

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 Full Collins

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*

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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

Pricing per person unless noted otherwise  
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## 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 Sautéed 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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## BAR SERVICE

### BEVERAGE PACKAGES

Minimum bar revenue of \$750 required

#### HOUSE OPEN BAR SERVICE

House Prosecco, Red, White, and Rose Wine

Peroni, Stella Artois, Corona, Heineken, Bud Light

Khor Platinum Vodka, Amsterdam Gin, Don Q Rum,

Jimador Tequila, Jim Beam, Johnnie Walker Red

Assorted Soda, Juice & Water

**One Hour \$24, Two Hours \$36, Three Hours \$48, Four Hours \$60, Five Hours \$72**

**Each Additional Hour \$12 Per Person**

\*Shots not included\*

#### PREMIUM OPEN BAR SERVICE

House Prosecco; Chardonnay, Sauvignon Blanc,

Pinot Noir, Cabernet Sauvignon, Rose

Peroni, Corona, Heineken, Funky Buddha IPA, Bud Light

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

Maker's Mark Bourbon, Johnnie Walker Black Scotch Whiskey

Assorted Soda, Juice & Water

**One Hour \$30, Two Hours \$46, Three Hours \$62, Four Hours \$78, Five Hours \$94**

**Each Additional Hour \$16 Per Person.**

\*Shots not included\*

#### OPEN BEER & WINE SERVICE

House Prosecco, Red, White, and Rose Wine

Peroni, Stella Artois, Corona, Heineken

Assorted Soda, Juice & Water

**One Hour \$22, Two Hours \$32, Three Hours \$42, Four Hours \$52, Five Hours \$62**

**Each Additional Hour \$10 Per Person.**

Pricing per person unless noted otherwise  
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## BAR SERVICE

### CASH BAR SERVICE

House 14  
Premium 18  
House Wine 12  
Imported Beers 8  
Domestic Beer 7  
Cognac, Cordials 18  
Juice, Soft Drinks, Bottled Water 5

### UPGRADES

*Below pricing is in addition to package prices above*

### PASSED WELCOME DRINKS

Butler Style Tray Passed  
Choose One  
Prosecco, White Wine, Rose Wine, Red Wine  
\$10 per person

### SPECIALTY COCKTAILS

Classic Mojito | Moscow Mule | Classic Margarita  
Passion Fruit or Strawberry Sparkling Sangria  
\$16 per drink

### 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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