

PRIVATE DINING MENUS

Mr. C



MIAMI
COCONUT GROVE

GENERAL INFORMATION

SPECIAL REQUESTS

Client may outsource a Kosher meal vendor and Mr. C Miami Coconut Grove will plate and serve. (We do not prepare Kosher meals at our hotel)

Dietary restrictions may be accommodated upon request, with one week advanced notice.

SPECIAL MEALS - AVAILABLE UPON REQUEST

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

Vendor Meal - Chefs Choice \$50 per person; includes Chef's Choice Salad, Entree and Dessert

Vegan Meal - indicated by (V)

Vegan Pastas available are Penne, Rigatoni and Spaghetti served with vegetables

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 per person on the food and beverage price. Same day meals are not available for additional guests added. For Groups under 20 Guests, an additional \$20 per person will apply.

PARKING ARRANGEMENTS

Valet service is offered at \$18 per vehicle. Rate is 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 plus 7% Sales Tax.

ADDITIONAL FEES REQUIRED FOR SERVICE

Bartenders, Chef Attendant & Uniformed Attendant for stations (range from \$175 - \$220). Cake Cutting Fee is \$8 per person. All fees are subjected to applicable taxes.

POLICIES & PROCEDURES

DECOR & ENTERTAINMENT

The ambiance of your event can be enhanced by specialty linens, themed decor packages, and entertainment. If you are interested in learning more about how to enhance the ambiance of your event, your catering sales managers would be delighted to provide you with a wide range of recommended resources that are available to you. Decorations or displays which are brought into the hotel from an outside source must have prior approval; decor may not be affixed to the walls, doors, windows, or ceilings. Please consult with your Catering Manager for any additional questions that you may have.

MERCHANDISE OR ARTICLES

the hotel shall not be held responsible for the damage or loss of any merchandise or articles brought into the hotel or for any items which are left unattended.

SIGNAGE AND LITERATURE

No signage of any kind is permitted in the lobby and public areas of the hotel. In keeping with the Mr. C tradition of respecting the wishes and needs of our guests, registration tables, hospitality desks, or information desks are not permitted in the lobby or public areas of the hotel.

You acknowledge the “Mr. C Miami Coconut Grove” is a federally registered trademark of Mr. C Hotels. Any printed forms or literature pertaining to the hotel or the use of the Mr. C Hotels or Mr. C Miami Coconut Grove logos must have prior approval from the hotel. This includes radio, television, newspaper, social media, website, printed tickets, or any other form of advertising.

OUTDOOR EVENTS

All outdoor functions scheduled at Mr. C Miami Coconut grove are subject to a final weather decision a minimum of 3 hours prior to the function start time on the day of the event. A comparable indoor back up space is required for all contracted outdoor functions. Once the weather call has been made indoor back up space will be released. Should you wish to double set both outdoor and indoor weather back up there is \$25 a person. The hotel has exclusive rights to book multiple events simultaneously, utilizing outdoor function space.

BREAKFAST

CONTINENTAL BREAKFAST BUFFET

Fresh Juices: Orange, Grapefruit, Cranberry

Bagels, Blueberry Muffins, Croissants, Danish

Platter of Sliced Fruit and Assorted Fresh Berries (V)

Marmalade and Fruit Preserves (V)

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 (V)

Assorted Bagels with Cream Cheese and Butter

Assorted Yogurts and Homemade Granola (V)

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

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

ENHANCEMENTS

PREPARED TO ORDER

CAN BE ADDED TO CONTINENTAL AND
CLASSIC BREAKFASTS

STATIONS

CHEF ATTENDANT 1 PER 30 GUESTS \$220 PER PERSON

OMELET STATION

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

+\$25 PER PERSON

AVOCADO TOAST STATION

+\$30 PER PERSON

Smoked Salmon
Fried Egg/Egg White
Goat Cheese
Cherry Tomatoes

PANCAKE STATION

+\$25 PER PERSON

ADD-ONS

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



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

BREAKS

ALL BREAKS INCLUDE FRESHLY BREWED COFFEE AND A SELECTION OF HERBAL TEAS. BREAKS ARE BASED ON A MAXIMUM OF THIRTY MINUTES.

SWEET BREAK

Basic - Italian Cookies

\$25 PER PERSON

Premium - Cannoli, Miniature Fruit Tarts, Vanilla Cream Puff, Chocolate Dipped Strawberries, Mini Baba

\$30 PER PERSON

Yogurt Parfait - Espresso Chia Pudding, Bircher Muesli, & Mango Parfait

\$25 PER PERSON

Cookies - Chocolate Chip, Sugar, & Snickerdoodle

\$35 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

PANINETTI SELECTION

Tuna, Egg, Prosciutto Cotto, & Salmon

\$30 PER PERSON

HEALTHY START

Basic - Assorted Whole Fruit, Assorted Individual Yogurts, Homemade Granola, Blue Berry Mini Muffin, Banana Nut Bread

\$25 PER PERSON

(V) without blueberry muffin

Premium - Parfait, Energy Bars, Fruit Salad

\$35 PER PERSON

LUNCH



MR. C BOXED LUNCH

\$59 PER PERSON

SALADS

PLEASE SELECT ONE

(V) BY REMOVING THE PARMESAN AND CROUTONS

Arugula with Cherry Tomato 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

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

PLEASE SELECT TWO

CAPRESE

Tomato, Mozzarella Di Bufala, Micro Basil

TURKEY TRAMEZZINI

Roasted Turkey, Romaine, Avocado and Mayo on Multigrain

GRILLED VEGETABLES AND BRIE

Zucchini, Eggplant, Carrots and Brie on Focaccia

TUNA AND OLIVES TRAMEZZINI

Tuna, Romaine, Olives, and Mayo on Multigrain

CHICKEN BREAST TRAMEZZINI

Sliced Chicken Breast, Romaine, and Mayo on Focaccia

PROSCIUTTO

Prosciutto Crudo, Arugula, Brie Cheese, Salsa Rosa

SIDES

PLEASE SELECT ONE

Potato Chips
Pretzels

DESSERTS

PLEASE SELECT ONE

Chocolate Chip Cookie
Chocolate Brownie
Energy Bars
Rice Krispy Treats

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

MR.C DELI BUFFET

\$75 PER PERSON

ALL MENUS INCLUDE FRESHLY BAKED MR.C ROLLS AND GRISSINI, FRESHLY BREWED COFFEE AND A SELECTION OF HERBAL TEAS. FOR GROUPS LESS THAN 20 PEOPLE

SOUP

PLEASE SELECT ONE

Paste e Fagioli
Hand Cut Vegetable Minestrone (V)
Cream of Asparagus

SANDWICHES

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

PLEASE SELECT THREE

MILANESE

Breaded Chicken Cutlet, Romaine, Tomato, Mayo on
Focaccia

CAPRESE

Tomato, Mozzarella Di Bufala, Micro Basil

SOPPRESSATA

Soppressata, Balsamic Marinated Roasted Peppers,
White Cheddar on Focaccia

TURKEY TRAMEZZINI

Roasted Turkey, Romaine, Avocado, and Mayo on
Multigrain

PROSCIUTTO

Prosciutto Crudo, Arugula, Brie Cheese, Salsa Rosa

GRILLED VEGETABLES AND BRIE

Zucchini, Eggplant, Carrots and Brie on Focaccia

TUNA AND OLIVES TRAMEZZINI

Tuna, Romaine, Olives, and Mayo on Multigrain

SMOKED SALMON TRAMEZZINI

Smoked Salmon & Cream Cheese Spread on
Multigrain

CHICKEN BREAST TRAMEZZINI

Sliced Chicken Breast, Romaine, and Mayo on
White

SALAD

PLEASE SELECT TWO

(V) REMOVE THE PARMESAN AND CROUTONS

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

MR.C MINI DESSERT BITES

PLEASE SELECT THREE

Panna Cotta

Brownies

Cannoli

Chocolate Truffles

Cheesecake Squares

Éclairs Pistacchio

Cannoli

Tiramisu in Chocolate Shell

Assorted Tarts & Cookies

Strawberries dipped in Bittersweet Chocolate

Savarin Pastry (Filled with fruit)

Vanilla Horn **+\$5**

MR.C LUNCH BUFFET

\$85 PER PERSON

ALL MENUS INCLUDE FRESHLY BAKED MR. C ROLLS AND GRISSINI, FRESHLY BREWED COFFEE AND A SELECTION OF HERBAL TEAS

ANTIPASTO STATION

SUBJECT TO SEASONAL AVAILABILITY

PLEASE SELECT THREE

(V) REMOVE THE PARMESAN AND CROUTONS

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

VEGAN PASTAS AVAILABLE ARE PENNE, RIGATONI AND SPAGHETTI SERVED WITH VEGETABLES

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, Chicken, or Veggie)

ENTRÉE

PLEASE SELECT TWO

ENTREES ARE SERVED WITH ROASTED FINGERLING POTATOES AND MIXED VEGETABLES

Roasted Breast of Chicken Alla Romana or

Roasted Breast of Chicken Cacciatora

Medallions of Salmon with Lemon and Capers

Filet of Beef Tagliata Alla Veneziana **+\$20**

MR.C MINI DESSERT BITES

PLEASE SELECT THREE

Panna Cotta

Brownies

Cannoli

Chocolate Truffles

Cheesecake Squares

Éclairs Pistacchio

Cannoli

Tiramisu in Chocolate Shell

Assorted Tarts & Cookies

Strawberries dipped in Bittersweet Chocolate

Savarin Pastry (Filled with fruit)

Vanilla Horn **+\$5**



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

PLATED LUNCH MENU

\$95 PER PERSON

PRICE BASED ON ONE APPETIZER (HOT OR COLD), ONE MAIN ENTREE, & ONE DESSERT
INCLUDES FRESHLY BAKED MR.C ROLLS AND GRISSINI, FRESHLY BREWED COFFEE AND
A SELECTION OF HERBAL TEAS

COLD APPETIZERS

SUBJECT TO SEASONAL AVAILABILITY

V REMOVE THE PARMESAN AND CROUTONS

Baby Tri Color Beets with Asparagus & Crumbled
Goat Cheese

Mr.C Burrata with Grape Tomatoes & Black Olives

Thinly Sliced Sweet Prosciutto di Parma with Mr.C

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

Baby Arugula & Cherry Tomato Salad with Shaved
Parmesan

Gazpacho Soup

Roasted Vegetable Napoleon with Goat Cheese

Cucumber, String Beans, Cherry Tomato &

Sweet Corn Salad

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

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

Buffalo Mozzarella **+\$15**

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

STARCH

PLEASE SELECT ONE TO ACCOMPANY MAIN COURSE

Potato Tortino Riso al Salto (V)

Grilled or Fried Yellow Polenta (V)

Potato Dauphinoise

Roasted Baby Fingerling Potatoes (V)

Rosemary Smashed Potatoes

HOT APPETIZERS

PASTA

VEGAN PASTAS AVAILABLE ARE PENNE,
RIGATONI, AND SPAGHETTI SERVED WITH
VEGETABLES

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 Tagliardi Bolognese Seasonal Ravioli

Risotto Pomodoro & Rosemary **+\$15 (V)**

Risotto Primavera **+\$15 (V)**

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

ENTREE

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**

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 (NOT V)
Classic Vegetable Peperonata

DESSERTS

PLEASE SELECT ONE

Mr.C Chocolate Cake with Chantilly Cream
Classic Ricotta Cheesecake
Individual Tiramisu
Individual Lemon Meringue with Mixed Berries
Vanilla Crème Meringue Cake with Fresh Strawberries
Coffee Meringue Cake
Mimosa
Millefoglie
Pear Tarte
Bread & Butter Pudding Pavlova
Our Homemade Gelato: Choice of Vanilla or Chocolate
Our Homemade Sorbet: Raspberry, Lemon and Peach with
Fresh Berries (V)

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 without Goat Cheese
Cocktail Franks in a Blanket with Mustard
Sundried Tomato & Mozzarella Quiche
New Zealand Baby Lamb Chops
Crab Croquettes with Honey Mustard
Risotto Pomodoro & Rosemary
Risotto Primavera on B&B plates (V)
Ravioli (Spinach or Veal) alla Mr.C passed on B&B plates
Artichoke alla Romana (V)
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 (V)
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

(V) REMOVE THE PARMESAN AND CROUTONS

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

\$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 (V)

Risotto Pomodoro & Rosemary

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

20 PERSON MINIMUM REQUIRED FOR STATIONS (GROUPS UNDER 20 GUESTS \$15 PER PERSON WILL APPLY)

PASTA AND RICE STATION

PLEASE SELECT THREE

GF PASTAS AVAILABLE ARE PENNE, RIGATONI AND SPAGHETTI SERVED WITH VEGETABLES

Penne with Tomato & Basil (V)

Penne Amatriciana

Rigatoni with Eggplant and Mozzarella di Bufala

Tagliardi Veal Ragù

Baked Tagliolini with Ham

Baked Spinach Tagliolini with Mushrooms

Spinach & Cheese Cannelloni with Fresh Tomato

Semolina Gnocchi alla Romana

Rice Valenziana (Seafood, Chicken, or Veggie)

Rigatoni alla Bolognese

\$38 PER PERSON

**ROASTED WHOLE SHORT RIB STATION

Served with Mashed Potatoes and Fresh Mixed Seasonal Vegetable

\$55 PER PERSON

**FRESH ROASTED TURKEY BREAST

Served With Creamy Polenta and Brussel Sprouts

\$35 PER PERSON

VEGETARIAN STATION

PLEASE SELECT FOUR

Farro Salad

Quinoa

Beet Salad

Pasta Primavera

Risotto Primavera or Mushroom

\$70 PER PERSON

*Uniformed Attendant required - \$150 per station

**Chef Attendant required - \$220 per station

*ROASTED FILET OF BEEF STATION

Filet of Beef (Thinly Sliced)

Served with Fingerling Potato Fresh Seasonal Ratatouille

\$55 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

SALAD STATION

PLEASE SELECT FOUR

Arugula with Cherry Tomato and Shaved Parmesan Insalate Caprese

Baby Kale Caesar, Dried Cranberries, & Focaccia Croutons

Garbanzo Bean Salad with Lemon, Cucumber, Tomato, & Mint

Roasted Baby Artichokes, Homemade Sun-Dried Tomatoes, Arugula, Avocado & Crispy Parmesan Cucumber, Corn, & Tomato

\$60 PER PERSON

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 THE FIRST HOUR

\$45 EACH ADDITIONAL HOUR

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 THE FIRST HOUR

\$30 EACH ADDITIONAL HOUR

PROSECCO & WINE PACKAGE

\$48 PER PERSON PER HOUR

NON ALCOHOLIC BEVERAGE PACKAGE

Soft Drinks, Juices, Coffee, Water and Tea

\$30 PER PERSON FOR DURATION OF YOUR EVENT

BAR ON CONSUMPTION*

***APPLICABLE FOR PARTIES OF 20 PEOPLE OR LESS ONLY**

Mr. C Prosecco \$80 per bottle

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

Premium Brands \$23 Per Drink

Deluxe Brands \$20 Per Drink

Water - Still & Sparkling \$10 Per Bottle

Imported/Domestic Beer \$9 Per Bottle

Soda \$7 Per Bottle

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

\$165 PER PERSON

ANTIPASTO

SUBJECT TO SEASONAL AVAILABILITY

(V) REMOVE THE PARMESAN AND CROUTONS

PLEASE SELECT THREE

Insalata Caprese

Marinated Mushrooms with Baby Spinach (V)

Garbanzo Bean Salad with Lemon, Cucumber, Tomato and Mint (V)

Avocado and Artichoke Salad with Shaved Parmesan (Seasonal Salad)

Full Assortment of Grilled Vegetables (V)

Carpaccio alla Mr.C

Prosciutto di Parma

Cucumber, Corn and Tomato Salad (V)

Assorted Olives (V)

Parmigiano Reggiano

PASTA AND RICE

PLEASE SELECT TWO

GF PASTAS AVAILABLE ARE PENNE, RIGATONI AND SPAGHETTI

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, Chicken, or Veggie)

Rigatoni Bolognese

STATIONS

PLEASE SELECT THREE STATIONS

Roasted Skirt Steak Station

Chicken Spezzatino Alla Romana

Chicken Spezzatino Alla Cacciatora

Roasted Turkey Breast

Medallions of Salmon with Lemon & Capers

Filet of Beef (Thinly Sliced)

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

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

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

ACCOMPANIMENTS

PLEASE SELECT TWO

Fresh Mixed Seasonal Vegetable (V)

Rice Pilaf (V)

Red Bliss Potatoes (V)

Haricot Verts (V)

Served with Fresh Seasonal Ratatouille (V)

Mashed Potatoes Roasted Fingerling



DESSERT

PLEASE SELECT THREE

Mr.C Chocolate Cake with Chantilly Cream

Classic Ricotta Cheesecake

Individual Tiramisu

Individual Lemon Meringue with Mixed Berries

Vanilla Crème Meringue Cake with Fresh Strawberries

Coffee Meringue Cake

Mimosa Millefoglie

Pear Tarte

Bread & Butter Pudding

Pavlova

Our Homemade Gelato: Choice of Vanilla or Chocolate

Our Homemade Raspberry, Lemon and Peach Sorbets with Fresh Berries (V)

PLATED DINNER MENU

\$115 PER PERSON

COLD APPETIZERS

SUBJECT TO SEASONAL AVAILABILITY

V REMOVE THE PARMESAN, GOAT CHEESE AND CROUTONS

Baby Tri Color Beets with Asparagus and Crumbled Goat Cheese

Mr.C Burrata with Grape Tomatoes and Black Olives

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

Baby Arugula and Cherry Tomato Salad with Shaved Parmesan

Cucumber, String Beans, Cherry Tomato and Sweet Corn Salad

Gazpacho Soup

Roasted Vegetable Napoleon with Goat Cheese

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

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

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

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

HOT APPETIZERS

PASTA

VEGAN PASTAS AVAILABLE ARE PENNE, RIGATONI AND SPAGHETTI SERVED WITH VEGETABLES

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 **+\$15**

Risotto Primavera **+\$15** (V)

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

ENTREE

FISH

Branzino Al Forno

Salmon with Leeks Sauce

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

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**

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 (NOT VEGAN)
Classic Vegetable Peperonata

STARCH

PLEASE SELECT ONE TO ACCOMPANY MAIN COURSE

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

DESSERT

PLEASE SELECT ONE TO ACCOMPANY MAIN COURSE

Mr.C Chocolate Cake with Chantilly Cream
Classic Ricotta Cheesecake
Individual Tiramisu
Individual Lemon Meringue with Mixed Berries
Vanilla Crème Meringue Cake with Fresh Strawberries
Coffee Meringue Cake
Mimosa
Millefoglie
Pear Tarte
Bread & Butter Pudding
Pavlova
Our Homemade Gelato: Choice of Vanilla or Chocolate
Our Homemade Raspberry, Lemon and Peach Sorbets with Fresh Berries - V



Mr. C



MIAMI
COCONUT GROVE

FOR MORE INFORMATION PLEASE CONTACT OUR CATERING SALES TEAM
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