

# CATERING MENU

# BEVERAGE PACKAGES

All pricing is per person. All food & beverage is currently subject to 9% Sales Tax & 24% Service Charge. Sales Tax & Service Charge are subject to change.

## PREMIUM

2 Hours | 3 hours

Top Shelf Liquor | Specialty Cocktails | All Import & Domestic Beers | Red & White House Wines | Non-Alcoholic

## CLASSIC

2 Hours | 3 Hours

House Cocktails | All Import & Domestic Beers | Red & White House Wines | Non-Alcoholic

## BEER & WINE

2 Hours | 3 Hours

Select Domestic & Import Beers | Red & White House Wines  
Additional \$10 per person for Craft & Beers

## NON-ALCOHOLIC

1 Hour | 2 Hours | 3 Hours | 4 Hours

Pepsi | Diet Pepsi | Sierra Mist | Red Bull | Bottled Water

## DRINK TICKETS & CONSUMPTION BAR

Premium Bar | Beer & Wine | Classic Bar  
Non-Alcoholic | Clevelander Famous Frozen

Caribbean Punch | SoBe Lemonade | Frozen Rosé | Miami Vice | Clevelander Colada | Deco Margarita

# PASSED HORS D'OEUVRES

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( SELECT 4 )  
\$

( SELECT 5 )  
\$\$

( SELECT 6 )  
\$\$\$

## VEGETARIAN

Caprese Skewer

Tomato Bruschetta

Spanakopita

Vegetable Spring Roll

Raspberry Brie en Croute

Truffle & Parm Sweet Potato Fries

Fresh Mozzarella, Grape Tomato & Fresh Basil with Balsamic Glaze

Tomato, Garlic & Fresh Basil with Olive Oil & Sea Salt

Phyllo Dough Filled with Feta Cheese & Spinach

Cabbage, Bean Sprouts, Bamboo Shoots, Water Chestnuts, Onions, Scallions, Carrots & Soy Sauce

Brie Cheese & Raspberry folded into a Flaky Puff Pastry

Crispy Sweet Potato Fries with Truffle Oil & shaved Parmesan Cheese

## MEAT

Empanada

Angus Cheeseburger Slider

Chicken Quesadilla

Grilled Steak Skewer

Prime Rib Cheese Steak

Habanero Pulled Pork Slider

Ground Beef or Shredded Chicken, Onions & Tomatoes with Chimichurri Sauce

American Cheese, Dill Pickle, Ketchup, Mustard & Mayonnaise

Grilled Flour Tortilla, Aged Cheddar Cheese, Pico de Gallo & Sour Cream

Grilled marinated Steak with Horseradish Cream

Thin sliced Prime Rib, Provolone Cheese, Bell Pepper & Onion on Petite Roll

Habanero BBQ, Coleslaw & Crispy Onion Strings

## SEAFOOD

Crab Cake

Bacon Wrapped Scallop

Conch Fritter

Coconut Shrimp

Petite Lobster Roll

Smoked Salmon Blini

Shrimp Cocktail

Blue Crab Meat, Onions & Peppers with Lemon Caper Aioli

Sea Scallop wrapped in Smoked Bacon

Key West Conch, Bell Peppers, Onions, Seasoned Batter & Chipotle Aioli

Butterfly Shrimp, Coconut Batter & Honey Citrus Glaze

Fresh Maine Lobster, Celery, Chives, Lemon Juice & Mayonnaise on Buttery Roll

Chilled Smoked Salmon, Crème Fraiche & Dill on fresh-made Blini

Poached & Chilled Shrimp with Dill & Cocktail Sauce

# APPETIZER STATION

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## WINGS STATION

Clevelander Signature Wings with Carrots & Celery  
Served with Buffalo, BBQ & Ranch Sauce, Creamy Blue Cheese

## FRUIT & CHEESE STATION

Port Salute | Smoked Gouda | Country Cheddar Creamy Havarti | Pepper Jack | Mozzarella  
Served with Assorted Gourmet Flat Breads, Crackers, Dried Fruits, Nut, Grapes & Fresh Fruits

## TACO FIESTA

Shrimp, Chicken or Beef with Soft Flour Tortillas | Yellow Rice  
Black Beans | Shredded Cheese | Sour Cream | Salsa Verde | Pico de Gallo Home Made Guacamole  
Crispy Corn Tortilla Chips

## PARTY STARTER

Potato Skins | Jalapeno Poppers | Coconut Shrimp | Chicken Tenders | Hot Dog Sliders | Angus Cheeseburger Sliders

## SLIDER STATION

Angus Cheeseburgers | Habanero Pulled Pork | Buffalo Chicken | Prime Rib Cheesesteak | Crab Cake | French Fries

# CLEVELANDER

SOUTH BEACH

## DINNER STATION

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### ALL- AMERICAN

Angus Beef Sliders | All-Beef Hot Dogs | Roasted Chicken | Baked Macaroni & Cheese | Country Style Potato Salad  
Corn on the Cob | Corn Bread | Mixed Green Salad

### SAVOR A MIAMI

Mojo Pulled Pork | Ropa Vieja | Seafood Ceviche  
Black Bean Rice | Tostones with Garlic Mojo | Sweet Plantains | Cuban Bread | Mixed Green Salad

### MAMMA MIA

Penne Pasta & Spaghetti | Alfredo Sauce | Classic Marinara Sauce Home Made Meatballs | Grilled Chicken Breast  
Herb Garlic Bread Sticks | Italian Garden Salad | Antipasto Platter

### STUSH CARIBBEAN FUSION

Lump Crab Stack with Chilled Shrimp, Mango & Avocado | Lobster & Shrimp Quesadilla  
Braised Oxtail | Caribbean Roasted Chicken | Grilled Corn | Braised Greens | Jasmine Rice

### ONO GRINDS HAWIAN INSPIRED

Island Spiced Grilled Chicken with Pineapple Relish | Kahlua Pulled Pork | Polynesian Fried Rice with Coconut Milk  
Banana Fritters | Mashed Sweet Potatoes with Honey & Toasted Coconut | Hawaiian Sweet Rolls & Honey Butter  
Mixed Green Salad

# ENTREE DINNER

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## GROUP DINING

1 Salad | 1 Entrée  
2 Sides | 1 Dessert  
\$

1 Salad | 2 Entrées 2  
Sides | 1 Dessert  
\$\$

2 Salad | 3 Entrées  
2 Sides | 2 Desserts  
\$\$\$

## SALADS

Classic Caesar

Greek

Garden Greens

Romaine Hearts, Shaved Parmesan & Garlic Croutons

Garden Greens, Marinated Olives, Feta Cheese, Grilled Artichoke Hearts, Onions, Roma Tomatoes, Cucumber & Citrus Vinaigrette

Mixed Greens, Cucumbers, Tomatoes, Onions & Carrots with Ranch & Balsamic Vinaigrette

## ENTRÉES

Blackened Mahi-Mahi

Citrus Glazed Salmon

Roasted Prime Rib

Tuscan Chicken

Spiced & Seared Mahi-Mahi with Pineapple Relish

Grilled Salmon with Sweet Citrus Glaze

Smoked Prime Rib with Au Jus & Horseradish Cream

Seared Chicken Breast, Sundried Tomatoes, Artichokes, Spinach, Olives, Capers & Tuscan Cream Sauce

Caribbean Roasted Chicken

Marinated & Grilled Churrasco

Shrimp & Linguine

Thick Cut Pork Chops

Traditional Island Spice Rubbed & Roasted Whole Chicken with Caribbean Pineapple Sauce

With Home Made Chimichurri Sauce

Shrimp sautéed with Garlic, Butter, Fresh Parsley, Grape Tomatoes & Saffron tossed with Linguine Pasta

Grilled Double Cut Pork Chops with Roasted Garlic, Butter & Cherry Pepper Sauce

## SIDES

Roasted Red Potatoes | Sweet Plantains | Steamed Jasmine | Rice Beans & Rice | Macaroni & Cheese  
Sautéed Seasonal Vegetables | Green Beans Amandine | Roasted Root Vegetables  
Mashed Potatoes or Mashed Sweet Potatoes | Parmesan & Butter Linguine

## CARVING STATIONS

Smoked Prime Rib with Au Jus  
Hanger Steak with Chimichurri  
Roasted Turkey Breast with Orange Brine & Homestyle Gravy

Herb Crusted Roasted Pork Loin with Honey Garlic Glaze  
Whole Roasted Salmon with Sweet Citrus Splash

## DESSERTS

Key Lime Pie | Triple Chocolate Mousse | Red Velvet | Apple Pie  
Cheesecake Assorted Mini Cupcakes | Assorted Mini Shooter