

Mr. C



MIAMI
COCONUT GROVE



BANQUET MENUS

GENERAL INFORMATION

SPECIAL REQUESTS

Client may outsource a Kosher meal vendor and Mr. C Miami Ccoconut Grove will plate and serve. (We do not prepare Kosher meals at our hotel.) Dietary restrictions may be accommodated upon request, with advanced notice.

SPECIAL MEALS - AVAILABLE UPON REQUEST

Kids Meal - (Ages 4-12) - Chicken Fingers with Fries or Penne Pasta with Tomato Basil Sauce - \$35 per person

Vendor Meal - Chefs Choice \$50 per person

FINAL GUEST GUARANTEE

Menu selections are due 30 days prior to the event date. Final guest count is due 14 days prior to the event date. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase more than 5% within 72 hours of the event, there will be a 25% surcharge on the per person food and beverage price. Same day meals are not available for additional guests added.

PARKING ARRANGEMENTS

Valet services are offered at \$18 per car. Rate subject to change without notice by independent valet company.

ADMINISTRATIVE FEE AND TAXES

All food and beverage is subject to a taxable 25% administrative fee, 9% Food Tax and 7% Sales Tax.

ADDITIONAL FEES ARE REQUIRED FOR SERVICE

Bartenders, Chef Attendant & Uniformed Attendant for stations (range from \$150 - \$220). Cake Cutting Fee \$8 per person. All fees are subjected to applicable taxes.

FOR GROUPS UNDER 20 GUESTS AN ADDITIONAL \$20 PER PERSON WILL APPLY

BREAKFAST

CONTINENTAL BREAKFAST BUFFET

Served on Each Table

Fresh Juices: Orange, Grapefruit, Cranberry

Bagels, Blueberry Muffins, Croissants, Danish

Platter of Sliced Fruit and Assorted Fresh Berries

Marmalade and Fruit Preserves

Cream Cheese and Butter

Assorted Yogurts and Granola

Coffee, Assorted Teas, Brewed Decaffeinated Coffee with Appropriate Condiments

\$45 PER PERSON

CLASSIC BREAKFAST BUFFET

Sliced Seasonal Fresh Fruit

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Blueberry Muffins, Croissants and Danishes

Butter, Marmalades, Preserves

Assorted Bagels with Cream Cheese and Butter

Assorted Yogurts and Homemade Granola

Selection of Cereals with Whole, Low Fat and Skim Milk

Scrambled Eggs and Breakfast Potatoes

Select One: Apple Wood Smoked Bacon, Canadian Bacon,

Turkey Bacon or Sausage Links

Select One: Pancakes or Brioche French Toast served with Maple Syrup

Coffee, Assorted Teas, Brewed Decaffeinated Coffee with Appropriate Condiments

\$59 PER PERSON



ENHANCEMENTS

OMELET STATION +\$25 PER PERSON

Prepared to Order

Applewood Smoked Bacon, Honey Glazed Ham, Smoked Salmon, Swiss, Mozzarella and Cheddar Cheeses, Wild Mushrooms, Bell Peppers, Shallots, Tomatoes & Spinach

PANCAKE STATION +\$25 PER PERSON

Chef Attendant 1 per 30 Guests **\$220 PER PERSON**

Cheese and Charcuterie **+\$35 PER PERSON**

Homemade Oatmeal **+\$4 PER PERSON**

Breakfast Potatoes **+\$6 PER PERSON**

Applewood Bacon, Sausage Links or Turkey Bacon **+\$6 PER PERSON**

Savory Mr.C Croissant with Scrambled Eggs, American Cheese and Crisp Canadian Bacon
+\$6 PER PERSON

Scrambled Eggs **+\$7 PER PERSON**

Vegetable Frittata **+\$7 PER PERSON**

Mushroom, Spinach, Tomato and Gruyere Quiche **+\$9 PER PERSON**

BREAKS

All breaks include freshly brewed coffee and a selection of herbal teas. Breaks are based on a maximum of thirty minutes.

HEALTHY START

Assorted Whole Fruit, Assorted individual yogurts, Homemade granola, Zucchini Loaf, Banana Nut Bread

\$25 PER PERSON

SWEET BREAK

Cannoli, Biscotti, Miniature Fruit Tarts, Vanilla Cream Puff, Chocolate Dipped Strawberries

\$25 PER PERSON

EUROPEAN AFTERNOON

An Elaborate Display of Imported and Domestic Cheeses

Served with Mr.C Grissini and Assorted Crackers and Breads

Garnished with Grapes, Sliced Apples, Walnuts, Dried Cranberries, Pistachio, Honey,

Dried Fruit Compote

\$32 PER PERSON

ITALIAN DELIGHTS

Italian Charcuterie with Assorted Seasonal Condiments

To include Burrata Cream, Grilled Vegetables, Green Olives, Sun Dried Tomatoes

Cornichons, Onion Marmalade, Dry Cranberries, Dates and Pistachio Nuts

Served with Piadina Bread and Herbed Foccacia

\$35 PER PERSON



LUNCH

MR. C BOXED LUNCH

\$59 PER PERSON

SALADS

Please Select One

Arugula with Cherry Tomatoes and Shaved Parmesan

Garbanzo Bean, Cucumber, Cherry Tomato, Mint

Pasta Salad with black olive, tomato and parmesan

Organic Quinoa Salad with Carrot, Peppers, Zucchini

Roasted Red Beets with Green Beans & Goat Cheese

SANDWICHES

Please Select Two

Caprese

Tomato, Mozzarella Di Bufala, Micro Basil

Turkey Tramezzini

Roasted Turkey, Romaine, Avocado, Mayo and Mustard on Multigrain

Grilled Vegetables and Brie

Zucchini, Eggplant, Carrots and Brie on Baguette

Tuna and Olives Tramezzini

Tuna, Tomato, Romaine, Olives, Parsley, Mayo and Mustard on Multigrain

Chicken Breast Tramezzini

Sliced Chicken Breast, Romaine, Mayo and Mustard, Swiss Cheese on White

Prosciutto

Prosciutto Crudo, Arugula, Brie Cheese, Salsa Rosa

SIDES

Please Select One

Potato Chips

Pretzels

DESSERTS

Please Select One

Chocolate Chip Cookie

Chocolate Brownie

Linzer Cake

MR.C DELI BUFFET

All menus include freshly baked Mr.C rolls and grissini, freshly brewed coffee and a selection of herbal teas.

\$75 PER PERSON

SOUP

Please Select One

Paste e Fagioli

Hand Cut Vegetable Minestrone

Cream of Asparagus

SALAD

Please Select Two

Garbanzo Bean, Cucumber, Cherry Tomato, Mint

Baby Kale Caesar, Dried Cranberries & Focaccia

Croutons

Roasted Red Beets with Green Beans & Goat Cheese

Arugula with Cherry Tomatoes & Shaved Parmesan

Pasta Salad with Fusilli, Mozzarella, Black Olive,

Tomato, Parmesan Cheese & Vegetable Primavera

Gluten Free Penne Al Pesto with Toasted Peanuts,

Pumpkin & Pecorino

Tomato, Corn & Cucumber Salad

Organic Quinoa Salad with Carrot, Peppers, Zucchini

SANDWICHES

Please Select Three

Milanese

Breaded Chicken Cutlet, Romaine, Tomato, Mayo on Baguette

Caprese

Tomato, Mozzarella Di Bufala, Micro Basil

Soppressata

Soppressata, Balsamic Marinated Roasted Peppers,

White Cheddar on Baguette

Turkey Tramezzini

Roasted Turkey, Romaine, Avocado, Mayo & Mustard on

Multigrain

Prosciutto

Prosciutto Crudo, Arugula, Brie Cheese, Salsa Rosa

Grilled Vegetables and Brie

Zucchini, Eggplant, Carrots and Brie on Baguette

Tuna and Olives Tramezzini

Tuna, Tomato, Romaine, Olives, Parsley, Mayo & Mustard on

Multigrain

Smoked Salmon Tramezzini

Smoked Salmon & Cream Cheese Spread on Multigrain

Chicken Breast Tramezzini

Sliced Chicken Breast, Romaine, Mayo & Mustard,

Swiss Cheese on White

MR.C MINI DESSERT BITES

Please Select Three

Panna Cotta

Chocolate Truffles

Bite Size Linzer Cake

Brownies

Cheesecake Squares

Cannoli

Éclairs

Tiramisu in Chocolate Shell

Assorted Cookies & Tarts



MR.C LUNCH BUFFET

All menus include freshly baked Mr.C rolls and grissini, freshly brewed coffee and a selection of herbal teas.

\$85 PER PERSON

ANTIPASTO STATION

Subject to Seasonal Availability

Please Select Three

Insalata Caprese
Avocado and Artichoke Salad with Shaved Parmesan
Prosciutto di Parma with Seasonal Melon
Red Beet Salad with Haricot Verts & Goat Cheese
Baby Kale Caesar, Dried Cranberries & Focaccia
Croutons
Garbanzo Bean Salad with Lemon, Cucumber, Tomato & Mint
Full Assortment of Grilled Vegetables
Assorted Mixed Olives
Marinated Mushrooms with Baby Spinach

PASTA AND RICE

Please Select Two

Penne with Tomato and Basil
Rigatoni with Eggplant and Mozzarella di Bufala
Orecchiette with Sausage and Broccoli Rabe
Spinach and Cheese Cannelloni with Zucchini
Semolina Gnocchi alla Romana
Rigatoni Arrabbiata
Rigatoni Bolognese
Rice Valenziana (Seafood or Chicken)

ENTRÉE

Please Select Two

Roasted Breast of Chicken Alla Romana or Cacciatora
Medallions of Salmon with Lemon and Capers
Filet of Beef Tagliata Alla Veneziana +\$20
Above Entrees Are Served With Roasted Fingerling Potatoes and Mixed Vegetables

MR.C MINI DESSERT BITES

Please Select Three

Panna Cotta
Chocolate Truffles
Bite Size Linzer Cake
Brownies
Cheesecake Squares
Tiramisu in Chocolate Shell
Éclairs
Giant Driscoll Strawberries dipped in Bittersweet



PLATED LUNCH MENU

All menus include freshly baked Mr.C rolls and grissini, freshly brewed coffee and a selection of herbal teas.

Price based on Selection of One Cold or Hot Appetizer, Main Entrée & Dessert.

\$95 PER PERSON

COLD APPETIZERS

Subject to Seasonal Availability

Classic Mr.C Tuna Tartare **+\$15**

Baby Tri Color Beets with Asparagus & Crumbled Goat Cheese

Mr.C Beef Carpaccio (No Preset) **+\$15**

Mr.C Burrata with Grape Tomatoes & Black Olives

Thinly Sliced Sweet Prosciutto di Parma with Mr.C

Buffalo Mozzarella **+\$15**

Salad of Roasted Baby Artichokes, Homemade Sun Dried Tomatoes, Arugula, Avocado & Crispy Parmesan

Baby Arugula & Cherry Tomato Salad with Shaved Parmesan

Gazpacho Soup

Crab Salad with Lemon & Oil **+\$15**

Roasted Vegetable Napoleon with Goat Cheese

Cucumber, String Beans, Cherry Tomato &

Sweet Corn Salad

HOT APPETIZERS

PASTA

Homemade Spinach and Cheese Cannelloni with Fresh Tomato & Zucchini

Homemade Veal Cannelloni with Delicate Mr.C Sauce

Gnocchi alla Romana with Fresh Tomato Sauce

Baked Tagliolini with Ham or Mushroom **+\$15**

Baked Tagliardi Bolognese

Seasonal Ravioli

Risotto (Pomodoro & Rosemary or Primavera) **+\$15**

MEAT

POULTRY

Roasted Breast of Chicken Cacciatora

Roasted Breast of Chicken Romana,

Roasted Breast of Chicken Wild Mushroom Sauce

FISH

Branzino Al Forno

Salmon with Leeks Sauce

Chilean Sea Bass "alla Carlina" with Roasted Artichokes & Potatoes **+\$25**

BEEF

Veal Piccata Milanese **+\$25**

Pin Wheeled Braised Boneless Short Ribs **+\$25**

Individual Prime Roast Filet of Beef **+\$25**

Sliced Wagyu Strip Loin Steak **+\$25**

Rack of Lamb **+\$35**

Beef entrees come with choice of sauce:

Classic Mr.C Reduction, Barolo Sauce or Amarone.

VEGETABLE

Please Select One to Accompany Main Course

Bundle of String Beans

Asparagus tied with Leeks

Multi-Color Cauliflower Florets

Fresh Seasonal Ratatouille

Organic Tri Color Baby Carrots

Roasted Brussels Sprouts

Baked Cauliflower with Béchamel

Classic Vegetable Peperonata

STARCH

Please Select One to Accompany Main Course

Potato Tortino

Riso al Salto

Grilled or Fried Yellow Polenta

Potato Dauphinoise

Roasted Baby Fingerling Potatoes

Rosemary Smashed Potatoes

DESSERTS

DESSERTS

Please Select One

Zabaglione Cake with Fresh Strawberries

Mr.C Chocolate Cake with Chantilly Cream

Classic Ricotta Cheesecake

Individual Tiramisu

Chocolate Mousse Cake

Individual Lemon Meringue with Mixed Berries

Vanilla Crème Meringue Cake with Fresh Strawberries

Apple Pie with Vanilla Gelato

Coffee Meringue Cake

Our Homemade Gelato: Choice of Vanilla or Chocolate

Our Homemade Raspberry, Lemon and Peach Sorbets with Fresh Berries in a Chocolate Shell



RECEPTION

RECEPTION

BUTLER PASSED HORS D'OEUVRES

SELECT SIX \$42

SELECT EIGHT \$55

SELECT TEN \$67

PRICED PER PERSON PER HOUR

HOT

Chicken Croquettes
Rice Mignons with Saffron Cream
Veal Bitok Fresh Tomato Sauce & Oregano
Roasted Pumpkin Tartlet with Goat Cheese
Croque Monsieur
Grilled Polenta with Goat Cheese, Mushroom & Tomato
Cocktail Franks in a Blanket with Mustard
Sundried Tomato & Mozzarella Quiche
New Zealand Baby Lamb Chops
Olive All'Ascolana
Crab Croquettes with Honey Mustard
Risotto Pomodoro & Rosemary on B&B plates
Ravioli (Spinach/Veal) alla Mr.C passed on B&B plates
Artichoke alla Romana
Roasted Shrimp & Mango Skewer
Fried Yellow Polenta with Stracchino Cheese & Anchovy
Porcini Mushrooms in Phyllo
Roasted Scallop with Fresh Tomato & Basil
Polenta Chips with Short Ribs, Baby Watercress &
Salt Flakes

COLD

Endive Leaf with Parmesan, Apple & chives
Prosciutto di Parma wrapped on Seasonal Melon
Skewers of Tomato and Mozzarella with Basil &
Balsamic Drizzle
American Caviar on Blinis with Crème Fraiche &
Smoked Salmon
Tuna Tartare on Toasted Baguette
Fresh Crab with Cucumber
Bruschetta with Tomato and Basil
Tartine with Beef Carpaccio
Prosciutto, Asparagus and Goat Cheese Roulade
Roasted Noisette Potato with Burrata Cheese,
Asparagus & Crispy Bacon



MR.C STATION SELECTION

Based on 1.5 hours of consecutive service. All stations to be guaranteed for full guest count.

ANTIPASTO

Please Select Five

Insalata Caprese
Shrimp & Beans over Arugula with Olive Oil & Lemon
Asparagus Vinaigrette
Avocado and Endive Salad with Shaved Parmesan
Red Beet Salad with Haricot Verts & Goat Cheese
Marinated Mushrooms with Baby Spinach
Garbanzo Bean Salad with Lemon, Cucumber,
Tomato & Mint
Baby Artichoke alla Romana
Full Assortment of Grilled Vegetables
Prosciutto di Parma
Tuna Tartare
Smoked Salmon
Mixed Olives

\$35 PER PERSON

FRUIT, CHARCUTERIE AND CHEESE

An Elaborate Display of Imported & Domestic Cheeses
Soppressata, Prosciutto Cotto, Bresaola
Served with Mr.C Grissini and Assorted
Crackers & Breads
Garnished with Grapes, Walnuts, Dried Cranberries
Pistachio, Dried Fruit Compote

\$38 per person

*ITALIAN STATION

Italian Charcuterie with Assorted Seasonal Condiments
To include Burrata Cream, Grilled Vegetables, Green
Olives, Sun Dried Tomatoes
Cornichons, Pearl Onion with Balsamic Vinegar, Dry
Cranberries, Dates and Pistachio Nuts
Served with Assorted Homemade Walnut-Raisin Bread,
Focaccia Bread & Bread Sticks
Porchetta Carved at Buffet
Olive Oil and Aged Balsamic Vinegar

\$55 PER PERSON

BUTLER PASSED HOT OPTION ON

B&B PLATES

Please Select Four

Spinach & Cheese Tortelli with Butter & Sage
Potato Gnocchi Bolognese
Risotto Primavera
Veal Cannelloni with Delicate Mr.C Sauce
Pumpkin Tortelli with Butter & Sage
Tortellini Panna & Sweet Peas (Pork Filling)

\$29 PER PERSON

*SUSHI DISPLAY

Assorted Sushi, Sashimi & Maki Rolls
Served with Soy Sauce, Wasabi & Fresh Ginger

\$48 PER PERSON

PASTA AND RICE STATION

Please Select Three

Penne with Tomato & Basil

Penne Amatriciana

Rigatoni with Eggplant and Mozzarella di Bufala

Tagliarini Veal Ragu

Baked Tagliolini with Ham

Baked Spinach Tagliolini with Mushrooms

Spinach & Cheese Cannelloni with Fresh Tomato

Semolina Gnocchi alla Romana

Rice Valenziana (Sea Food or Chicken)

Rigatoni alla Bolognese

\$38 PER PERSON

****ROASTED FILET OF BEEF STATION**

Filet of Beef (Thinly Sliced)

Served with Fingerling Potato

Fresh Seasonal Ratatouille

\$55 PER PERSON

****ROASTED WHOLE SHORT RIB STATION**

Served with Mashed Potatoes

Fresh Mixed Seasonal Vegetable

\$55 PER PERSON

****ROASTED RACK OF LAMB**

Served with Red Bliss Potatoes and

Haricot Verts

\$65 PER PERSON

****FRESH ROASTED TURKEY BREAST**

Creamy Polenta

Brussel Sprouts

\$35 PER PERSON

MR. C CURRY STATION

Chicken Spezzatino al Curry

Served with Rice Pilaf with Golden Raisin

Mixed Vegetable Sauté, Mango Chutney

\$32 PER PERSON

FRESH JUMBO SHRIMP

Pyramid of Fresh Jumbo Shrimp in Iced Silver Bowls

Cocktail Sauce & Lemon Halves in Cheese Cloth

\$38 PER PERSON

SALMON, TUNA AND AMERICAN CAVIAR STATION

Gravlax Salmon, Smoked Salmon, Salmon Tartare

Tuna Tartare & Tuna Scottato

American Caviar

Served with Blini, Whole Grain Crackers

Toast Points and Brown Bread Tartines

\$55 PER PERSON

***CLAMS & OYSTERS**

Little Neck, Top Neck Clams

Selection of East and West Coast Oysters

Garnitures of Cocktail and Mignonette Sauce,

Lemon Halves in Cheese Cloth

\$55 PER PERSON

****PEKING DUCK AND DIM SUM DISPLAY**

Roasted Peking Duck

Served with Hoisin Sauce, Scallions, Mu Shu Pancakes

(and) Assorted Vegetable, Pork & Shrimp Dim Sum,

Wontons & Egg Rolls

\$45 PER PERSON

***Uniformed Attendant required - \$150 per station**

****Chef Attendant required - \$220 per station**

BEVERAGES



MR.C BEVERAGE PACKAGES

PREMIUM BAR PACKAGE

Grey Goose Vodka

Hendricks Gin

Don Julio Anejo

Zacapa 23 Rum

Woodford Reserve

Chivas 18

Lanson Brut Champagne

Prosecco, Red & White Wine

Domestic & Imported Beers

\$80 PER PERSON FOR 1ST HOUR

\$45 EACH ADDITIONAL HOUR THEREAFTER

DELUXE BAR PACKAGE

Tito Vodka

Bombay Sapphire

Avion Tequila

Bacardi 8

Bulliet Bourbon Rye

Johnnie Walker Black Label

Prosecco, Red and White Wine

Domestic and imported Beers

\$70 PER PERSON FOR 1ST HOUR

\$30 EACH ADDITIONAL HOUR THEREAFTER

PROSECCO & WINE PACKAGE

\$48 PER PERSON PER HOUR

NON ALCOHOLIC BEVERAGE PACKAGE

Soft Drinks, Juices, Coffee, Water and Tea

\$30 PER PERSON

BAR ON CONSUMPTION*

*** Applicable for parties of 20 people or less**

Mr. C Prosecco \$80 per bottle

House Wine \$75 per bottle (Chardonnay & Cabernet)

Premium Brands \$23

Deluxe Brands \$20

Water - Still & Sparkling \$10

Imported/Domestic Beer \$9

Soda \$7

BARTENDER FEES

One Bartender required for every 50 guests

\$175 for the first 4 hours, per bartender

\$75 per additional hour, per bartender



DINNER

MR.C DINNER BUFFET

All menus include freshly baked Mr.C rolls and grissini, freshly brewed coffee & a selection of herbal teas.

\$165 PER PERSON

ANTIPASTO

Subject to Seasonal Availability

Please Select Three

Insalata Caprese

Marinated Mushrooms with Baby Spinach

Garbanzo Bean Salad with Lemon, Cucumber, Tomato and Mint

Avocado and Artichoke Salad with Shaved Parmesan (Seasonal Salad)

Stuffed Eggplant Rollatini

Full Assortment of Grilled Vegetables

Carpaccio alla Mr.C

Prosciutto di Parma

Cucumber, Corn and Tomato Salad

Assorted Olives

Parmigiano Reggiano

PASTA AND RICE

Please Select Two

Penne with Tomato and Basil

Penne Amatriciana

Rigatoni with Eggplant and Mozzarella di Bufala

Tagliardi Veal Ragu

Spinach and Cheese Cannelloni with Tomato Sauce

Semolina Gnocchi alla Romana

Rice Valenziana (Seafood or Chicken)

Rigatoni Bolognese

STATIONS

Please Select Three Stations

Roasted Skirt Steak Station

Chicken Spezzatino Alla Romana or Cacciatora

Roasted Turkey Breast

Medallions of Salmon with Lemon & Capers

Medallions of Chilean Sea Bass Alla Carlina **+\$10**

Roasted Whole Short Rib Station **+\$10**

Roasted Fillet of Beef Station **+\$12**

Filet of Beef (Thinly Sliced)

Roasted New Zealand Rack of Lamb **+\$15**

ACCOMPANIMENTS

Please Select Two

Fresh Mixed Seasonal Vegetable

Rice Pilaf

Red Bliss Potatoes

Haricot Verts

Served with Fresh Seasonal Ratatouille

Mashed Potatoes

Roasted Fingerling



DESSERT

Please Select Three

Zabaglione Cake with Fresh Strawberries

Mr.C Chocolate Cake with Chantilly Cream

Classic Ricotta Cheesecake

Individual Tiramisu

Chocolate Mousse Cake

Individual Lemon Meringue with Mixed Berries

Vanilla Crème Meringue Cake

Panna Cotta with Fresh Berries

Apple Pie

Coffee Meringue Cake

Chocolate Mousse Cake

PLATED DINNER MENU

Price based on Selection of One Cold or Hot Appetizer, Main Entrée & Dessert.

\$115 PER PERSON

COLD APPETIZERS

Subject to Seasonal Availability

Classic Mr.C Tuna Tartare **+\$10**

Baby Tri Color Beets with Asparagus and Crumbled Goat Cheese

Mr.C Beef Carpaccio (No Preset) **+\$20**

Mr.C Burrata with Grape Tomatoes and Black Olives

Cold Poached Lobster Salad with Haricots Verts, Tomato, Microgreens, Lemon and Olive Oil **+\$20**

Baby Kale Caesar with Toasted Pine Nuts, Dried Cranberries and Lemon Vinaigrette

Baby Artichokes, Homemade Sun Dried Tomatoes, Arugula, Avocado and Crispy Parmesan

Mozzarella di Bufala "Bocconcini" Salad with Poached Seasonal Vegetables and Pesto Oil

Thinly Sliced Sweet Prosciutto di Parma with Mr.C Buffalo Mozzarella **+\$15**

Baby Arugula and Cherry Tomato Salad with Shaved Parmesan

Chilled Jumbo Shrimp, Julienne of Radicchio, Salsa Rosa and Black Caviar **+\$15**

Cucumber, String Beans, Cherry Tomato and Sweet Corn Salad

Gazpacho Soup

Roasted Vegetable Napoleon with Goat Cheese

HOT APPETIZERS

PASTA

Homemade Spinach and Cheese Cannelloni with Fresh Tomato and Zucchini

Homemade Veal Cannelloni with Delicate Mr.C Sauce

Gnocchi alla Romana with Fresh Tomato Sauce

Baked Tagliardi Bolognese

Seasonal Ravioli

Risotto (Pomodoro & Rosemary or Primavera) **+\$15**

Baked Tagliolini with Ham or Mushroom **+\$15**

FISH

Branzino Al Forno

Salmon with Leeks Sauce

Chilean Sea Bass "alla Carlina" with Roasted Artichokes and Potatoes **+\$25**

MEAT

POULTRY

Roasted Breast of Chicken Cacciatore

Roasted Breast of Chicken Romana

Roasted Breast of Chicken Wild Mushroom Sauce

BEEF

Pin Wheeled Braised Boneless Short Ribs **+\$25**

Individual Prime Roast Filet of Beef with a Wine Sauce **+\$25**

Sliced Wagyu Strip Loin Steak **+\$50**

Beef entrees come with choice of sauce: Classic Mr. C Reduction, Barolo Sauce or Amarone

LAMB

Colorado Lamb Loin **+\$35**

Roasted Rack of Colorado Lamb with a Rosemary Reduction **+\$35**

VEAL

Veal Ossobuco alla Mr.C **+\$25**

Roasted Individual Veal Chop with Butter and Sage **+\$35**

***A pre selected choice between two entrees may be offered to your guests.**

The higher costing entrée price will be applied to all patrons.

***Table choice between two entrees may be offered to your guests for an additional \$25 per person.**

Maximum capacity is 60 guests.

VEGETABLE

Please Select One to Accompany Main Course

Bundle of String Beans
Asparagus tied with Leeks
Multi-Color Cauliflower Florets
Fresh Seasonal Ratatouille
Organic Tri Color Baby Carrots
Roasted Brussels Sprouts
Baked Cauliflower with Béchamel
Classic Vegetable Peperonata

STARCH

Please Select One to Accompany Main Course

Potato Tortino
Riso al Salto
Grilled or Fried Yellow Polenta
Potato Dauphinoise
Roasted Baby Fingerling Potatoes
Rosemary Smashed Potatoes

DESSERTS

Please Select One to Accompany Main Course

Zabaglione Cake with Fresh Strawberries
Mr.C Chocolate Cake with Chantilly Cream
Classic Ricotta Cheesecake
Individual Tiramisu
Individual Lemon Meringue with Mixed Berries
Vanilla Crème Meringue Cake
Apple Pie with Vanilla Ice Cream
Our Homemade Ice Cream Vanilla, Chocolate, Coffee
Our Homemade Raspberry, Lemon and Peach Sorbets with
Fresh Berries in a Chocolate Shell



Mr. C



MIAMI
COCONUT GROVE

PLEASE CONTACT OUR CATERING TEAM FOR MORE INFORMATION