

Something Bleu

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DINNER MENU

Five-Hour Package
Minimum of 40 Guests

COCKTAIL RECEPTION

One-Hour Reception
Select Seven

PASSED CANAPÉS | COLD

Vegetarian Summer Roll | Sweet Chili Dip
Spiced Eggplant Caponata | Whipped Feta, Naan
Mini Florida Lobster Roll | Caper Remoulade, Old Bay Aioli
Shrimp Cocktail | Lemon Aioli, Cocktail Sauce
Smoked Chicken | Mint Raita, Curry Cone
Soy-Ginger Marinated Beef Tataki | Yuzu Aioli, Crispy Rice
Thai Roast Duck | Lettuce Cup

PASSED CANAPÉS | HOT

Creamed Corn Croquette | Jalapeño Sour Cream
Goat Cheese and Tomato Jam Tart
Truffle Mushroom Arininci
Corn, Kale & Serrano Chili Empanada
Falafel | Harissa
Grilled Mini Shrimp Po-Boy | Cajun Pickle Slaw
Lobster Taco | Grilled Pineapple Salsa
Smoked Salmon and Sour Cream Quiche
Jonah Crab Cake | Meyer Lemon Aioli, Soft Herbs
Grilled Shrimp Skewer | Papaya Sriracha
Chicken & Mushroom Pot Sticker | Soy Dipping Sauce
Mini Hot Dogs in Puff Pastry | Spicy Ketchup
Tandoori Chicken Skewer | Pickled Mango Relish
Cuban Medianoche Slider
Grilled Beef Slider | Jalapeño, Cheddar Cheese,
and Grilled Onions
Short Rib Arepa | Queso Cotija, Cilantro Aioli
Pulled Jerk Chicken | Grilled Pineapple, Crisp Tostones
Buttermilk Fried Chicken Slider | Yuzu Pickles, Garlic Aioli

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RECEPTION STATIONS

Select Two

CEVICHE DISPLAY

Shrimp, Sour Orange, Jalapeño, Sweet Potato, Local Snapper, Coconut Milk, Lime, Aji Amarillo, Shaved Onion Hamachi, Grilled Pineapple, Lime, Serrano Chili

Accompaniments: Crisp Tostones, Chancha Corn

SOUTHERN COMFORT

Buttermilk Fried Chicken, Waffles

Accompaniments: Vanilla Bourbon Syrup, Hot Honey

AREPA STATION

Shredded Beef, Pulled Chicken Adobo

Queso Blanco, Avocado Crema, Poblano Sauce, Pico de Gallo, Mojo Onions

VALENCIAN PAELLA DISPLAY

Chorizo, Chicken, Calamari, Sofrito

MISO-GLAZED CHILEAN SEA BASS

Chilean Sea Bass, Steamed Lemongrass Rice, Grilled Bok Choy

Accompaniments: Chive, Toasted Sesame Seed

CARVING STATION

Churrascaria Grilled Skirt Steak, Chorizo, Chicken, Grilled Garden Vegetables

Accompaniments: Cheese Bread, Chimichurri

FIRST COURSE

Select One

APPETIZER

Caesar Salad | Focaccia Croutons, Shaved Parmesan Cheese, Crisp Romaine, Caesar Dressing

Baby Gem Lettuce | Green Papaya, Hearts of Palm, Citrus Vinaigrette

Mixed Green Salad | Lollo Rosa, Frisée, Radish, Cucumber, Tomato, Sherry Dressing

Roasted Beet Salad | Frisée, Watercress, Goat Cheese, Puffed Quinoa, Pistachio Dressing

Marinated Heirloom Tomatoes | Burrata, Arugula, Basil, Aged Balsamic

Mushroom Risotto | Parmesan, Truffled Breadcrumbs

Jumbo Lump Crab Cake | Frisée, Pickled Shallot, Spicy Remoulade (+\$10 Surcharge)

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MAIN COURSE

Pre-Selected Choice of Two

Roasted Chicken Coq Au Vin | 245 dollars per guest
Mashed Potatoes, Chicken Thigh Ragout, Pearl Onions

Miso Glazed Corvina | 245 dollars per guest
Coconut Rice, Baby Bok Choy, Ginger Vinaigrette

Grilled Filet of Beef | 315 dollars per guest
Potato Pave, Black Truffle Gravy, French Beans

Roasted Rack of Lamb | 265 dollars per guest
Root Vegetable Couscous, Hazelnut Gremolata

Braised Short Rib | 270 dollars per guest
Corn Polenta, Mustard Greens, Hush Puppy Crumb, Smoked Cherry-Bourbon Jus

Seared Tenderloin of Beef & Grilled Shrimp | 320 dollars per guest
Sharp Cheddar Potato Gratin, Baby Vegetables, Demi-Glace

Cauliflower Steak | 245 dollars per guest
Sweet Corn, Fava Beans, Cherry Tomatoes, Cauliflower Purée, Herb Pistou

DESSERT

Signature Fontainebleau Wedding Cake

Arabica Coffee and Selection of Teas | Whole Milk, Half & Half, Skim Milk, Soy Milk
and Almond Milk

LATE NIGHT STATION

One-Hour Reception

Select One

TAQUERIA

Pulled Coriander Chicken OR Barbacoa Beef
Flour Tortillas

Accompaniments: Shredded Lettuce, Lime, Sour Cream, Guacamole, Cheddar
Cheese, Cotija Cheese, Salsa Verde, Pico de Gallo

ORGANIC CHICKEN WINGS

Classic Buffalo, Chipotle BBQ, Honey Mustard
Carrot and Celery Sticks, Blue Cheese, House-Made Ranch

Something Borrowed

Something Borrowed

DINNER MENU

Four-Hour Package
Minimum of 40 Guests

COCKTAIL RECEPTION

One-Hour Reception
Select Six

PASSED CANAPÉS | COLD

Vegetarian Summer Roll | Sweet Chili Dip
Cantaloupe & Citrus Ricotta | Hot Honey on Sourdough
Crab & Mango Summer Roll | Sweet Chili Sauce
Shrimp Cocktail | Lemon Aioli, Cocktail Sauce
Soy-Ginger Marinated Beef Tataki | Yuzu Aioli, Crispy Rice
Crispy Sushi Rice | Hamachi Tartar, Serrano Chili

PASSED CANAPÉS | HOT

Creamed Corn Croquette | Jalapeño Sour Cream
Goat Cheese & Tomato Jam Tart
Truffle Mushroom Arancini
Chicken & Mushroom Pot Sticker | Soy Dipping Sauce
Cuban Medianoche Slider
Pulled Jerk Chicken | Grilled Pineapple, Crisp Tostones
Grilled Beef Slider | Jalapeño, Cheddar Cheese, Grilled Onions
Short Rib Arepa | Queso Cotija, Cilantro Aioli

RECEPTION STATIONS

Select Two

ANTIPASTI DISPLAY

Roasted Sweet Peppers, Marinated Tomatoes, Citrus Artichokes,
Spiced Olives, Aged Cheddar, Manchego, Brie Cheese,
Parma Ham, Capicola, Cured Chorizo
Selection of Artisanal Breads

CEVICHE DISPLAY

Shrimp, Sour Orange, Jalapeño, Sweet Potato, Local Snapper, Coconut Milk, Lime, Aji Amarillo,
Shaved Onion Hamachi, Grilled Pineapple, Lime, Serrano Chili
Accompaniments: Crisp Tostones, Chancha Corn

Something Borrowed

FOCACCIA PIZZA

Tomato, Fresh Mozzarella and Basil
Feta Cheese, Cherry Tomato, Black Olive, Arugula Herb Ricotta, Chicken, Spinach, and Pesto
Accompaniments: Chili Flakes, Parmesan Cheese, Oregano

DIM SUM BAR

Beef and Shiitake Shumai, Pan Fried Chicken Dumpling, Shrimp Dumpling
Chili Sauce, Soy, Black Vinegar

SOUTHERN COMFORT

Buttermilk Fried Chicken, Waffles
Accompaniments: Vanilla Bourbon Syrup, Hot Honey

FIRST COURSE

Select One

APPETIZER

- Caesar Salad** | Focaccia Croutons, Shaved Parmesan Cheese, Crisp Romaine, Caesar Dressing
- Baby Gem Lettuce** | Green Papaya, Hearts of Palm, Citrus Vinaigrette
- Mixed Green Salad** | Lollo Rosa, Frisée, Radish, Cucumber, Tomato, Sherry Dressing
- Roasted Beet Salad** | Frisée, Watercress, Goat Cheese, Puffed Quinoa, Pistachio Dressing
- Marinated Heirloom Tomatoes** | Burrata, Arugula, Basil, Aged Balsamic
- Mushroom Risotto** | Parmesan, Truffled Breadcrumbs
- Jumbo Lump Crab Cake** | Frisée, Pickled Shallot, Spicy Remoulade (+\$10 Surcharge)

Something Borrowed

MAIN COURSE

Pre-Selected Choice of Two

Roasted Chicken Coq Au Vin | 245 dollars per guest
Mashed Potatoes, Chicken Thigh Ragout, Pearl Onions

Miso Glazed Corvina | 245 dollars per guest
Coconut Rice, Baby Bok Choy, Ginger Vinaigrette

Roasted Beef Tenderloin | 265 dollars per guest
Potato Pave, French Beans, Tomato Confit, Natural Jus

Roasted Rack of Lamb | 265 dollars per guest
Root Vegetable Couscous, Hazelnut Gremolata

Braised Short Rib | 270 dollars per guest
Corn Polenta, Mustard Greens, Hush Puppy Crumb, Smoked Cherry-Bourbon Jus

Cauliflower Steak | 240 dollars per guest
Sweet Corn, Fava Beans, Cherry Tomatoes, Cauliflower Purée, Herb Pistou

DESSERT

Signature Fontainebleau Wedding Cake

Arabica Coffee and Selection of Teas | Whole Milk, Half & Half, Skim Milk, Soy Milk
and Almond Milk

BEVERAGE

Glimmer Package

Full Bar, Wine, Sparkling Wine, Beer, Soda, and Fruit Juice
Included is a Sparkling Toast and Dinner Wine Service

Something New

Something New

DINNER MENU

Four-Hour Package
Minimum of 40 Guests

RECEPTION

One-Hour Reception
Select Six

PASSED CANAPÉS | COLD

Avocado, Lettuce Cup | Pepitas, Cilantro, Ginger

Ahi Tuna Tartar | Crispy Chili Garlic

Spicy Chicken Rice Paper Roll | Sweet Chili Sauce

Crispy Sushi Rice | Hamachi Tartar, Serrano Chili

PASSED CANAPÉS | HOT

Falafel | Harissa

Corn, Kale & Serrano Chile Empanada

Truffle Mushroom and Mascarpone Arancini | Celery Cream

Grilled Shrimp Skewer | Papaya Sriracha

Buttermilk Fried Chicken Slider | Yuzu Pickles, Garlic Aioli

PLATED DINNER

FIRST COURSE

Select One

APPETIZER

Caesar Salad | Focaccia Croutons, Shaved Parmesan Cheese, Crisp Romaine, Caesar Dressing

Baby Gem Lettuce | Green Papaya, Hearts of Palm, Citrus Vinaigrette

Mixed Greens Salad | Lollo Rosso, Frisée, Shaved Carrot, Radish, Orange, Sherry Dressing

Roasted Beet Salad | Frisée, Watercress, Goat Cheese, Puffed Quinoa, Pistachio Dressing

Marinated Heirloom Tomatoes | Burrata, Arugula, Basil, Aged Balsamic

Mushroom Risotto | Parmesan, Truffled Breadcrumbs

Jumbo Lump Crab Cake | Frisée, Pickled Shallot, Spicy Remoulade (\$10 Surcharge)

Something New

MAIN COURSE

Pre-Selected Choice of Two

Roasted Chicken Coq Au Vin | 195 dollars per guest
Mashed Potatoes, Chicken Thigh Ragout, Pearl Onions

Miso Glazed Corvina | 200 dollars per guest
Coconut Rice, Baby Bok Choy, Ginger Vinaigrette

Slow Roasted Filet | 220 dollars per guest
Dutchess Potato, French Beans, Tomato Confit, Natural Jus

Roasted Rack of Lamb | 230 dollars per guest
Root Vegetable Couscous, Hazelnut Gremolata

Braised Short Rib | 235 dollars per guest
Corn Polenta, Mustard Greens, Hush Puppy Crumb, Smoked Cherry-Bourbon Jus

Cauliflower Steak | 195 dollars per guest
Sweet Corn, Fava Beans, Cherry Tomatoes, Cauliflower Purée, Herb Pistou

DESSERT

Signature Fontainebleau Wedding Cake

Arabica Coffee and Selection of Teas | Whole Milk, Half & Half, Skim Milk, Soy Milk
and Almond Milk

BEVERAGE

Glimmer Package

Full Bar, Wine, Sparkling Wine, Beer, Soda, and Fruit Juice
Included is a Sparkling Toast and Dinner Wine Service

Something Old

Something Old

LUNCH BUFFET MENU

Three-Hour Package, Available Until 4PM
Minimum of 40 Guests, 160 Dollars Per Guest

COCKTAIL RECEPTION

One-Hour Reception
Select Four

PASSED CANAPÉS | COLD

Spiced Eggplant Caponata | Whipped Feta, Naan
Cantaloupe & Citrus Ricotta | Hot Honey on Sourdough
Crab & Mango Summer Roll | Sweet Chili Sauce
Spicy Chicken Rice Paper Roll | Sweet and Sour Dressing

PASSED CANAPÉS | HOT

Creamed Corn Croquette | Jalapeño Sour Cream
Goat Cheese and Tomato Jam Tart
Grilled Shrimp Skewer | Papaya Sriracha
Spicy Chicken Rangoon | Rice Vinegar, Sweet Chili
Grilled Chicken Skewer | Black Pepper Jam
Grilled Beef Slider | Jalapeño, Cheddar Cheese, Grilled Onions

BUFFET LUNCH

SALADS

Mediterranean Salad | Cucumber, Olives, Peppers, Tomato, Feta Cheese, Lemon Dressing
Caprese | Mozzarella, Roma Tomatoes, Arugula, Aged Balsamic
Pasta Salad | Confit Tuna, Roasted Vidalia Onions, Piquillo Peppers Basil
Cous Cous | Dried Fruit, Toasted Almonds, Herbs, Lemon Vinaigrette

ENTRÉES

Chicken Scaloppini | Aji Amarillo, Jicama, Green Papaya, Yuca Crisp
Roasted Branzino | Tomatoes, Anchovy, Toasted Breadcrumbs
Herb Crusted Skirt Steak | Spicy Green Shatta, Potato Pave
Spiced Roasted Carrots | Preserved Lemon Yogurt
Farro | Wild Mushrooms, and Asiago Cheese

Served with Assorted Artisanal Bread and Butter

Something Old

DESSERT

Signature Fontainebleau Wedding Cake

Served with

Arabica Coffee and Selection of Teas | Whole Milk, Half & Half, Skim Milk, Soy Milk,
and Almond Milk

BEVERAGE

Glimmer Package

Full Bar, Wine, Sparkling Wine, Beer, Soda, and Fruit Juice
Included is a Sparkling Toast and Dinner Wine Service

The Icing On The Cake

FONTAINEBLEAU WEDDING CAKES

The most exquisite, handcrafted, one-of-a-kind, delectable, edible creations. Our Chez Bon Bon master pastry chefs passionately create each cake with only the freshest ingredients and without preservatives.

- Classic Masterpiece** | Chocolate Devil's Food Cake, Chocolate Buttercream, Fresh Raspberries
- Parisian** | Vanilla Cake, Grand Marnier Mousseline, Fresh Strawberries
- Paradise** | Coconut Cake, Mango-Passion Fruit Mousseline, Vanilla Buttercream
- Venetian Romance** | Espresso-Soaked Vanilla Cake, Vanilla Mousseline, Chocolate Buttercream
- Almond Fantasy** | Vanilla Cake, Amaretto Buttercream, Raspberry Preserves
- Carrot Cake** | Spiced Pineapple-Carrot Cake, Cream Cheese Frosting, Candied Walnuts
- Red Velvet** | Red Cocoa Cake, Cream Cheese Frosting, Raspberry Preserves
- Strawberry Lemonade** | Lemon Zest-Soaked Vanilla Cake, Lemon Buttercream, Strawberry Preserves

CUSTOM FONTAINEBLEAU WEDDING CAKES

Let our **Chez Bon Bon** master pastry chefs and chocolatiers combine your inspiration and our talents to create an exquisitely crafted, breathtaking piece of edible art.

THE CAKE

Vanilla
Chocolate Devil's Food
Red Velvet
Carrot
Coconut

THE FILLING

Vanilla Mousseline
Chocolate Buttercream
Cream Cheese Frosting
Lemon Buttercream
Amaretto Buttercream
Mango-Passion Fruit
Mousseline
Grand Marnier Mousseline

THE FLAVOR INFUSIONS*

Optional
Raspberry Marmalade
Fresh Raspberries
Strawberry Marmalade
Chocolate Crunch Pearls
Fresh Strawberries
Espresso Syrup
Lemon Zest Syrup
Candied Walnuts

THE FROSTING

Chocolate Buttercream
White Fondant
Chocolate Fondant
Vanilla Buttercream

THE POSSIBILITIES ARE ENDLESS.