

Something Old

Something Old

LUNCH MENU

Three Hour Open Premium Bar, Bubbly Toast, Wine Service with Dinner
Minimum Number of Guests 50

RECEPTION

(Select Four)

PASSED CANAPÉS | CHILLED

Piquillo Pepper Caponata | Lemon Paneer, Naan Crisp
Roasted Beet Shooter | Humboldt Fog, Honey, Sunflowers
Artichoke Bruschetta | Green Olives, Manchego Cheese
Coconut Shrimp Summer Roll | Sweet Chili Sauce
Smoked Chicken | Mint Rajita, Curry Cone

PASSED CANAPÉS | HOT

Creamed Corn Croquette | Jalapeño Sour Cream
Caramelized Red Onion | Pine Nut, Goat Cheese Parcel
Grilled Florida Lobster Taco | Pickled Cabbage, Cilantro Cream
Spicy Chicken Rangoon | Rice Vinegar, Sweet Chili
Duck Confit Blintz | Black Cherry Preserve

FIRST COURSE

(Select One)

SALAD

Caesar Salad | Focaccia Croutons, Dried Olives, Parmesan Cheese, Creamy Garlic Dressing
Arugula and Baby Herb Salad | Feta Cheese Tart, Grilled Asparagus, Tomato Dressing
Baby Gem Lettuce | Avocado, Green Papaya, Hearts of Palm, Citrus Dressing

COLD APPETIZER

Spiced Shrimp and Avocado | Aji Amarillo, Jicama, Green Papaya, Yucca Crisp
Marinated Heirloom Tomatoes | Lemon Burrata, Micro Basil, Balsamic

Herb Crusted Beef Carpaccio

Watercress Gremolata, Tempura Caper Berries, Pecorino Cheese Wafer

CHILLED APPETIZER

Roasted Tomato and Pepper Soup | Mini Grilled Cheese
Cream of Mushroom Soup | Pickled Hon Shimeji, Truffle Essence
Roasted Tomato Tart | Goat Cheese, Balsamic Onions, Arugula

Something Old

MAIN COURSE

(Select One)

Grilled Mahi | \$145 per guest
Sweet Potato Purée, Sauteed Kale, Grapefruit Confit, Cucumber, Jicama

Grilled Breast of Chicken | \$155 per guest
Artichoke Farro, Wax Bean and Tomato Salad

Moroccan Lemon Chicken | \$155 per guest
Potato Purée, Olives, Roast Tomato, Cilantro, Saffron Foam

Beef Skirt Churrasco | \$175 per guest
Garlic Whipped Potatoes, Split Balsamic Jus

Petit Filet "Steak Frites" | \$180 per guest
Potato Fries, Roasted Tomato, Watercress, Peppercorn Sauce

DESSERT

Signature Fontainebleau Wedding Cake
Arabica Coffee and Selection of Teas | Half & Half, Whole and Skim Milk

BEVERAGE

Stolichnaya
Bombay Sapphire
Bacardi Superior

Jim Beam
Fontainebleau House Wines
Domestic and Imported Beer
Assorted Soft Drinks

Dewar's White Label
El Jimador
Jack Daniel's

The beverage package includes unlimited beverage service featuring cocktails, domestic and imported beer, wine, soft drinks, mineral water and fruit juices for a specified period of time. One bartender is provided for every one hundred guests and is included in the package price. All pricing is subject to a 25% service charge taxable by 7%, and a 9% food and beverage tax. Approved wedding coordinator required for all wedding events.

FONTAINEBLEAU®

Something New

Something New

DINNER MENU

Four Hour Open Premium Bar, Bubbly Toast, Wine Service with Dinner
Minimum Number of Guests 50

RECEPTION

(Select Six)

PASSED CANAPÉS | CHILLED

- Pan Con Tomate** | Serrano, Green Olive Tapenade
- Ahi Tuna Poke** | Toasted Macadamia, Radish Cress
- Smoked Tenderloin of Beef** | Cabernet Pickled Mushrooms
- Coconut Shrimp Summer Roll** | Sweet Chili Sauce
- Piquillo Pepper Caponata** | Lemon Paneer, Naan Crisp
- Smoked Chicken** | Mint Rajita, Curry Cone

PASSED CANAPÉS | HOT

- Grilled Beef Slider** | Jalapeño, Cheddar Cheese, Grilled Onions
- Creamed Corn Croquette** | Jalapeño Sour Cream
- Truffled Mushroom and Mascarpone Arancini** | Celery Cream
- Thai Crab Cake** | Kaffir Lime Tartar Sauce
- Coriander Popcorn Chicken** | Chipotle BBQ
- Duck Confit Blintz** | Black Cherry Preserve

FIRST COURSE

(Select One)

SALAD

- Caesar Salad** | Focaccia Croutons, Dried Olives, Parmesan Cheese, Creamy Garlic Dressing
- Baby Gem Lettuce** | Avocado, Green Papaya, Hearts of Palm, Citrus Vinaigrette
- Mixed Greens Salad** | Lollo Rossa, Frisée, Shaved Carrot, Radish, Orange, Sherry Dressing
- Citrus Roasted Beet Salad** | Kalamata Crumble, Lemon, Candied Walnut, Goat Cheese Mousse

CHILLED APPETIZER

- Lobster and Apple Salad** | Celery Hearts, Tempura Flakes, Fennel Allioli
- Spiced Seared Tuna** | Eggplant Caponata, Garlic Crostini, Olive Oil Powder

HOT APPETIZER

- Mushroom Risotto** | Balsamic Gelée, Mascarpone Foam
- Jumbo Lump Crab Cake** | Carrot Ginger Purée, Cilantro and Horseradish Remoulade
- Sweet Mustard Glaze Shrimp** | White Cheddar Cheese Polenta, Pancetta Crisp

Something New

MAIN COURSE

(Select One)

- Confit Chicken Breast** | \$185 per guest
Lemon Spaetzle, Grilled Ramp, Beet Mouseline, Sage Butter
- Grilled Fillet of Halibut** | \$195 per guest
Crab Gnocchi, English Pea Purée, Carrot Twig, Tomato Bisque
- Grilled Sirloin of Beef** | \$210 per guest
Whipped Potatoes, Caramelized Brussels Sprout, Crispy Onion, A1A Sauce
- Seared Loin of Veal** | \$220 per guest
Braised Veal, Fontina Orzo, Broccoli Rabe, Mushroom Fricassée
- Molasses Glazed Short Rib** | \$225 per guest
Corn Polenta, Mustard Greens, Hush Puppy Crumb, Smoked Cherry Bourbon Jus
- Delmonico Steak Au Poive** | \$250 per guest
Dijon Lamb Crêpe, Salsify Chip, Dauphinoise Potato, Brandy Espuma

DESSERT

- Signature Fontainebleau Wedding Cake**
- Arabica Coffee and Selection of Teas** | Half & Half, Whole and Skim Milk

BEVERAGE

- | | | |
|------------------|----------------------------|---------------------|
| Stolichnaya | Jim Beam | Dewar's White Label |
| Bombay Sapphire | Fontainebleau House Wines | El Jimador |
| Bacardi Superior | Domestic and Imported Beer | Jack Daniel's |
| | Assorted Soft Drinks | |

The beverage package includes unlimited beverage service featuring cocktails, domestic and imported beer, wine, soft drinks, mineral water and fruit juices for a specified period of time. One bartender is provided for every one hundred guests and is included in the package price. All pricing is subject to a 25% service charge taxable by 7%, and a 9% food and beverage tax. Approved wedding coordinator required for all wedding events.

F O N T A I N E B L E A U ®

Something Borrowed

Something Borrowed

DINNER MENU

Four Hour Open Premium Bar, Bubbly Toast, Wine Service with Dinner
Minimum Number of Guests 50

RECEPTION

(Select Six)

PASSED CANAPÉS | CHILLED

Artichoke Bruschetta | Green Olives, Manchego Cheese

Crab Cocktail | Roasted Pepper Jelly, Tempura Crunch

Shrimp Cocktail Pipette

Piquillo Pepper Caponata | Lemon Paneer, Naan Crisp

Chilled Smoked Tenderloin of Beef | Cabernet Pickled Mushrooms

Peking Duck Summer Roll | Spicy Tamarind Sauce

PASSED CANAPÉS | HOT

Brie Tater Tots | Roasted Tomato Jam

Fillet-o-Fish Slider | Malted Tartar Sauce

Thai Crab Cake | Kaffir Lime Tartar Sauce

Grilled Florida Lobster Taco | Pickled Cabbage, Cilantro Cream

Spicy Chicken Rangoon | Rice Vinegar, Sweet Chili Glaze

Braised Oxtail | Voulevant, Smoked Gouda Cheese

RECEPTION STATIONS

(Select Two)

ANTIPASTI DISPLAY

Olive Oil Roasted Peppers, Marinated Tomatoes, Citrus Artichokes
Spiced Olives, Grilled Asparagus Boursin, Manchego Cheese, Drunken Goat Cheese
Parma Ham, Cured Chorizo, Peppered Salami, Duck Prosciutto
Rustic Breads, Crisp Baguette, Grissini, Olive Rolls

CEVICHE DISPLAY

Rock Shrimp | Sweet Potato, Sour Orange, Jalapeño

Local Snapper | Lime, Aji Amarillo, Avocado, Shaved Onion

Conch | Scotch Bonnet, Tomato, Cilantro, Ginger

Accompaniments: Plantain Chips, Choclo, Crostini

Something Borrowed

CHEESE DISPLAY

Aged Cheddar, Nancy's Camembert, Buttermilk "Bleau" Port Salut

Comté, Drunken Goat, Manchego in Olive Oil

Accompaniments: Tomato Jam, Port Wine Figs, Bergamot Apricots, Marcona Almonds

Assorted Crackers, French Baguettes, Walnut Raisin Rolls

MAC N CHEESE DISPLAY

Classic | American Cheese Fondue

Lobster | Gruyère, Tarrogon, English Peas

Short Rib | Cheddar Cheese, Sun Blush Tomato, Rosemary

CANTONESE STIR FRY DISPLAY

Pork Char Siu Fried Rice | Egg, Shiitake Mushroom, Soy Sauce

Vegetable Stir Fry | Carrot, Scallion, Bean Sprouts

Mongolian Beef | Broccoli, Cashews, Sesame

CAJUN SALMON FILLET DISPLAY

Cajun Salmon Fillet | Blackened Atlantic Salmon, Cheesy Grits, Creole Tomato Sauce

Accompaniments: Grilled Lemon, Crispy Capers

FIRST COURSE

(Select One)

SALAD

Baby Gem Lettuce | Avocado, Green Papaya, Hearts of Palm, Citrus Dressing

Caesar Salad | Focaccia Croutons, Dried Olives, Parmesan Cheese, Creamy Garlic Dressing

Arugula and Baby Herb Salad | Herbed Feta Cheese Tart, Grilled Asparagus, Tomato Dressing

Marinated Heirloom Tomatoes | Lemon Burrata, Micro Basil, Balsamic

CHILLED APPETIZER

Spiced Shrimp and Avocado | Aji Amarillo, Jicama, Green Papaya, Yucca Crisp

Spiced Seared Tuna | Eggplant Caponata, Garlic Crostini, Olive Oil Powder

HOT APPETIZER

Seafood Gnocchetti | Mussels, Clams, Calamari, Chive Crumb

Sweet Mustard Glazed Shrimp | White Cheddar Cheese Polenta, Pancetta Crisp

Port Sous Vide Short Ribs | Horseradish Spaetzle, Parsnip Cream, Cranberry Jelly

Something Borrowed

MAIN COURSE

(Select One)

Boneless Half Roasted Chicken | 230 dollars per guest
Confit Thigh, Feta Cheese Orzo, Broccolini, Mushroom Fricassée

Roasted Fillet of Salmon | 235 dollars per guest
Hazelnut Crushed Fingerling Potatoes, Fava Beans, Lemon Butter

Grilled Fillet of Halibut | 240 dollars per guest
Crab Gnocchi, English Pea Purée, Carrots, Tomato Bisque

Molasses Glazed Short Rib | 245 dollars per guest
Corn Polenta, Mustard Greens, Hush Puppy Crumble, Smoked Cherry Bourbon Jus

Slow Roasted Tenderloin of Beef | 265 dollars per guest
Lyonnais Potato, Arugula, Tomato Confit, Natural Jus

Grilled Delmonico Steak | Jumbo Lump Crab Cake | 275 dollars per guest
Creamed Corn, Pickled Red Cabbage, Charred Husk Oil, Corn Chip

DESSERT

(Select One)

White Chocolate Godiva Crème Brûlée | Raspberry Cocoa Nib Tuile

Strawberry Gateau | Mango-Strawberry Gel, Coconut Cream

Caramelized Banana Tiramisu | Baileys Caviar, Roasted Pineapple

Melting Chocolate Sphere | Flourless Chocolate Savarin, Yuzu Mandarin Creamy Chocolate Streusel, Berry Consume

Signature Fontainebleau Wedding Cake

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

BEVERAGE

Stolichnaya
Bombay Sapphire
Bacardi Superior

Jim Beam
Fontainebleau House Wines
Domestic and Imported Beer
Assorted Soft Drinks

Dewar's White Label
El Jimador
Jack Daniel's

The beverage package includes unlimited beverage service featuring cocktails, domestic and imported beer, wine, soft drinks, mineral water and fruit juices for a specified period of time. One bartender is provided for every one hundred guests and is included in the package price. All pricing is subject to a 25% service charge taxable by 7%, and a 9% food and beverage tax. Approved wedding coordinator required for all wedding events.

F O N T A I N E B L E A U ®

Something Bleu

Something Bleu

DINNER MENU

Five Hour Open Ultra Premium Bar, Bubbly Toast, Wine Service with Dinner
Minimum Number of Guests 50

RECEPTION

(Select Eight)

PASSED CANAPÉS | CHILLED

Roasted Beet Shooter | Humboldt Fog, Honey, Sunflowers
Artichoke Bruschetta | Green Olives, Manchego Cheese
Shrimp Cocktail Pipette
Ahi Tuna Poke | Toasted Macadamia, Radish Cress
Crab Cocktail | Roasted Pepper Jelly, Tempura Crunch
Smoked Chicken | Mint Rajita, Curry Cone
Piquillo Pepper Caponata | Lemon Paneer, Naan Crisp
Smoked Tenderloin of Beef | Cabernet Pickled Mushrooms

PASSED CANAPÉS | HOT

Gorgonzola Tater Tots | Roasted Tomato Ketchup
Truffled Mushroom and Mascarpone Arancini | Celery Cream
Fillet-o-Fish Slider | Malted Tartar Sauce
Thai Crab Cake | Kaffir Lime Tartar Sauce
Grilled Florida Lobster Taco | Pickled Cabbage, Cilantro Cream
Coriander Popcorn Chicken | Chipotle BBQ
Spicy Chicken Rangoon | Rice Vinegar, Sweet Chili Glaze
Duck Confit Blintz | Black Cherry Preserve

RECEPTION STATIONS

(Select Three)

MOZZARELLA BAR

Marinated Bocconcini | Pesto, Pepper Tomato, Citrus Rosemary
Local Burrata | Heirloom Tomatoes, Olive Oil, Micro Basil, 20 Year Balsamic
Parfait | Tomato Gelée, Buffalo Mozzarella Espuma, Seasoned Salts, Scented Olive Oil
Accompaniments: Grissini, Lavash

SUSHI

(Based on Four Pieces per Guest)

Maki | California, Spicy Tuna, Vegetable, Salmon
Nigiri | Tuna, Shrimp, Salmon, Eel
Accompaniments: Ginger, Wasabi, Soy Sauce

Something Bleu

SEAFOOD

Chilled Shrimp, Poached Maine Lobster, Snow Crab Claws, Oysters

Accompaniments: Shallot Cabernet Mignonette, Lemon Wedges, Wasabi Mayonnaise, Cocktail Sauce

PASTA

Rigatoni Bolognese | Pancetta Meat Sauce, Tomato, Herbs
Rock Shrimp Orecchiette | Zucchini, Peppers, Pesto Cream
Lapidus Bowtie Pasta | "Bleau" Cheese, Spinach, Walnuts, Roasted Pears

MISO GLAZED CHILEAN SEABASS

Chilean Seabass | Steamed Lemongrass Rice, Grilled Bok Choy
Complements: Chives, Toasted Sesame Seeds

PRIME RIB CARVING STATION

Slow Cooked Rib of Beef | Garlic and Rosemary Crushed Potatoes
Parmesan Cheese, Creamed Spinach
Accompaniments: Pinot Jus, Horseradish Cream

FIRST COURSE

(Select One)

CHILLED APPETIZER

Marinated Heirloom Tomatoes | Lemon Burrata, Micro Basil, Balsamic
Spiced Shrimp and Avocado | Aji Amarillo, Pickled Jicama, Green Papaya, Yucca Crisp
Spiced Seared Tuna | Eggplant Caponata, Garlic Crostini, Olive Oil Powder

SALAD

Baby Gem Lettuce | Avocado, Green Papaya, Hearts of Palm, Blood Orange Vinaigrette
Caesar Salad | Focaccia Croutons, Treviso, Dried Olives, Parmesan Cheese, Creamy Garlic Espuma
Arugula and Baby Herb Salad | Herbed Feta Cheese Tart, Grilled Asparagus, Tomato Dressing

HOT APPETIZER

Jumbo Lump Crab Cake | Carrot-Ginger Purée, Cilantro and Horseradish Remoulade
Roasted Tomato Tart | Goat Cheese, Balsamic Onions, Arugula
Sweet Mustard Glazed Shrimp | White Cheddar Cheese Polenta, Pancetta Crisp

Something Bleu

MAIN COURSE

(Select One)

Boneless Half Roasted Chicken | 270 dollars per guest

Confit Thigh, Feta Cheese Orzo, Broccolini, Mushrooms Fricassée

Molasses Glazed Short Rib | 275 dollars per guest

Corn Polenta, Mustard Greens, Hush Puppy Crumb, Smoked Cherry Bourbon Jus

Seared Florida Snapper | 275 dollars per guest

Green Cabbage, Pancetta, Sweet Corn Succotash, Citrus Air

Char Siu Chilean Bass | 285 dollars per guest

Stir-Fried Jasmine Rice, Chinese Long Bean, Radish

Grilled Stripsteak | Grilled Shrimp | 310 dollars per guest

Wild Mushroom Risotto, Roasted Asparagus, Smoked Lemon Confit, Parmesan Cheese, Truffle Crumb

Seared Tenderloin of Beef | Butter Poached Lobster | 335 dollars per guest

Fingerling Potato, Haricot Vert, Chervil Allioli, Petit Arugula, Artichoke Crisp

DESSERT STATION

(Select One)

Warm Chocolate Falls | Choice of Dark Chocolate, Milk Chocolate or White Chocolate "Fontainebleau"

Accompaniments: Pineapples, Strawberries, Marshmallows, Mini Rice Crispy Treats, Brownies, Madeleines, Warm Churros

S'Mores | Toasted Marshmallow Brochettes, Pineapple and Chocolate with Cinnamon Marshmallow, Chocolate with Peppermint Marshmallow, Strawberry and Chocolate with Cookies and Cream Marshmallow

Nitrogen Sweet Dips | Key Lime and White Chocolate Brochettes, Frozen Bananas in Dark Chocolate, Vanilla Tartufos

Toppings | Mini M&M's®, Toasted Coconut, Chopped Nuts, Chocolate Croquant, Coffee Flakes

Signature Fontainebleau Wedding Cake

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

BEVERAGE

Grey Goose
Bombay Sapphire
Bacardi Superior

Maker's Mark
Fontainebleau House Wines
Domestic and Imported Beer
Assorted Soft Drinks

Dewar's 12
Patron Silver
Crown Royal

The beverage package includes unlimited beverage service featuring cocktails, domestic and imported beer, wine, soft drinks, mineral water and fruit juices for a specified period of time. One bartender is provided for every one hundred guests and is included in the package price. All pricing is subject to a 25% service charge taxable by 7%, and a 9% food and beverage tax. Approved wedding coordinator required for all wedding events.

F O N T A I N E B L E A U ®