

Packages

All packages serve 8 guests unless otherwise noted.



All-American Package 65.95 per guest

Bottomless Freshly Popped Popcorn V

The Snack Attack V
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Farmers Market Dips & Veggies V
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, House-Made Malanga and Plantain Chips Mix

Chicken Tenders
Buttermilk Ranch Dressing, Barbecue Sauce

BLT Salad
Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

The Authentic
Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Hot Dogs
Traditional Condiments, Kettle-Style Potato Chips

MVP / 62.95 per guest

Bottomless Freshly Popped Popcorn V

Potato Chips & Gourmet Dips V
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion



POTATO CHIPS & GOURMET DIPS

Seasonal Fresh Fruit VF AVG
In-Season Fruits and Berries

Classic Caesar Salad V
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac V
Cavatappi Pasta, Three Cheese Sauce

Hot Dogs
Traditional Condiments, Kettle-Style Potato Chips

Mini Buffalo Chicken Sandwiches
Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Packages

All packages serve 8 guests unless otherwise noted.

Havana Nights Package / 62.95 per guest

Avocado Tomato Salad VP AVO

Arugula, Sliced Red Onions, Watermelon Radish, Cherry Tomatoes, Avocado, Cumin Lime Vinaigrette

Sweet Plantains VP AVO

Pickled Red Onions, Lime Crema

Ham Croquettes & Mini Chicken Empanadas

Salsa Rosada, Garlic Aioli

Pan con Bistec

Mojo Marinaded Shaved Top Round, Cuban Bread, Potato Sticks

Arroz Moro

Smoked Pork Belly, Basmati Rice, Black Beans

Naranja Agria Marinated Chicken Breast

Whole Roasted Pernil

Mojo Onions



Vice City Barbecue Package / 68.95 per guest

Slow Roasted Mojo Pork

Sweet and Tangy Miami Gold Barbecue Sauce, Brioche Slider Rolls

16-Hour Adobo Marinated Beef Brisket Board AVO

Guava and Hickory Smoked Beef Brisket, Assorted Dipping Sauces and Pickles

Smoked Beer Can Chicken

Wynwood IPA Pan Drippings

All the Fixings

- Mac & Cheese
- Sweet Slaw
- Smoked Barbecue Baked Beans
- Southern-Style Potato Salad
- Amber Honey Corn Bread
- Crispy Dill Pickles

À La Carte

FARMERS
MARKET DIPS
& VEGGIES



All à la carte orders serve 8 guests unless otherwise noted.

Cool Appetizers

Local Charcuterie Board / 24.95 per guest

Aged Manchego Cheese, Stilton Blue Cheese, Herb Boursin Cheese, Genoa Salami, Calabrese, Prosciutto Cotto, Marcona Almonds, Dried Fruits, Cornichon Assorted Crackers

Chilled Shrimp Cocktail ^{AVO} 28.95 per guest / 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Farmers Market Grilled Vegetables ^V / 16.95 per guest

Baby Lettuce and Grilled Seasonal Vegetables, Green Goddess, Roasted Red Pepper Hummus

Seasonal Fresh Fruit ^{VP} ^{AVO} / 11.95 per guest

Local Melon, Dragon Fruit, Fresh Coconut, Berries

Tuna Tartare Roasted Poblano Ponzu / 22.95 per guest

Smashed Avocado, Togarashi, Plantain Chips

Warm Appetizers

Loaded Nacho Bar ^{AVO} / 22.95 per guest

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- **Beef Barbacoa / 8.95 per guest**
- **Chicken Tinga / 7.95 per guest**

Chicken Tenders / 18.95 per guest

Buttermilk Ranch Dressing, Barbecue Sauce

Spicy Wings / 19.95 per guest

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Three Cheese Mac ^V / 10.95 per guest

Cavatappi Pasta, Three Cheese Sauce

Upgrade your Three Cheese Mac:

- **Shrimp / 8.95 per guest**

Potstickers & Spring Rolls / 18.95 per guest

Chicken Lemongrass Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustard

Korean Chicken Slider / 16.95 per guest

Kimchee Slaw, Crispy Shallots, Yuzu Aioli

Yucca Fries / 9.95 per guest

Chimichurri, Pickled Red Onions, Chipotle Ketchup

À La Carte

All à la carte orders serve 8 guests unless otherwise noted.

Greens

Avocado Tomato Salad ^{VP} ^{AVO}

/ 14.95 per guest

Arugula, Sliced Red Onions, Watermelon Radish, Cherry Tomatoes, Avocado, Cumin Lime Vinaigrette

Upgrade your Avocado Tomato Salad:

- Grilled Chicken / 7.95 per guest
- Shrimp / 8.95 per guest

Chopped Vegetable Salad ^V ^{AVO}

/ 12.95 per guest

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad ^V

/ 12.95 per guest

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad:

- Grilled Chicken / 7.95 per guest
- Shrimp / 8.95 per guest

Bocconcini Tomato & Cucumber Salad ^V / 14.95 per guest

Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad / 13.95 per guest

Baby Romaine, Nueske Bacon Lardons, Cheddar Cheese, Baby Heirloom Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons



BLT SALAD

Classics

Char-Grilled Joyce Farms Chicken Board ^{AVO}

/ 32.95 per guest

All-Natural Joyce Farms Chicken Breast, Grilled Seasonal Vegetables, Tarragon, Meyer Lemon Aioli

Parilla Mixta / 35.95 per guest

Achiote Marinated Smoked Chicken Thigh, Adobo Dusted Flat Iron and Grilled Chorizo, Cilantro Salsa Verde, Salsa Criolla, Crispy Yucca, Fried Sweet Plantain

Steakhouse Beef Tenderloin

/ 36.95 per guest

Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Tacos & Tostadas / 20.95 per guest

- **Pork Al Pastor**
Charred Pineapple, Pickled Red Onions
- **Pollo Asada**
Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

ASSORTED SUSHI PLATTER

Medium Sushi Platter / 380

Large Sushi Platter / 480

ROAST BEEF WALKING STICKS



Handcrafted Sandwiches

THE WALKING STICKS

Ham & Swiss / 10.95 per guest
Mustard Butter, Pretzel Baguette

Roast Beef / 12.95 per guest
Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey / 12.95 per guest
Apricot Ginger Chutney, Havarti Cheese, Baguette

Mini Buffalo Chicken Sandwiches / 15.95 per guest

Pulled Chicken, Homemade Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Smoked Pork Sandwiches / 15.95 per guest

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Club Royale / 14.95 per guest

Ham, Turkey, American Cheese, Swiss Cheese, Lettuce, Tomato, Bacon Mayo, Basil Pesto, Toasted Texas Toast


À La Carte

All à la carte orders serve 8 guests unless otherwise noted.

Burgers, Sausages & Dogs

Mini Burger / 16.95 per guest
/ Two burgers per guest
Beef Burger, American Cheese,
Secret Sauce, Sliced Dill Pickles,
Tomatoes, Mini Bun

Onion Gouda Sliders / 17.95 per guest
/ Two sliders per guest
Caramelized Onions, Bacon Jam,
Gouda Cheese, Arugula


IMPOSSIBLE™ Mini Burger 
/ 15.95 per guest
/ Two burgers per guest
Char-Grilled Plant Based Burger,
Leaf Lettuce, Vine-Ripened Tomatoes,
Cheddar Cheese, Chipotle Lime Aioli,
Mini Bun



Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.


Hot Dogs / 14.95 per guest
Traditional Condiments,
Kettle-Style Potato Chips

The Big Dawg / 15.95 per guest
Cheddar, Bacon Bits, Pico de Gallo,
Avocado Crema

Snacks

Soft Bavarian Pretzel 
/ 10.95 per guest
White Cheddar Cheese Sauce,
Grain Mustard

Salsa & Guacamole Sampler   / 54.95 per order
Guacamole, Salsa Verde, Salsa Roja,
Tortilla Chips


The Snack Attack  / 59.95 per order
Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, House-Made
Malanga and Plantain Chips Mix

Bottomless Freshly Popped Popcorn
 / 24.95 per order

Dry-Roasted Peanuts 
/ 47.95 per order

Snack Mix  / 49.95 per order

Pretzel Twists  / 35.95 per order

Potato Chips & Gourmet Dips  / 49.95 per order
Kettle-Style Potato Chips, Roasted
Garlic Parmesan, French Onion

Levy is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.



À La Carte

Let Them Eat Cake!

Chicago-Style Cheesecake

69.95 / Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake

85.00 / Serves 12

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake

89.95 / Serves 12

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six-Layer Carrot Cake

79.95 / Serves 14

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis' Cake

90.95 / Serves 12

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake

69.95 / Serves 14

Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows

All our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

Suite Sweets

Suite Sweets are served for a minimum of 8 guests unless otherwise noted.

Gourmet Cookies &

Brownies  / 19.95 per guest

Gourmet Cookies, Decadent Brownies



Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'aahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts

Six-Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Chocolate Paradis' Cake, Chicago-Style Cheesecake, Peanut Butter & Chocolate Brownie Stack Cake

Gourmet Dessert Bars

Rockslide Brownie, Toffee Crunch Blondie, Chewy Marshmallow Bar, Honduran Chocolate Manifesto Brownie

Gourmet Cookies & Turtles

Chocolate Chunk, Reese's® Peanut Butter, Triple Chocolate Chunk, White and Milk Chocolate Turtles

Giant Taffy Apples

Peanut, Loaded M&M's®

Nostalgic Candies

Gummi® Bears, Jelly Belly® Sassy Sours, Mini Sour Worms, Peanut M&M's®, Plain M&M's®

Dark Chocolate Liqueur Cups

Baileys® Original Irish Cream, Disaronno® Amaretto, Skrewball® Peanut Butter Whiskey, Kahlúa®

Customized Desserts

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

Beverages



Ready to Drink Cocktails & Seltzers

Sold by the six-pack

Bacardi Rum Cocktails / 85

Cazadores Margarita / 85

White Claw / 85

High Noon / 75

Beer, Ales, & Alternatives

Sold by the six-pack

Budweiser / 50

Bud Light / 50

Coors Light / 50

Michelob ULTRA / 50

Miller Lite / 50

Heineken / 55

Stella Artois / 55

Corona Extra / 55

Modelo Especial / 55

Blue Moon Belgian White / 55

Sierra Nevada
Hazy Little Thing IPA / 60

Tropical Bay IPA / 60

Wynwood La Rubia / 60

Funky Buddha Floridian / 60

Bud Zero Non-Alcoholic / 40

Wine



Sparkling & Rosé

Sold by the bottle

Veuve Cliquot Yellow Label / 225

Moët and Chandon Brut Rosé / 170

Moët and Chandon Brut / 150

Ferrari Brut / 90

La Marca Prosecco / 60

Minuty M Rosé / 75

AIX Rosé / 65

White Wine

Sold by the bottle

REISLING

Chateau Ste. Michelle / 55

PINOT GRIGIO

Santa Margherita / 75

SAUVIGNON BLANC

Stags' Leap Winery / 85

Kim Crawford / 60

The Crossings / 55

CHARDONNAY

Stags' Leap Wine Cellars Karia / 85

The Calling / 75

Sonoma Cutrer / 70

La Crema / 60

**Kendall-Jackson
Vintner's Reserve / 55**

Red Wine

Sold by the bottle

PINOT NOIR

Belle Glos Clark & Telephone / 85

Meiomi / 70

La Crema / 50

MERLOT

Decoy by Duckhorn / 70

CABERNET SAUVIGNON

JUSTIN / 75

Louis Martini / 55

Josh Craftsman's Collection / 50

RED BLENDS

The Prisoner / 115

Brancaia Tre Super Tuscan / 65

Conundrum by Caymus / 65

Liquor

Sold by the liter bottle unless otherwise indicated

Vodka

Ketel One / 325

Grey Goose / 300

Tito's Handmade / 275

Gin

The Botanist / 350

Hendrick's / 350

Bombay Sapphire / 275



Rum

Ron Zacapa / 300

Bacardí 8 / 250

Bacardí Superior / 175

Tequila & Mezcal

Don Julio 1942 / 850

Clase Azul / 850

Patrón El Alto / 800

Patrón El Cielo / 575

Patrón Reposado / 425

Patrón Silver / 350

Casamigos Anejo / 500

Casamigos Reposado / 475

Casamigos Blanco / 450

Espolón / 250

Whiskey & Bourbon

Basil Hayden's / 375

Buchanan / 425

Woodford Reserve / 350

Crown Royal / 300

High West Double Rye / 350

Jameson Irish / 300

Maker's Mark / 300

Jack Daniel's / 250

Scotch

Johnnie Walker Blue / 1,500

Macallan 12 / 550

Johnnie Walker Black / 450

The Glenlivet 12 / 425

Dewar's White Label / 300

Cognac / Brandy

HENNESSY / 425

D'USSE / 400

Cordials

Amaro Nonino / 275

Aperol / 200

Baileys Irish Cream / 300

Campari / 175

Cointreau / 300

Grand Marnier / 300

Kahlúa / 250

Foro Vermouth / 80

Foro Vermouth-Rosso / 80

Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks / 24

Pepsi

Diet Pepsi

Starry

Mug Root Beer

Schweppes Ginger Ale

Brisk Iced Tea

Water

No Days Off Premium Water

16oz. four-pack / 30

Aquafina Bottled Water

16.9oz. / 30

Acqua Panna

six-pack / 40

Sparkling

No Days Off Premium

Sparkling Water

16oz. four-pack / 30

Perrier Sparkling

four-pack / 30

Juices / 18

10oz six-packs or 32oz liter bottles

Cranberry Juice

Grapefruit Juice

Orange Juice

Pineapple Juice



Teas / 25

16.9oz four-packs

Pure Leaf Iced Tea Lemon

Pure Leaf Sweet Tea

Pure Leaf Unsweetened Black Tea

Nespresso Experience

**Assortment of Caffeinated,
Decaffeinated and Hot Chocolate
Pods / 95**

Bar Supplies

Finest Call Bloody Mary Mix / 8

Finest Call Lime Mix / 8

Finest Call Sour Mix / 8

Finest Call Margarita Mix / 8

Owen's Craft Mixer's / 8

Schweppes Tonic Water / 26

Schweppes Club Soda four-pack / 26

Fever Tree Ginger Ale / 12

Lemons & Limes / 6

Stuffed Olives / 6

Tabasco Sauce / 6

Worcestershire / 6
