coconut, Crispy Wontons
Hot and Sour Dressing

MAIN COURSE

(Please select 2 selections)

Cuban BBQ Chicken Breast

Thai Coconut Sticky Rice, Avocado Cilantro Fruit Salsa, Tamarind Sauce

Sweet Soy Wild Salmon

Sautéed Asian Mushrooms, Cucumber Escabeche

Grilled 10 oz. Strip Steak

Gingered Chickpea Fries, Calabaza Melon Slaw, Citrus Ginger Soy

DESSERT

(Please Select One)

Cielo De Coco

Coconut, White Chocolate Fudge and Rum Flamed Banana Layer Cake

Cuban Opera

Layers of Chocolate Cake, Coffee Mousse and Chocolate Buttercream

\$42.00 per person

ASIA DE CUBA

ASIA DE CUBA SHARING CONCEPT LUNCH

Please Select Two items each from First Courses and Main Courses
(Minimum of 25 guests)

First Course

Thai Beef Salad
Seared Carpaccio of Spicy Thai Beef with Avocado, Shredded Coconut,
Orange Segments, Asian Greens with Hot and Sour Dressing

Tunapica
Tuna Tartare Picadillo Style with Spanish Olives, Black Currants,
Almonds, Coconut and Soy-Lime Vinaigrette on Wonton Crisps

Crispy Calamari Salad
Chayote, Hearts of Palm, Banana, Cashews, Chicory, Radicchio
Sesame Orange Dressing

Braised Beef Spring Roll
Cuban Black Bean and Papaya Salsa, Port Wine Reduction

Main Course

Cuban BBQ Chicken
Thai Coconut Sticky Rice, Avocado Cilantro Fruit Salsa, Tamarind Sauce

Sweet Soy Wild Salmon
Sautéed Asian Mushrooms, Cucumber Escabeche

Miso Cured Alaskan Black Cod
Cuban Black Bean and Edamame Salad, Tempura Shisito Peppers

Honey-Rhum Glazed Pot Roast of Pork
Sautéed Shanghai Bok Choy, Fried Plantains and Enoki Mushrooms

Plantain Fried Rice and Wok Sautéed Vegetables
Served Family Style

Assorted Dessert Platter

Cielo De Coco
Coconut, White Chocolate Fudge and Rum Flamed Banana Layer Cake Caribbean
Cuban Opera
Layers of Chocolate Cake, Coffee Mousse and Chocolate Butter cream

Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$55.00 per person

\$65 per person with 24 guests or less

ASIA DE CUBA

RECEPTION MENUS

Butler Passed Hors D' Oeuvres

(Select 6 pieces)

Hot Selections

Warm Wild Mushroom Tart with Crumbled Gorgonzola
Crispy Lobster & Shitake Mushroom Potstickers with Vanilla Rum Dipping Sauce
New Zealand Baby Lamb 'Lolli Chop', Fresh Lemon and Olive Oil
Braised Beef Short Ribs on Crispy Wontons with Char Sui Glaze
Thai Chili Coconut Chicken Bamboo Skewers
Beef Picadillo Empanadas with Plum Sauce
Crisp Vegetable Spring Roll with Hot and Sour Dipping Sauce
Thai Spiced Beef Sate with Black and White Sesame
Wokked Vegetable Filled Crispy Potstickers, Sweet Thai Chili Sauce
Pressed Mini Cubano Sandwiches with Roast Pork, Ham, Swiss Cheese,
Pickles, Mayonnaise, Mustard
Tempura Shrimp Skewers with Sweet Chili Sauce
Seafood Paella Croquetta's with Tomato Red Pepper Remoulade

Cold Selections

Spicy Tuna on English Cucumber with Ginger Crema and Tobiko Caviar
Diced Asian Grilled Pesto Shrimp Lotus Chip
Coconut Smoked Chicken Tarts with Avocado, Fruit Salsa
Mozzarella with Thai Basil and Piquillo Pepper Drizzled in Extra Virgin Oil
Assorted Maki Sushi Rolls
Tuna Pica on a Crispy Wonton
French Brie and Strawberries with Wildflower Honey Drizzle
Bay Scallop and Baby Tomato Ceviche
Thai Spiced Filet of Beef with Pickled Onion and Wasabi Crema
Whipped Local Goat Cheese and Sun-Dried Tomato Crostini
Roasted Baby Artichoke and Spanish Olive Bruschetta
Wild Salmon Tartare with Caper Crème Friache

Priced at \$5.00 per Piece
6 pieces per person per hour (Minimum)

ASIA DE CUBA

RECEPTION DISPLAYS AND STATIONS (BASED ON 1 HOUR OF SERVICE)

DIPS

Toasted Baguette and Tri Colored Tortilla Chips
Chick Pea Hummus, Pico de Gallo, Guacamole
Selection of Cured, Brined and Marinated olives
\$10 per person

MARKET VEGETABLES

Baskets of Baby Vegetables with selection of Maytag Bleu Cheese,
Guacamole and Red pepper Rouille
\$10 per person

ARTISAN CHEESE

Assortment of Special Artisan Cheeses
With Berries, Raw Nuts, Seasonal Fruit Chutney, Water Crackers and Crostini's
\$14 per person

CHARCUTERIE BOARD

Salami, Smoked Ham, Sopprasatta, Serrano Ham, Mild Chorizo
with Roasted Peppers, Spanish Olives, Imported Mustard and Petit Rolls
\$16 per person

MIDDLE EASTERN MEZZES

Romaine Spears and Pita Triangles with Baba Ghanoush, Hummus
Black Olive Tapenade Cucumber and Mint Tzaziki
Selection of Cured, Brined and Marinated Olives
\$18 per person

SEAFOOD

Your choice of:

Colossal Shrimp Cocktail
Oysters on the Half Shell with Mignonette
Snow Crab Claws
(Seasonal Stone Crab Claw Upgrade-Market Price)

Served over cracked ice with spicy cocktail sauce, Tabasco,
Horseradish and Lemon
\$6 per piece

SUSHI

Assorted Maki Sushi Rolls
(Chef's Selection of 3 Types)
Served with Wasabi, Pickled Ginger, Soy Sauce and Chopsticks
\$26.00 per person
(Based on 5 pieces per person)

ASIA DE CUBA

PAELLA

Saffron Infused Rice with Chicken, Chorizo, Calamari, Mussels,
Sweet Peppers and Sugar Peas, Accompanied with Assorted Bread and Rolls
\$16 per person

ACTION STATIONS

(Chef fee \$100 -per 40 guests)
(Based on 1 Hour of Service)

NOODLE BAR

Select 2 from each Category:

Noodles

Japanese Buckwheat Soba
Chinese Lo-mein
Thai Rice Noodle
Japanese Round Udon

Meats and Seafood

Chicken
Shrimp
Beef
Pork

Vegetables

Spinach
Shiitake Mushrooms
Bean Sprouts
Snow Peas

All Served with: Ginger-Soy Vinaigrette, Sriracha, Spicy Peanut Sauce,
Cilantro and Chopped Peanuts

\$18.00 per person

PASTA STATION

Cheese Tortellini with Garlic Parmesan Pan Sauce
Penne Pasta with Kalamata Olives, Fresh Basil and Pomodoro Tomato Sauce
Fresh Grated Parmesan Cheese, Crushed Pepper and Assorted Dinner Rolls
\$16 per person

RISOTTO STATION

Asparagus and Sundried Tomato with Grated Parmesan and Truffle Oil
Maple Leaf Duck Breast and Wild Mushrooms with Sour Cherries and Gorgonzola
Served with Hearth Baked Breads and Rolls

\$20 per person

ASIA DE CUBA

TAPAS BAR

COLD Selections

Marinated Mediterranean Olives
Pepperoncini, Feta Cheese, Sundried Tomatoes

Grilled and Chilled Asparagus Salad with Preserved lemon, shallot and extra virgin olive oil

Ahi Tuna and Grilled Radicchio Petit Salad
Miso Lime Dressing

Roasted Red Tomatoes in Olive Oil on Whipped Goat Cheese Crostini's

Chilled Seafood Salad with Marinated Cucumbers and Tomatoes

Shaved Serrano Ham and Manchego Cheese with Romesco Sauce on Garlic Crostini

Marinated Mushrooms with Lemon and Olive Oil

HOT Selections

"Potatoes Bravas"
Crispy New Potatoes With Saffron Aioli

Panko Parmesan Crusted Artichoke Hearts
with Warm Goat Cheese And Tomato Coulis

Crispy Paella Croquettes
Shrimp, Lobster, Chorizo, Tomato Almond Romesco

Wok Sautéed Chinese Longbeans with Chicharones

Fried Calamari with Sautéed Sweet and Spicy Chili Peppers

Spicy Camerones in a Tomato Sofrito Sauce

Thai Peanut Chicken Skewers

Warm Manchego and Cuban Prosciutto Croque Monsieur

Indonesian Beef Sate with Sambal Dipping Sauce

Six Items for \$26.00 per person for 1 hour

Six Items for \$39.00 per person for 2 hours

Or

Eight Items for \$34.00 per person for 1 hour

Eight Items for \$51.00 per person for 2 hours

ASIA DE CUBA

CARVING STATIONS

Wild Salmon Wrapped in Puff Pastry
with Asian Mushrooms Duxelle Chili Ponzu Sauce
\$20 per person

Butter Basted Tom Turkey Breast
Cranberry Orange Relish, Shallot and Wild Thyme Jus
\$14.00 per person

Hand Carved Lechon Asado
(Leg of Pork) with Orange Mojo
\$16 per person

Achiote Rubbed Roast Pork Loin
Tamarind Sauce
\$18 per person

Garlic and Herb Crusted Prime Rib of Beef
Rosemary Au Jus, Horseradish Sauce
\$20 per person

Five Peppercorn Crusted Tenderloin of Beef
Ginger Citrus Soy Sauce
\$24 per person

All Carved Meat Stations are served with
Petite Sourdough Rolls, Whole Grain Mustard and House Made Mayonnaise

Add a Side of Mashed Potatoes and Gravy to any of the above
\$8.00 per person

Add Sweet Plantains, Black Beans and White Rice
\$12.00 per person

All Carving Stations Require a Chef Attendant at \$100 Per Chef
1 Chef per 50 people
Based on 1 hour of service

VIENNESE STATION

Selection of Assorted Pastries, Tarts, Creams and Custards
\$12 per person

ASIA DE CUBA

BUFFET DINNERS (Minimum of 25 guests)

Latin Buffet

Mixed Baby Lettuces with Red Onion, Avocado, Baby Tomatoes and Chili Vinaigrette
Caribbean Cous Cous Salad with Black Beans, Pineapple, Cilantro,
Roasted Piquillo Peppers & Citrus Dressing
Rock Shrimp Ceviche with Japapeno, Key Lime and Tostones
Mojo Marinated Lechon Asado with Sweet Plantains
Grilled Churrasco Steak with Chimichurri and Pickled Red Onion Escabche & Roasted Potatoes
Blackened Mahi Mahi with Tomato, Pineapple Relish and Orange Buerre Blanc
Cuban Style Black Beans and Rice
Warm Chocolate and Banana Bread Pudding
Traditional Caramel Flan
Assorted Tropical Fruits with Coconut Rhum Chantilly
Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$75 per person

\$81 per person with 24 guests or less

Mondrian Classic

Fresh Artisanal Breads
Classic Caesar Salad, Ciabatta Croutons, Imported Parmesan Cheese
Grilled Marinated Vegetable Antipasto
Penne Pasta with Baby Shrimp, Pancetta Bacon, Sweet Peas and Wild Mushrooms in a Whole Grain
Mustard and Sundried Tomato Cream Sauce
Herb Roasted Chicken, Braised Baby Vegetables, Sherry Chicken Jus
Miso Cured Black Cod with Edamame and Black Bean Salad, Tempura Fried Shisito Peppers
Szechuan Peppercorn Crusted Tenderloin of Beef, Garlic Whipped Mashed Potatoes,
Ginger Citrus Soy Sauce
Asian Pear Bread Pudding with Rhum Anglaise
New York Style Cheesecake
Vanilla Pana Cotta with Macerated Strawberries
Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$82 per person

\$88 per person with 24 guests or less

Mondrian Fusion

Fresh Artisanal Breads
Organic Mixed Baby Green Salad, Orange Miso Dressing,
Vine Ripe Tomato and Mozzarella Salad
Asian Pesto Shrimp, Charred Caribbean Fruit Salsa
Cuban Spiced Chicken, Jasmine Rice, Toasted Coconut
Sweet Soy Glazed Salmon, Wok Sauteed Vegetables
Roasted Tenderloin of Beef, Chipotle Demi Glaze
Tropical Fruit Salad
Assorted Asia de Cuba Desserts
Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$89 per person

\$95 per person with 24 guests or less

ASIA DE CUBA

Asia de Cuba Dinner Buffet (Minimum of 50 guests)

Tunapica

Tuna Tartare Picadillo Style with Spanish Olives, Black Currants,
Almonds, Coconut, Soy-Lime Vinaigrette on Wonton Crisps

Calamari Salad 'Asia de Cuba'

Chayote, Hearts of Palm, Banana, Cashews, Chicory and Radicchio, Sesame Orange Dressing

Crispy Beef Dumplings
with Plum Sauce

Sweet Soy Wild Salmon

Sautéed Asian Mushrooms, Cucumber Escabeche

Cuban BBQ Chicken

Thai Coconut Sticky Rice, Avocado Cilantro Fruit Salsa, Tamarind Sauce

Grilled Strip Steak

Gingered Chickpea Fries, Calabaza Melon Slaw, Citrus Ginger Soy

Wok Sautéed Vegetables, Plantain Fried Rice, Cuban Black Beans

Cielo De Coco

Coconut, White Chocolate Fudge and Rum Flamed Banana Layer Cake

Cuban Opera

Layers of Chocolate Cake, Coffee Mousse and Chocolate Buttercream,
Caramel and Chocolate Sauces

Caribbean Carrot Cake

Layered with Pineapple Cream Cheese

Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$95.00 per person

\$110 per person with 49 guests or less

ASIA DE CUBA

Plated Dinner (Option 1)

1st Course

Vegetable Thai Salad

with Avocado, Shredded Coconut, Orange Segments, Asian Greens
with Hot and Sour Dressing

2nd Course

Miso Cured Alaskan Black Cod

Cuban Black Bean and Edamame Salad, Tempura Shisito Peppers

Or

Char Sui Beef Short Ribs

Congre Toastones, Chili Orange Mojo

Or

Cuban BBQ Chicken

Thai Coconut Sticky Rice, Avocado Cilantro Fruit Salsa, Tamarind Sauce

Or

Sweet Soy Wild Salmon

Sautéed Asian Mushrooms, Cucumber Escabeche

Served Family Style

Wok Sauteed **OR** Bamboo Steamed Asian and Caribbean Vegetables
Cuban Style Black Beans

3rd Course

Cielo De Coco

Coconut, White Chocolate Fudge and Rum Flamed Banana Layer Cake Caribbean

Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$82 per person

ASIA DE CUBA

Plated Dinner (OPTION 2)

1st Course

'Asia De Cuba' Salad

Chayote, Hearts of Palm, Banana, Cashews, Chicory and Radicchio,
Sesame Orange Dressing

2nd Course

(Please select 2 selections)

Grilled Strip Steak

Gingered Chickpea Fries, Calabaza Melon Slaw,
Citrus Ginger Soy

or

Coconut Mustard Seed Sustainable Chilean Seabass

Crab and Corn flan, Cilantro Chimichurri Verduras,
Jalapeno Plum Coulis

or

Tropical Hoisin Roasted Duck

Asian Micro Green Salad, Platano Maduro, Papaya Salcita,
Tropical Duck Jus

or

Cuban BBQ Chicken

Thai Coconut Sticky Rice, Avocado Cilantro Fruit Salsa, Tamarind Sauce

Plantain Fried Rice and Wokked Chinese Long Beans

(Served Family Style)

3rd Course

Cuban Opera

Layers of Chocolate Cake, Coffee Mousse and Chocolate Buttercream

Regular, Decaffeinated Coffee, Hot Tea and Herbal Infusions

\$90.00 per person

ASIA DE CUBA

TASTING MENU

SALADS

(Please Select One)

Calamari Salad 'Asia de Cuba'

Chayote, Hearts of Palm, Banana, Cashews, Chicory and Radicchio, Sesame Orange Dressing

Vegetarian Thai Salad

Asian Greens, Orange Segments, Avocado, Toasted Coconut, Crispy Wontons

Hot and Sour Dressing

(With Seared Carpaccio of Spicy Thai Beef, \$4 Addition per Guest)

APPETIZERS

(Please Select Two)

Tunapica

Tuna Tartare Picadillo Style with Spanish Olives, Black Currants,
Almonds, Coconut, Soy-Lime Vinaigrette on Wonton Crisps

Braised Beef Spring Roll

Cuban Black Papaya Salsa, Port Wine Reduction

Noodle Box

Sauteed Asian Vegetables, Rice Noodles and Mushroom Chili Broth, Hoisin Sauce

Lemongrass Skewered Chicken

Coconut Thai Chili Marinade, Grilled Pineapple and Lychee

ENTREES

(Please Select Two)

Char Sui Beef Short Ribs

Congre Tostones, Chili Orange Mojo

Cuban BBQ Chicken

Thai Coconut Sticky Rice and Avocado Fruit Salsa, Tamarind Sauce

Honey-Rhum Glazed Pot Roast of Pork

Sauteed Shanghai Bok Choy, Fried Plantains and Enoki Mushrooms

Sweet Soy Wild Salmon

Sautéed Asian Mushrooms, Cucumber Escabeche

Marinated Crispy Tofu

Soy Lime Chipotle Marinade, Caribbean Vegetables, Peanut Soy
Dressing and Sour Mango Sauce

SIDE DISHES

May be purchased A La Carte

DESSERT

Chef's Selection of Desserts

\$95 PER PERSON

ASIA DE CUBA

SHARING MENU

SALADS

(Please Select One)

Calamari Salad 'Asia de Cuba'

Chayote, Hearts of Palm, Banana, Cashews, Chicory and Radicchio, Sesame Orange Dressing

Thai Beef Salad

Seared Carpaccio of Spicy Thai Beef with Avocado, Shredded Coconut
Orange Segments and Asian Greens with Hot & Sour Dressing

APPETIZERS

(Please Select Two)

Tunapica

Tuna Tartare Picadillo Style with Spanish Olives, Black Currants,
Almonds and Coconut, Soy-Lime Vinaigrette on Wonton Crisps

Noodle Box

Sauteed Asian Vegetables, Rice Noodles and Mushroom Chili Broth, Hoisin Sauce

Lobster Shitake Potstickers (ADDITION \$4 PER GUEST)

Watercress Cherry Tomato Salad, Vanilla Rhum and Lobster Coral Sauces

Lemongrass Skewered Chicken

Coconut Thai Chili Marinade, Grilled Pineapple and Lychee

Braised Beef Spring Roll

Cuban Black Bean Papaya Salsa, Port Wine Reduction

Crab Croquetas

Jicama, Mango, Green Apple Slaw, Roasted Red Pepper Remoulade
and Chili Ponzu Dipping Sauce

ENTREES

(Please Select Two)

Grilled Strip Steak

Gingered Chickpea Fries, Calabaza Melon Slaw, Citrus Ginger Soy

Cuban BBQ Chicken

Thai Coconut Sticky Rice, Avocado Cilantro Fruit Salsa, Tamarind Sauce

Palomillo of Marinated Lamb

Pan Seared with Sofrito of Stir-Fried Peppers, Onions and Japanese Eggplant, Watercress Salad with
Orange Oil

Tropical Hoisin Roasted Duck

Asian Micro Green Salad, Platano Maduro Papaya Salasita, Tropical Duck Jus

Miso Cured Alaskan Black Cod

Cuban Black Bean and Edamame Salad, Tempura Shisito Peppers

Lobster Pad Thai (\$20 ADDITION PER GUEST)

Spicy Red Curry Coconut Cream, Tamarind and Charred Pineapple

Pan Seared Ahi Tuna

Served Rare with Crunchy Wasabi Mashed Potatoes and Chimichurri Sauce

SIDE DISHES

(Please Select Two)

Steamed White Rice OR Plantain Fried Rice with Avocado Salad

Wok Sauteed OR Bamboo Steamed Asian and Caribbean Vegetables

Lobster Boniato Mash (ADDITIONAL \$5 PER PERSON)

DESSERT

Chef's Selection of Desserts and Banana Split Asia De Cuba Style

\$110 PER PERSON

ASIA DE CUBA

JOURNEY MENU

SALADS

(Please Select One)

Calamari Salad 'Asia de Cuba'

Chayote, Hearts of Palm, Banana, Cashews, Chicory and Radicchio, Sesame Orange Dressing

Thai Beef Salad

Seared Carpaccio of Spicy Thai Beef with Avocado, Shredded Coconut
Orange Segments and Asian Greens with Hot & Sour Dressing

APPETIZERS

(Please Select Two)

Tunapica

Tuna Tartare Picadillo Style with Spanish Olives, Black Currants,
Almonds and Coconut, Soy-Lime Vinaigrette on Wonton Crisps

Lobster Shitake Potstickers

Watercress Cherry Tomato Salad, Vanilla Rhum and Lobster Coral Sauces

Pan Seared Jumbo Sea Scallops (\$5 ADDITION PER GUEST)

Sweet and Sour Plantains, Habanero Corn Crema

Braised Beef Spring Roll

Cuban Black Bean Papaya Salsa, Port Wine Reduction

Crab Croquetas

Jicama, Mango, Green Apple Slaw, Roasted Red Pepper Remoulade
and Chili Ponzu Dipping Sauce

ENTREES

(Please Select Three)

Grilled Strip Steak

Gingered Chickpea Fries, Calabaza Melon Slaw, Citrus Ginger Soy

Cuban BBQ Chicken

Thai Coconut Sticky Rice, Avocado Cilantro Fruit Salsa, Tamarind Sauce

Char Sui Beef Short Ribs

Congre Tostones, Chili Orange Mojo

Tropical Hoisin Roasted Duck

Asian Micro Green Salad, Platano Maduro Papaya Salasita, Tropical Duck Jus

Miso Cured Alaskan Black Cod

Cuban Black Bean and Edamame Salad, Tempura Shisito Peppers

Lobster Pad Thai (\$15 ADDITION PER GUEST)

Spicy Red Curry Coconut Cream, Tamarind and Charred Pineapple

Pan Seared Ahi Tuna

Served Rare with Crunchy Wasabi Mashed Potatoes and Chimichurri Sauce

SIDE DISHES

(Please Select Three)

Steamed White Rice OR Plantain Fried Rice with Avocado Salad OR Thai Sticky Rice

Wok Sauteed OR Bamboo Steamed Asian and Caribbean Vegetables OR

Chinese Longbeans with Chicharones

Lobster Boniato Mash

DESSERT

Chef's Selection of Desserts and Banana Split Asia De Cuba Style

\$125 PER PERSON

ASIA DE CUBA

BAR OPTIONS

Open Bar

Open Premium Brand Bar

Premium Brand Drinks and Mixers
Scotch: Dewers & JW Red Label Vodka: Skyy & Absolute
Bourbon: Jack Daniels or Jim Beam Rum: Bacardi
Tequila: Jose Cuervo Gold Gin: Beefeater
Whiskey: Seagrams VO
(Includes: Cosmopolitans, Traditional Martinis and Bloody Mary's)
House Red and White Wines
Imported and Domestic Beers
Mineral Waters
Soft Drinks and Juices

First Hour Open Bar Priced at \$37.00 per Person

Second Hour Open Bar Priced at \$54.50 per Person

Third Hour Open Bar Priced at \$72.00 per Person

Each additional hour \$17.50 per Person

Open Deluxe Brand Bar

Deluxe Brand Drinks and Mixers
Scotch: JW Black & Chivas Regal; Vodka: Ketel One
Bourbon: Makers Mark; Rum: Bacardi & Mount Gay
Tequila: Patron Silver; Gin: Tanqueray
Whiskey: Crown Royal
(Includes: Cosmopolitans, Traditional Martinis and Bloody Mary's)
House Red and White Wines
Imported and Domestic Beers
Mineral Waters
Soft Drinks and Juices

First Hour Open Bar Priced at \$39.00 per Person

Second Hour Open Bar Priced at \$56.50 per Person

Third Hour Open Bar Priced at \$74.00 per Person

Each additional hour \$17.50 per Person

House Champagne is available at an additional price of \$200.00 per Bottle

Open Beer and Wine Bar

House Red and White Wines
Imported and Domestic Beers
Mineral Waters
Soft Drinks and Juices

First Hour Open Bar Priced at \$20.00

Second Hour Open Bar Priced at \$32.00 per Person

Third Hour Open Bar Priced at \$44.00 per Person

Each additional hour \$12.00

One Bartender is required per every 75 guests

Bartender Fee: \$75.00 for the first 3 hours and \$25.00 for each additional hour per Bartender

ASIA DE CUBA

Host Consumption Bar

Premium Brand Consumption Bar

Premium Brand Drinks:	Priced at \$15.00 Each
Dewers, J&B, Jim Beam, Skyy, Absolute, Bacardi, Beefeater, Jack Daniels, Canadian Club	
Mineral Waters	Priced at \$10.00 per Large Bottle
Assorted Soft Drinks	Priced at \$5.00 Each
Juices	Priced at \$6.00 Each
House Red Wine	Priced at \$65.00 per Bottle
House White Wine	Priced at \$59.00 per Bottle
Imported and Domestic Beers	Priced at \$7.00 Each
House Champagne	Priced at \$200.00 per Bottle

Deluxe Brand Consumption Bar

Deluxe Brand Drinks:	Priced at \$17.00 Each
Chivas Regal, Johnnie Walker Black, Makers Mark, Ketel One, Stolichnaya, Tanqueray, Mount Gay, Crown Royal, Bacardi	
Mineral Waters	Priced at \$10.00 Large Bottle
Assorted Soft Drinks	Priced at \$5.00 Each
Juices	Priced at \$6.00 Each
House Red Wine	Priced at \$65.00 per Bottle
House White Wine	Priced at \$59.00 per Bottle
Imported and Domestic Beers	Priced at \$7.00 Each
House Champagne	Priced at \$200.00 per Bottle

One Bartender is required per every 75 guests
Bartender Fee: \$75.00 for the first 3 hours and \$25.00 for each additional hour per Bartender