

*Something Old*

# Something Old

## LUNCH MENU

Three-Hour Package  
Minimum of 50 Guests

## RECEPTION

(Select Four)

### PASSED CANAPÉS | COLD

**Piquillo Pepper Caponata** | Lemon Paneer, Naan Crisp  
**Chilled Beet Shooter** | Humboldt Fog Cheese, Honey, Sunflower Seed  
**Artichoke Bruschetta** | Green Olive, Manchego Cheese  
**Coconut Shrimp Summer Roll** | Sweet Chili Sauce  
**Smoked Chicken** | Mint Raita, 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 Preserves

## FIRST COURSE

(Select One)

### SALAD

**Caesar Salad** | Crouton, Dried Olive, Parmesan Cheese, Creamy Garlic Espuma  
**Arugula and Baby Herb Salad** | Feta Cheese Tart, Grilled Asparagus, Tomato Dressing  
**Baby Gem Lettuce** | Avocado, Grapefruit, Heart of Palm, Blood Orange Vinaigrette

### COLD APPETIZER

**Spiced Shrimp and Avocado** | Aji Amarillo, Jicama, Green Papaya, Yuca Crisp  
**Marinated Heirloom Tomato** | Lemon Burrata, Micro Basil, Balsamic Vinaigrette  
**Herb-Crusted Beef Carpaccio** | Watercress Gremolata, Tempura Caper Berry, Pecorino Cheese Wafer

### HOT APPETIZER

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

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## MAIN COURSE

(Pre-Selected Choice of Two)

**Grilled Mahi** | 145 dollars per guest

Sweet Potato Purée, Sautéed Kale, Grapefruit Confit, Cucumber, Jicama

**Grilled Breast of Chicken** | 155 dollars per guest

Artichoke Farro, Wax Bean-Tomato Salad

**Moroccan Lemon Chicken** | 155 dollars per guest

Potato Purée, Olive, Roasted Tomato, Cilantro, Saffron Emulsion

**Beef Skirt Churrasco** | 175 dollars per guest

Garlic Whipped Potato, Split Balsamic Jus

**Petit Filet "Steak-Frites"** | 180 dollars per guest

Potato Fries, Roasted Tomato, Watercress, Peppercorn Sauce

## DESSERT

**Signature Fontainebleau Wedding Cake**

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

## BEVERAGE

Glimmer Package

Full Bar, Wine, Sparkling, Beer, Soda, and Juice

Included is a Sparkling Toast and Dinner Wine Service

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## DINNER MENU

Four-Hour Package  
Minimum of 50 Guests

## RECEPTION

(Select Six)

### PASSED CANAPÉS | COLD

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

### PASSED CANAPÉS | HOT

- Grilled Beef Slider** | Jalapeño, Cheddar Cheese, Grilled Onion
- 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 Preserves

## FIRST COURSE

(Select One)

### SALAD

- Caesar Salad** | Crouton, Dried Olive, Parmesan Cheese, Creamy Garlic Espuma
- Baby Gem Lettuce** | Avocado, Grapefruit, Heart of Palm, Blood Orange Vinaigrette
- Mixed Greens Salad** | Lollo Rosso, Frisée, Shaved Carrot, Radish, Orange, Sherry Dressing
- Citrus Roasted Beet Salad** | Kalamata Crumble, Lemon, Candied Walnut, Goat Cheese Mousse

### COLD APPETIZER

- Lobster and Apple Salad** | Celery, Tempura Crunch
- 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-Horseradish Remoulade
- Sweet Mustard-Glaze Shrimp** | White Cheddar Cheese Polenta, Pancetta Crisp

# Something New

## MAIN COURSE

(Pre-Selected Choice of Two)

**Confit Chicken Breast** | 185 dollars per guest

Lemon Spätzle, Grilled Ramp, Beet Mousseline, Sage Butter

**Grilled Fillet of Halibut** | 195 dollars per guest

Crab Gnocchi, English Pea Purée, Carrot Twig, Crab Bisque

**Grilled Sirloin of Beef** | 210 dollars per guest

Whipped Potato, Caramelized Brussels Sprout, Crispy Onion, A1A Sauce

**Seared Loin of Veal** | 220 dollars per guest

Braised Veal, Fontina Orzo, Rapini, Mushroom Fricassée

**Molasses-Glazed Short Rib** | 225 dollars per guest

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

**Delmonico Steak Au Poivre** | 250 dollars per guest

Dijon Lamb Crêpe, Salsify Crouton, Gratin Dauphinois, Brandy Espuma

## DESSERT

**Signature Fontainebleau Wedding Cake**

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

## BEVERAGE

Glimmer Package

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

*Something Borrowed*

# Something Borrowed

## DINNER MENU

Four-Hour Package  
Minimum of 50 Guests

## RECEPTION

(Select Six)

### PASSED CANAPÉS | COLD

**Artichoke Bruschetta** | Green Olive, 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 Mushroom  
**Peking Duck Summer Roll** | Spicy Tamarind Sauce

### PASSED CANAPÉS | HOT

**Gorgonzola Tater Tots** | Roasted Tomato Ketchup  
**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** | Vol-Au-Vent, Smoked Gouda Cheese

## RECEPTION STATIONS

(Select Two)

### ANTIPASTI DISPLAY

Olive Oil Roasted Pepper, Marinated Tomato, Citrus Artichoke  
Spiced Olive, Grilled Asparagus Boursin, Manchego Cheese, Drunken Goat Cheese  
Parma Ham, Cured Chorizo, Soppressata, Duck Prosciutto  
**Complements:** Rustic Bread, Epi Baguette, Olive Rolls

### CEVICHE DISPLAY

Rock Shrimp, Sweet Potato, Sour Orange, Jalapeño Local Snapper  
Lime, Aji Amarillo, Avocado, Shaved Onion Conch, Scotch Bonnet Pepper, Tomato, Cilantro, Ginger  
**Complements:** Plantain Chip, Choclo, Crostini



# Something Borrowed

## CHEESE DISPLAY

Aged Cheddar Cheese, Nancy's Camembert, Buttermilk "Bleau" Cheese, Port Salut Comté, Drunken Goat Cheese, Manchego Cheese in Olive Oil

**Compliments:** Tomato Jam, Port Wine Fig, Bergamot Apricot, Marcona Almond Assorted Crackers, Epi Baguette, Walnut Raisin Roll

## MAC N CHEESE DISPLAY

**Classic** | American Cheese Fondue

**Lobster** | Gruyère, Tarragon, English Pea

**Short Rib** | Cheddar Cheese, Sunblush Tomato, Rosemary

## CANTONESE STIR FRY DISPLAY

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

**Vegetable Stir Fry** | Carrot, Scallion, Bean Sprout

**Mongolian Beef** | Broccoli, Cashew Nut, Sesame

## CAJUN SALMON FILLET DISPLAY

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

**Complements:** Grilled Lemon, Crispy Caper

## FIRST COURSE

(Select One)

### SALAD

**Baby Gem Lettuce** | Avocado, Green Papaya, Heart of Palm, Blood Orange Vinaigrette

**Caesar Salad** | Crouton, Treviso, Dried Olive, Parmesan Cheese, Creamy Garlic Espuma

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

**Marinated Heirloom Tomato** | Lemon Burrata, Micro Basil, Balsamic

### COLD APPETIZER

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

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

### HOT APPETIZER

**Seafood Gnocchetti** | Mussel, Clam, Calamari, Chive Crumb

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

**Port Sous Vide Short Rib** | Horseradish Spätzle, Parsnip Cream, Cranberry Jelly

# Something Borrowed

## MAIN COURSE

(Pre-Selected Choice of Two)

- 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 Potato, Fava Bean, Lemon Emulsion
- Grilled Fillet of Halibut** | 240 dollars per guest  
Crab Gnocchi, English Pea Purée, Carrot Twig, Crab Bisque
- Molasses-Glazed Short Rib** | 245 dollars per guest  
Corn Polenta, Mustard Greens, Hush Puppy Crumb, Smoked Cherry-Bourbon Jus
- Slow-Roasted Tenderloin of Beef** | 265 dollars per guest  
Roasted Purple Potato, Parsnip Cream, Rapini, Parsnip Chip
- Grilled Delmonico Steak | Jumbo Lump Crab Cake** | 275 dollars per guest  
Creamed Corn, Pickled Red Cabbage, Charred Husk Oil, Corn Chip

## DESSERT

(Select One)

- Strawberry Shortcake Bar** | Almond Sponge, Strawberry Bavarian, Vanilla Chantilly
- Tiramisu** | Mascarpone Cream Coffee, Caramel Ladyfinger Sponge, Myers Coffee Gel
- Chocolate Crème Brûlée** | White Chocolate Chantilly, Raspberry Meringue, Salted Caramel Crumble
- Mango-Coconut Gateaux** | Coconut Mousse, Mango Creamy, Citrus Meringue
- Chocolate Croquant** | Fontainebleau Sapphire Noir Chocolate Mousse, Hazelnut Crunch

(In Addition To)

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

## BEVERAGE

Glimmer Package

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

*Something Bleu*

# Something Bleu

## DINNER MENU

Five-Hour Package  
Minimum of 50 Guests

## RECEPTION

(Select Eight)

### PASSED CANAPÉS | COLD

- Chilled Beet Shooter** | Humboldt Fog Cheese, Honey, Sunflower Seed
- Artichoke Bruschetta** | Green Olive, Manchego Cheese
- Shrimp Cocktail Pipette**
- Ahi Tuna Poke** | Toasted Macadamia, Radish Cress
- Crab Cocktail** | Roasted Pepper Jelly, Tempura Crunch
- Smoked Chicken** | Mint Raita, Curry Cone
- Piquillo Pepper Caponata** | Lemon Paneer, Naan Crisp
- Chilled Smoked Tenderloin of Beef** | Cabernet-Pickled Mushroom

### 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 Preserves

## RECEPTION STATIONS

(Select Three)

### MOZZARELLA BAR

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

### SUSHI

(Four Pieces per Guest)

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

# Something Bleu

## SEAFOOD

**Chilled Shrimp, Poached Maine Lobster, Snow Crab Claw, Oyster**

**Complements:** Shallot-Cabernet Mignonette, Lemon Wedge, Wasabi Mayonnaise, Cocktail Sauce

## PASTA

**Rigatoni Bolognese** | Pancetta Meat Sauce, Tomato, Herbs

**Rock Shrimp Orecchiette** | Zucchini, Pepper, Pesto Cream

**Lapidus Bowtie Pasta** | "Bleau" Cheese, Spinach, Walnut, Roasted Pear

## MISO-GLAZED CHILEAN SEA BASS

**Chilean Sea Bass** | Steamed Lemongrass Rice, Grilled Bok Choy

**Complements:** Chive, Toasted Sesame Seed

## CARVING STATION

**Slow Cooked Rib of Beef** | Garlic-Rosemary Crushed Potato, Parmesan Cheese, Creamed Spinach

**Complements:** Pinot Jus

## FIRST COURSE

(Select One)

### COLD APPETIZER

**Marinated Heirloom Tomato** | Lemon Burrata, Micro Basil, Balsamic

**Shrimp and Avocado** | Aji Amarillo, Pickled Jicama, Green Papaya, Yuca Crisp

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

### SALAD

**Baby Gem Lettuce** | Avocado, Green Papaya, Heart of Palm, Blood Orange Vinaigrette

**Caesar Salad** | Crouton, Treviso, Dried Olive, 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-Horseradish Remoulade

**Roasted Tomato Tart** | Goat Cheese, Balsamic Onion, Arugula

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

# Something Bleu

## MAIN COURSE

(Pre-Selected Choice of Two)

**Boneless Half-Roasted Chicken** | 270 dollars per guest

Confit Thigh, Feta Cheese Orzo, Broccolini, Mushroom 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 Sea Bass** | 285 dollars per guest

Stir-Fried Jasmine Rice, Chinese Long Bean, Radish

**Grilled Strip Steak | 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, Haricots Verts, Chervil Aioli, Petit Arugula, Artichoke Crisp

## DESSERT STATION

(Select One)

**Havana Nights** | Coquito Verrine, Guava Layer Cake, Key Lime Mango Tart

Chocolate Tres Leches Cake, Dulce de Leche Polvorones

**Wynwood Pastry Art** | Blueberry Pie Bar, Strawberry Shortcake Painted Verrine, Maple Bacon Cupcakes

Chocolate Orange Ganache Cake

**Floridian Viennese Table** | Key Lime Coconut Tart, Citrus Financier, Tropical Fruit Verrine

Milk Chocolate Crunch Cake, Lemon Meringue Tart

**Miami Beach Classic** | Flan de Queso, Sea Salt Chocolate Mousse, Pineapple Rum Cake

Coconut Water Chia Verrine, Mango Cream Tart

(In Addition To)

**Signature Fontainebleau Wedding Cake**

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

## BEVERAGE

Sparkle Package

Full Bar, Wine, Sparkling, Beer, Soda, and Juice

Included is a Sparkling Toast and Dinner Wine Service

# The Icing On The Cake

## SIGNATURE FONTAINEBLEAU WEDDING CAKES FROM CHEZ BON BON

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.

### PAIRINGS

- 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

## SPECIALTY 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 possibilities are endless. Additional customization available for an added cost.

### 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