

EST. 1939

THE TONY HOTEL
South Beach

— PRIVATE —
EVENTS MENU

BUFFET MENUS

CONTINENTAL BREAKFAST

Bagels with Cream Cheese | Assorted Breads with Jams and Marmalade
Assorted Muffins and Danishes | Yogurt with Granola & Honey | Seasonal Fruits
Assorted Juices, Coffee, and Teas

\$18 Per Person

Available for Eight or More Guests

BREAKFAST BUFFET

Bagels with Cream Cheese | Assorted Breads with Jams and Marmalade
Assorted Muffins and Danishes | Scrambled Eggs with Canadian Bacon and Home Fries
Yogurt with Granola & Honey | Oatmeal with Fresh Berries | Seasonal Fruits
Assorted Juices, Coffee, and Teas

\$25 Per Person

Available for Ten or More Guests

BRUNCH BUFFET

Station #1

The Standard

Made-to-order Belgian Waffles | Pancakes | Scrambled Eggs
Bacon | Sausage | Home fries

Station #2

Carving Board

Sage Infused Turkey | Roasted Sirloin of Beef
Saffron, Zucchini and Herb Couscous | Sauteed Mushrooms and Peppers

Station #3

Light Fare

Fresh Bagels and Bread | Smoked Salmon | Cream Cheese | Onion, Capers & Tomatoes |
Butter | Assorted Jams | Greek Yogurt | Fresh Fruit

Full Beverage Service

Assorted Juices, Coffee, and Teas | Water | Soda
Bellini, Mimosa, Bloody Mary and Domestic Beers*

**additional \$25 per person*

\$59 Per Person | Three Hour Maximum Service

Available for Fifteen or More Guests

Pricing per person unless noted otherwise
Pricing is subject to 9% sales tax and 22% service charge
Menu subject to change

BUFFET MENUS

LUNCH BUFFETS

The Deli Platter

Assorted Breads, Cold Cuts, and Cheeses

Sides

Choose Two

Baby Greens Salad | Caesar Salad | Balsamic Roasted Vegetables | Potato Salad | Potato Chips

Dessert

Assorted Cookies and Brownies

\$29 Per Person

Available for Eight or More Guests. Includes Full Beverage Service

The Miami Beach

Pan Seared Mahi-Mahi | Grilled Chicken Breast | New York Strip* | Penne Pomodoro

Additional \$8 per person

Sides

Greens Beans and Roasted Potatoes

Dessert

Churro Donuts and Nutella Cheesecake

\$49 per person

Available for Fifteen or More Guests

DINNER BUFFET

Assorted Breads

Choose Two Salads

Caesar Salad | Quinoa Salad | Caprese Salad

Choose Three Entrees

Taco Station | Beef or Shrimp

Pan Seared Salmon

Grilled Skirt Steak

Chicken Parmigiana

Quinoa with Seasonal Vegetables

Sides

Redskin Mashed Potatoes | Green Beans | Sautéed Mushrooms and Peppers

Dessert

Nutella Cheesecake and Flan

\$69 per person

Available for Twenty or More Guests

Pricing per person unless noted otherwise
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BREAK MENU

BREAK TIME

Hummus Break | \$14 per person

Traditional Hummus, Roasted Red Pepper Hummus, Assorted Veggies and Pita Chips

Build your Own Parfait | \$14 per person

Greek Yogurt, Seasonal Berries and Dried Fruits, Toasted Almonds and Granola

Cookie Platter | \$10 per person

Snack Station | \$12 per person

A Variety of Individual Snacks

Health Nut | \$13 per person

Assorted Whole Fruits, Granola and Protein Bars, Trail Mix Bags

Coffee and Tea Station | \$10 per person

ALL DAY BEVERAGE STATION

Based on Six Hours of Service, Includes Coffee, Tea, Soft Drinks and Bottled Water

\$18 per person

CREATE YOUR OWN BREAK

Mini Empanadas (Chicken, Beef or Veggie) | \$42 per dozen

Granola and Power Bars | \$40 per dozen

Assorted Cookies, Blondies and Brownies | \$35 per dozen

Assorted Candy Bars | \$32 per dozen

Assorted Soft Drinks | \$4 each

Sparkling/Non-Sparkling Mineral Water | \$4 each

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Menu subject to change

FAMILY-STYLE CATERING

SIGNATURE DINNER MENU

All Courses Served Family Style

APPETIZERS

Choose Two Options

Hummus with Assorted Vegetables and Pita Bread

Flatbread Pizza with Prosciutto and Arugula

Grilled Octopus with Kalamata Olive Aioli

SALAD

Caesar Salad with Brioche Croutons

MAIN COURSE

Choose Three Options

Chicken Milanese with Roasted Potatoes

Pan Seared Salmon with Sautéed Spinach and Mashed Potatoes

Spicy Spaghetti with Shrimp

Chicken Fettuccini Alfredo

DESSERT

Nutella Cheesecake

Assorted Gelato

\$59 per person | *20 or more guests*

\$69 per person | *less than 20 guests*

Pricing per person unless noted otherwise
Pricing is subject to 9% sales tax and 22% service charge
Menu subject to change

FAMILY-STYLE CATERING

PREMIER DINNER MENU

All Courses Served Family Style

APPETIZERS

Choose Three Options

Flatbread Pizza with Prosciutto and Arugula

Flatbread Pizza with Truffle Perfume and Shaved Parmesan

Grilled Octopus with Kalamata Olive Aioli

Salmon Tartare

SALAD

Choose One Option

House Salad

Caesar Salad

MAIN COURSE

Choose Three Options

Chicken Parmigiana with Spaghetti

Pan Seared Salmon with Sauteed Spinach and Potatoes

New York Strip with Fries **Additional \$8 per person*

Fettuccini Alfredo

DESSERT

Nutella Cheesecake

Molten Lava Cake

Assorted Gelato

\$69 per person | *20 or more guests*

\$79 per person | *less than 20 guests*

Pricing per person unless noted otherwise
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Menu subject to change

HORS D'OEUVRES MENU

HORS D'OEUVRES SELECTION

COLD SELECTIONS

Bruschetta

Shrimp Cocktail

Fresh Veggies with Tzatziki Yogurt

Seared Strip Steak Toasts

Salmon Tartare Toasts

HOT SELECTIONS

Sliders with Pickle Chips and Herb Mayo

Skirt Steak Skewers Drizzled with Chimichurri

Chicken Skewers Drizzled with Sweet and Sour BBQ

Falafel Served with Tahini

Homemade Meatballs

ASSORTED DESSERT PETIT FOURS

Choice of THREE hors d'oeuvres

One Hour \$20 | Two Hours \$34 | Three Hours \$46

Choice of FOUR hors d'oeuvres

One Hour \$24 | Two Hours \$38 | Three Hours \$52

all pricing is per person

Pricing per person unless noted otherwise
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Menu subject to change

BAR SERVICE

BEVERAGE PACKAGES

HOUSE OPEN BAR SERVICE

House Prosecco, Red, White, and Rose Wine

Peroni, Stella Artois, Corona, Heineken

Drake's Organic Vodka, Amsterdam Gin, Don Q Rum,

Jimador Tequila, Jim Beam, Johnnie Walker Red

Assorted Soda, Juice & Water

\$24 per person / first hour

\$15 per person / every additional hour

PREMIUM OPEN BAR SERVICE

House Prosecco; Chardonnay, Seaglass; Sauvignon Blanc, Oyster Bay;

Pinot Noir, Benton Lane; Cabernet Sauvignon, Josh Cellars; Rose, Whispering Angel

Peroni, Corona, Heineken, Funky Buddha IPA

Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Don Julio Silver Tequila

Maker's Mark Bourbon, Johnnie Walker Black Scotch Whiskey

Assorted Soda, Juice & Water

\$30 per person / first hour

\$22 per person / every additional hour

Shots not included

OPEN BEER & WINE SERVICE

House Prosecco, Red, White, and Rose Wine

Peroni, Stella Artois, Corona, Heineken

Assorted Soda, Juice & Water

\$18 per person / first hour

\$12 per person / every additional hour

CASH BAR SERVICE

Cocktails, wine, champagne, local and imported beers

Full wine list available upon request

Pricing per person unless noted otherwise
Pricing is subject to 9% sales tax and 22% service charge
Menu subject to change

BAR SERVICE

UPGRADES

Below pricing is in addition to package prices above

PASSED WELCOME DRINKS

Tray passed with Prosecco, Wine and Beer upon arrival

\$5 per person

SPECIALTY COCKTAILS

SELECT TWO

Classic Mojito | Moscow Mule | Classic Margarita

Passion Fruit or Strawberry Sparkling Sangria

\$12 per person / first hour

\$8 per person / every additional hour

SATELITE BARS

\$200 bartender fee per 50 guests

Includes bar backs, high-end disposable tumblers

Glassware can be provided at an additional cost

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