

BankAtlantic Center Catering Menu



welcome

Thank you for choosing the BankAtlantic Center and Centerplate for your special event. Our friendly and attentive staff looks forward to serving you and your guests.

Centerplate has been providing catering services to the finest convention centers, performing arts theaters, resorts and restaurants across the country for more than 30 years.

Our talented culinary team offers tasteful solutions to perfectly fit the unique needs of your event. Our Executive Chef Peter Koralewicz is passionate about food. He uses only the freshest and highest quality ingredients in his innovative creations. Your guests are guaranteed to enjoy sumptuous cuisine with enticing presentations. You can choose from the many offerings that are displayed here or our Chef can help you custom tailor your own creation. Whether you are planning an event for 25 or 2,500, Centerplate's catering menus offer the best of the diverse ethnic cuisines and rich cultures indigenous to South Florida. Our menus have healthy, low-fat and vegetarian alternatives and we welcome your requests for customized menus if you prefer.

Centerplate strives to make the guest experience as seamless as possible. Creative menus, culinary flair and impeccable service - Centerplate makes every event an affair to remember.



breakfast

BREAKFAST BUFFETS



*Enhance any of your breakfast services with assorted cereals, granola bars, Orange blossom honey and 2% milk for \$3 per person.
All Prices Per Person 25 Person Minimum. Coffee and tea included*

EXECUTIVE CONTINENTAL

Orange, Grapefruit, Cranberry, and Tomato Juices, Fresh Fruit with Yogurt, Danish, Cinnamon Buns, Muffins, and Bagels with Sweet Butter and Whipped Cream Cheese
\$13.95

LA COCINA

Florida Orange Juice, Fresh Fruit and Berries, Scrambled Eggs with Peppers and Onions, Warm Flour Tortillas, Fresh Salsa, Sour Cream, Cheddar Cheese, Cuban Toast, Grilled Ham Steak or Crisp Bacon, Cheese and Fruit Danish
\$15

SUNSHINE STATE BUFFET

Freshly Squeezed Florida Orange Juice, Grapefruit, Cranberry, and Tomato Juices, Seasonal Fresh Fruit and Berries, Scrambled Eggs, Crisp Bacon and Link Sausage, Golden Brown Breakfast Potatoes, Danish, Cinnamon Buns, and Muffins served with Sweet Butter and Preserves
\$18.50

COUNTRY BREAKFAST BUFFET

Chilled Fruit Juices, Fresh Fruit with Yogurt, Softly Scrambled Eggs with Cheddar Cheese, Country Ham, Thick Cut Bacon, Crisp Hash Browns, Buttermilk Biscuits, Homemade Sausage Gravy, Assorted Breakfast Pastries, Sweet Butter and Preserves
\$19

breakfast

SERVED BREAKFAST SELECTIONS



*Accompanied by Florida orange juice, coffee, tea, fruit preserves and sweet butter
Egg beaters may be substituted for an additional charge of \$1.50 per person.
Enhance any of the breakfast services below with a fresh fruit cup for \$3 per person
All Prices Per Person 25 Person Minimum*

COSTAL SUNRISE

Fluffy Scrambled Eggs with Sweet Peppers, Crisp Bacon, Breakfast Potatoes and Broiled Roma Tomatoes, Served with a Basket of Fresh Breakfast Pastries
\$15.75

ATLANTIC TOAST

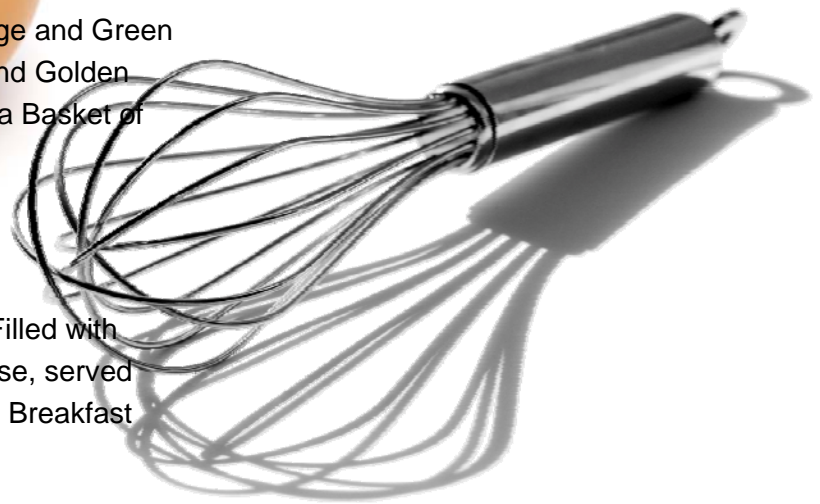
Thick Cut Challah French Toast with Blueberry Sauce, Powdered Sugar, Strawberry Pineapple Wedge and Log Cabin Syrup with choice of Link Sausage or Crisp Bacon
\$13.50

BUENOS DIAS

Jumbo Breakfast Burrito Stuffed with Scrambled Eggs, Cheddar Cheese, Chorizo Sausage and Green Onions, Served with Ranchero Sauce and Golden Brown Breakfast Potatoes, Served with a Basket of Fresh Breakfast Pastries
\$15.75

HOMEMADE QUICHE

Generous Slice of Fresh made Quiche Filled with Mushrooms, Spinach and Fontina Cheese, served with Seasonal Fruit and Basket of Fresh Breakfast Pastries
\$14.75



breaks

A LA CARTE BREAK ITEMS



A LA CARTE BEVERAGES

Iced Tea by the Gallon	\$30
Florida Orange Juice by the Gallon	\$40
Fruit Punch by the Gallon	\$30
Lemonade by the Gallon	\$30
Coffee by the Gallon	\$38
Assorted Bottled Fruit Juices	\$4
Dasani Bottled Water	\$4

BY THE DOZEN

Fresh Baked Muffins	\$28
Chocolate Drizzled Croissants	\$28
Ham and Cheese Breakfast Croissant	\$34
Egg, Sausage and Cheese Burrito	\$36
Jumbo Cinnamon Buns	\$30
NY Style Bagels and Cream Cheese	\$34
Assorted Individual Fruit Yogurts	\$48
Assorted Brownies and Bars	\$30
Freshly Baked Gourmet Cookies	\$28
Whole Fruit (Seasonal)	\$28
Assorted Granola Bars (Kashi)	\$24
Mixed Nuts (4 lbs., serves 25)	\$100
Freshly Popped Popcorn (serves 50)	\$100
Sliced Fresh Fruit Display	\$6 per person

breaks

THEMED BREAKS



Thirty minute service

Prices Per Person 25 Person Minimum.

COFFEE & COOKIE BAR

Freshly Brewed Coffee, House-Made Cookies,
Brownies and Bars

\$7

CHIPS & DIPS

Choice of Tricolor Tortilla Chips and Salsa or Kettle
Chips and French Onion Dip

\$5

ICE CREAM CART

Assorted Novelty Cream Bars, and Frozen Fruit bars

\$8

SUNDAE BAR

Chocolate and Vanilla Ice Cream with Whipped
Cream, Warm Chocolate Fudge, Oreo Crumbles,
Sprinkles, and Chocolate Chips

\$9

NACHO BAR

House Made Chili served with Tri Colored Tortilla
Chips, Sour Cream, Fresh Guacamole, House Salsa,
Sliced Jalapeno and Warm Nacho Cheese.

\$10

CHEESE AND FRUIT BREAK

Imported and Domestic Cheeses, A Selection of
Regional Sliced Fresh Fruit, Melons and Berries,
Sliced Baguette, Assorted Flatbreads and Crackers

\$11



Lunch

LUNCH BUFFETS



Accompanied by artisan rolls , butter, and iced tea
All Prices Per Person 25 Person Minimum.



EXPRESS SOUP AND SANDWICH

PRESSED WARM CUBAN SANDWICHES Mojo Pork, Ham, Swiss Cheese, Mustard, and Pickle
READY MADE TURKEY AND ROAST BEEF SANDWICHES on Assorted Fresh Breads with Appropriate Condiments **SOUP KETTLE** Choice of Minestrone, Broccoli Cheddar, Chunky Chicken Noodle, or Roasted Corn Chowder
SALAD BOWL Choice of our **CLASSIC CAESAR** with Creamy Dressing, Shaved Parmesan, and Crispy Croutons or **SIGNATURE PEAR & STRAWBERRY SALAD** with Blue Cheese Crumbles, Toasted Almonds, Served with Balsamic Vinaigrette , **COOKIES & BROWNIES** Macadamia, Chocolate Chunk, Oatmeal Cranberry, Peanut Butter, Turtle, and Double Fudge Nut Brownies
\$23

THE NEW YORK DELI

KOSHER PICKLE SPEARS Cool and Crisp Dill Pickles with Tomato, Lettuce, and Red Onion,
CELERY SEED COLESLAW Tossed with House Made Dressing **ROTINI PASTA SALAD** Julian Vegetables, Sundried Tomatoes, and Basil **FRESH SLICED** Rare Roast Beef, Black Forest Ham, Oven Roasted Turkey Breast, Slow Cooked Corn Beef, and Genoa Salami **WARM PASTRAMI** Sliced Thin and Served in a Chaffing Dish **CHEESE TRAY** with Sharp Cheddar, Swiss, and Provolone **FRESHLY BAKED** Assorted Breads to Include Ciabatta, Marble Rye, Seeded Kaiser and Wheat Rolls **COOKIES & BROWNIES** Macadamia, Chocolate Chunk, Oatmeal Cranberry, Peanut Butter, Turtle, and Double Fudge Nut Brownies
\$24

lunch

LUNCH BUFFETS



Accompanied by artisan rolls , butter, and iced tea
All Prices Per Person 25 Person Minimum.

THE BACKYARD

GRILLED CHEESE BURGERS All Beef and Served with Fresh Kaiser Buns, Swiss and Cheddar Cheese **KOSHER STYLE**

GRILLED HOT DOGS Accompanied by a Chili Bar with Onions Shredded Cheddar, and Soft Hot Dog Buns **KETTLE CHIPS** With French Onion Dip **SOUTHERN STYLE POTATO SALAD**

Red Bliss Potato and Just add Grandmas Secret Recipe **CABBAGE & CITRUS COLESLAW** Tossed with House Slaw Dressing **SLOW**

COOKED BAKED BEANS with a Touch of Brown Sugar **COOKIES & BROWNIES** Macadamia, Chocolate Chunk, Oatmeal Cranberry, Peanut Butter, Turtle, and Double Fudge Nut Brownies

\$23

Add Marinated Grilled Chicken Breast \$3

FLORIDIAN LUNCH

FIELD GREEN SALAD With Mango Poppy Vinaigrette **SEASONAL FRESH FRUIT**

DISPLY with Fresh Berries and Grapes

MARINATED GRILLED VEGETABLES with Parmesan Cheese and Balsamic Reduction

MACADAMIA NUT MAHI MAHI with Banana Butter Sauce **GRILLED CHICKEN BREAST**

with Mango Basil Papaya Salsa **ORZO & SAVORY LENTILS** Tossed with Fresh Herbs and Spices **STEAMED VEGETABLE**

MEDLEY Drizzled with Garlic Herb Butter

KEY LIME PIE Topped with Sweet Whipped Cream

\$28



LUNCH BUFFETS



*Accompanied by artisan rolls , butter, and iced tea
All Prices Per Person 25 Person Minimum.*

LAS OLAS

FLORIDIAN COB SALAD Mango, Chopped Egg, Roquefort Cheese, Bacon, and Tomato Served with Raspberry Vinaigrette and Blue Cheese Dressing

SEASONAL FRUIT SKEWERS Served with Berry Yogurt Dipping Sauce

LAYERED COMPRESE SALAD Ripe Yellow and Red Tomatoes with Slices of Fresh Mozzarella, Basil Leaf, Extra Virgin Olive Oil, and Cracked Black Pepper.

TRI-COLOR ROASTED POTATO MEDLEY

Sweet potato, Red Bliss Potato, and Yukon Gold Potato lightly Seasoned and Roasted till Perfection

BABY CARROTS & ASPARAGUS Herb Butter

CHOOSE TWO OF THE FOLLOWING THREE OPTIONS

SEARED SALMON Yellow Pepper Coulis

GRILLED CHICKEN Pesto Cream

SLICED FLANK STEAK Chimichurri and Charred Onions

BITE SIZE Sweets to include Cannolis, Mini Cupcakes, and Chocolate Covered Strawberries
\$32 per person



lunch

PLATED LUNCHEONS



Accompanied by iced tea, artisan rolls and butter
All Prices Per Person 25 Person Minimum.

CHOOSE A SALAD

Baby Greens Sliced Strawberries, Crumbled Bleu Cheese and Candied Walnuts **Garden Salad** Cherry Tomatoes, Cucumbers and Crispy Onions **Classic Caesar** Hearts of Romaine, House Garlic Croutons, Shaved Parmesan and Creamy Dressing

CHOOSE AN ENTREE

Our Chef will expertly match accompaniments to your selection.

Chicken Portabella Thick Slices of Portabella Mushroom and Rich Port Wine Sauce \$19

Spinach and Artichoke Stuffed Chicken Breast with Chardonnay Shallot Vin Blanc \$20

Citrus Seared Tilapia Orange Butter \$18

Tortilla Crusted Chicken Ancho Hollandaise \$18

Eggplant Rollatini Ricotta Cheese, Rustic Tomato Sauce, Angel Hair Pasta and Fresh Basil \$19

Cumin Dusted Chicken Garlic Mojito Sauce and Steamed Yuka \$18

Grilled Sirloin Steak Rosemary Demi Glace and Charred Onions \$22

CHOOSE A DESSERT

NY Cheesecake with Fresh Berries

Flourless Chocolate Tort

Carrot Cake

Triple Chocolate Fudge Cake

Big Pine Key Lime Pie

* Sauces may be Interchanged on Entrée Selections



OTHER LUNCH OPTIONS



Accompanied by iced tea, artisan rolls and butter

CHILLED LUNCHES

Accompanied by artisan rolls and butter, gourmet brownies and cookies

Grilled Chicken Caesar Salad Crisp Romaine Lettuce and Grilled Chicken Breast with Seasoned Croutons, Parmesan Cheese and Traditional Caesar Dressing \$14

Add Grilled Shrimp \$2

Roast Turkey on Forcaccia Served with Kalamata Tapenade and Cavatappi Pasta Salad \$15

Miso Glazed Chicken Sliced and Served over Sesame Rice Noodles and Mirin Marinated Cucumbers \$16

Portabella Wrap Provolone Cheese, Artichoke Hearts, Roasted Red Peppers, Bermuda Onions in a Sundried Tomato Tortilla Served with Cavatappi Pasta Salad \$15

Stuffed Tomato Heirloom Tomato Stuffed with choice of Chunky Chicken Salad or Albacore Tuna Salad Served on a Bed of Romaine Hearts with Balsamic Vinaigrette \$16

Seared Ahi Tuna Salad Sushi Grade Ahi Tuna, Pepper Crusted, Served on a Bed of Baby Greens, Tri-colored Tear Drop Tomatoes, Shaved Red Onion, Cucumber and Wonton Chips with Citrus Ponzu \$18

GOURMET BOXED LUNCHES

Sandwich (see below for choices) Served on Soft Hoagie, Kaiser, Wheat Kaiser or Focaccia with Big Grab Potato Chips, or Dill Potato Salad. Seasonal Whole Fruit, Jumbo Chocolate Chip Cookie, Soft Drink or Bottled Water (Minimum order of 25 please)

You may select up to three

Breast of Turkey, and Provolone
Smoked Ham & Swiss

Toasted Almond Chicken Salad

Water-Packed All White Tuna

Roast Beef and Cheddar

Grilled Vegetable and Portabella Smoked Gouda

Grilled Chicken Breast and Pesto Sandwich

Roasted Red Pepper Aioli

Chicken Caesar Wrap on Spinach Tortilla
\$12

dinner

BUFFET DINNERS



Accompanied by artisan breads, sweet butters, coffee, tea, and decaffeinated coffee

All Prices Per Person 25 Person Minimum.

LITTLE ITALY

Garden Salad with Black Olives, Red Onion, Roma Tomatoes, Pepperocini Peppers, and Served with Creamy Italian and Balsamic Dressing

Prosciutto & Mellon Cured Ham Thin Sliced and Wrapped around Cantaloupe and Honeydew

Antipasto Platter Dried Meats and Cheeses Garnished with Fresh Basil and Marinated

Vegetables **Sauté! Pasta Station** Grilled Chicken with Asiago Cream over Cheese Tortellini. Grilled Italian Sausages with Rustic Marinara over Bowtie

Pasta with Garlic Breadsticks **Pan Seared Chicken**

Marsala with Thyme and Wild Mushrooms

Snapper Piccata Hand Dipped in Egg Batter and Finished with Lemon Caper Butter Sauce

Roasted Rosemary Baby Potatoes Lightly Seasoned and Cooked till Golden Brown, Honey Mustard and Ranch

Grilled Italian Vegetables Garlic Herb Butter

Sweet Stuff Tiramisu, Chocolate Dipped Canolis, with Fresh Baked Cookies and Brownies \$35

OKEECHOBEE

Classic Caesar Salad Crispy Croutons, Creamy Dressing, Chopped Romain, and Parmesan

Domestic & Imported Cheese Display Fruit Paste and Gourmet Crackers **Betty's Famous Humus**

Homemade and Served with Pita Chips and Fresh Vegetables **Seasonal Fruit Platter** Local Produce

Carve! Choice of **Roasted Turkey Breast** or **Garlic Crusted Top Round** Served with Rustic French

Rolls **Seared Tilapia** Citrus Buerre Blanc **Steamed**

Vegetable Medley Orange Butter **Cheddar Potato**

Au Gratin Hot, Cheesy, and Bubbly **Baked** Chocolate Fudge Cake and NY Cheese Cake with Strawberries \$35

LIGHTHOUSE POINT

Tropical Salad Pineapple, Strawberries, Toasted Almonds, Jicama, and Mango Poppy Dressing

Layered Caprese Salad Fresh Basil, Cracked Black Pepper and Balsamic Reduction

Grilled Vegetable Display Shaved Parmesan

Fruit Skewers with Honey Berry Yogurt

Carve! Churrasco Skirt Steak with Chimichurri Served with Rustic Rolls and Warm Tortillas

Grilled Chicken Breast with Port Wine Sauce

Chili Lime Mahi Mahi Scallion Cream Sauce

Baby Carrots and Squash Stem-on Carrots

Lightly Steamed with Herb Butter

Smashed Youkon Gold Potato with Roasted Garlic, Cream, Spices, and Butter

Sugar Rush Key Lime Pie, Flourless Chocolate Torte, Chocolate Dipped Strawberries \$42

BIG CYPRESS

Pear & Strawberry Salad Feta Cheese, Candied Pecans, with Raspberry Vinaigrette

Artisan Cheese Board Superior Aged Cheese with Flatbreads and Honey Comb

Assorted Bruschetta Fig and Mascarpone, Tomato Basil Ricotta, and Artichoke

Tossed Fruit Salad with Minted Yogurt

Carve! Rosemary Rubbed Prime Rib or Grilled NY Strip Steak Horseradish Cream and Au Jus

Classic Duchess Potatoes Golden Brown

Vegetable Stuffed Chicken Breast Burnt Tomato Cream **Grilled Salmon** with Dill Pistachio Pistou

Mixed Vegetable Grill Asparagus and Baby Vegetables

Sweet Endings Our Premiere Viennese Table Paired with our **Chocolate Fountain** \$46



dinner

PLATED DINNERS



*Accompanied by artisan breads, sweet and herbed butters
coffee, tea, and decaffeinated coffee All Prices Per Person 25 Person Minimum.*

SELECT A SALAD

Baby Greens Crumbled Bleu Cheese, Caramelized Walnuts, Dried Cranberries and Balsamic Vinaigrette

Classic Caesar Salad Caesar Dressing

Caprese Salad Ripe Tomato, Fresh Mozzarella, Basil Leaf, Extra Virgin Olive Oil, Balsamic Reduction

Pear & Strawberry Sliced Strawberries, Feta Cheese, Toasted Almonds and Raspberry Vinaigrette

SELECT A MAIN COURSE

Our Chef will expertly match accompaniments to your choice

Basil Grilled Chicken Breast Smothered with Sundried Tomatoes and Goat Cheese \$28

Apple Currant Stuffed Chicken Pinot Noir Carmel \$28

Moroccan Style Game Hen Mint Yogurt Sauce \$29

Grilled Salmon Boc Choy and Pineapple Glaze \$31

Crab Stuffed Flounder Crayfish Newberg Sauce \$32

Seared Red Grouper Grilled Mango Salsa \$30

Jumbo Shrimp & Sea Scallops Pappardella Pasta and Romesco Sauce \$34

Coriander Dusted Chilean Sea Bass Cilantro Butter \$36

Portabella Stack Polenta Cake, Red Pepper Coulis \$27

Braised Short Ribs Natural Jus \$32

Filet Mignon Demi Glace \$40

Aged Ribeye Horseradish Cream \$36

Grilled Double Pork Chop Tamarind Sauce \$29

OR, SELECT A COMBINATION ENTREE

Salmon Filet and Petite Filet Mignon Sauce Béarnaise \$38

Braised Short Rib and Seared Scallop Burnt Tomato Puree \$37

Churrasco Grill Skirt Steak and Grilled Chicken Breast with Chimmichurri \$36

Mixed Grill Petite Filet, Chicken Breast, and Salmon Filet with sauce Robert \$42

CHOOSE A DESSERT

Tall NY Cheese Cake with Fresh Strawberries

Tres Leches with Caramelized Banana

Berries & Cream Brandie Snap Basket

Chocolate Bomb Raspberry Coulis

Tiramisu with Amaretto Cream

Loaded Peanut Butter Chocolate Pie

Key Lime Tart Painted Plate

Molten Lava Cake Chocolate Straw and White Chocolate Drizzle (Add \$2 to entrée pricing)



receptions

THEMED RECEPTIONS



Ninety Minute Service Time 25 Person Minimum.

FAR EAST

GOURMET DISPLAYS

Loaded Tuna Nachos Sushi Grade Tuna, Wonton Chips, Tobiko, Wasabi and Sriracha

Fresh Sliced Fruit Platter with Toasted Coconut Garnished with Lychee Nuts

HORS D'OEUVRES

Eggrolls Vegetarian Served with Duck Sauce and Spicy Mustard

Pot Stickers Steamed or Fried, Pork, or Chicken

Sesame Chicken Tenders Teriyaki Glaze

STIR FRY

Wok Charred Beef With Asian Cut Vegetables, Sesame Garlic Sauce and choice of **Fragrant Jasmine Rice** or **Lo Mein Noodles** Served with Fortune Cookies and Mini Pagoda Boxes
\$28

THE LATIN

GOURMET DISPLAYS

Caribbean Fruit

Platters of Fresh Golden Pineapple, Melon Cubes, Strawberries and assorted Citrus Fruit Garnished with Mango and Papayas

Mexican Eight Layer Dip with Tri-color Tortilla Chips

HORS D'OEUVRES

Handmade Empanadas Beef or Chicken Served with Salsa and Sour Cream

Smoked Pork Quesadillas Served with Guacamole and Cholula

Snapper Ceviche Martini Citrus, Cilantro, Fine Dice Peppers, Fresh Snapper

CARVING TABLE

Churrasco Skirt Steak Chimichurri, Horseradish Cream, Dinner Rolls, and Warm Flour Tortillas

SEAFOOD PAELLA STATION

Saffron scented Rice sautéed with Shrimp, Clams, Mussels, Chicken, Choriso, Garlic, Onions, Peppers, Sweet Peas and Tomatoes

\$40



receptions

A LA CARTE RECEPTION ITEMS



HOT HORS D'OEUVRES

All Prices Per 100 Pieces

Handmade Empanadas Beef or Chicken
Served with Salsa and Sour Cream \$168

Chicken Wings Buffalo, BBQ or Jamaican Jerk
Served with Blue Cheese Dressing \$160

Coconut Shrimp Marmalade Chuck \$325



Chef Signature Grilled Lamb Chops Served
with Rosemary Demi Glace \$375

Chicken Tenders BBQ Sauce and Honey
Mustard \$160

Eggrolls Vegetarian or Pork & Shrimp \$185

Southwest Eggrolls Cilantro Ranch \$185

Sliders Cheese Burger or Pulled Pork \$160

Lump Crab Cakes Cajun Remoulade \$200

Pot Stickers Steamed or Fried. Beef, Pork, or
Chicken \$ 175

Bacon Wrapped Scallop \$250

Smoked Pork Quesadillas Sour Cream and
Salsa \$170

Meatballs Swedish, BBQ, or Sweet and Sour
\$120

Sesame Chicken Tenders Teriyaki Glaze \$160



Everglades BBQ Ribs Gold BBQ Sauce \$180

Beef Wellington Tenderloin of Beef and
Mushroom Duxelle \$290

Lobster, Sausage, and Tomato Basil Quiche
\$230

Mini Sheppard's Pie \$180

Sate` Beef or Chicken \$180

COLD HORS D'OEUVRES

Prosciutto and Melon \$160

Jumbo Shrimp Cocktail with Cocktail Relish
and Fresh Citrus Wedges \$200

Antipasto Skewers \$160

Assorted Sushi Boat \$390

Boursin Shrimp Canapé \$200

Smoked Salmon Mousse on Cucumber \$170

Caprese Salad Croustade Pesto Drizzle \$180

Snapper Ceviche Martini \$260

Loaded Potato Canapé \$150



Tuna Tataki with Wakami Salad on Bamboo Boat
\$285

Snow Crab Claws with Cocktail Relish and
Fresh Citrus Wedges \$350

Pate Foie Gras on French Baguette \$200

GOURMET DISPLAYS

Price Per Person 25 Person Minimum Order

Imported and Domestic Cheese Board

Garnished with Fresh Fruit \$6.50

Grilled and Marinated Vegetables Topped with
Parmesan Cheese and Balsamic Glaze \$6

Artizan Cheese Board Superior Aged Cheese
with Honey Comb \$9

Vegetable Crudités Assorted Dips \$5

Seasonal Fresh Fruit, Berries and Melons \$6

Ripe Tomato and Fresh Mozzarella \$6

Mexican Eight Layer Dip with Tri-color Tortilla
Chips \$6.50

Roasted Yellow Pepper Hummus Homemade
Served with Vegetable Sticks and Pita Crisps \$6

Loaded Tuna Nachos Sushi Grade Tuna,
Wonton Chips, Tobiko, Wasabi and Sriracha \$7

receptions

CULINARY LIVE!



All Prices Per Person Unless Otherwise Specified (25 Person Minimum Order)

CARVING TABLE

All Served with Sweet Butter and Rustic French Rolls

Grilled Tenderloin of Beef Horseradish Cream and Dijon Mustard \$15

Prime Rib Horseradish Cream and House Steak Sauce \$12

Churrasco Skirt Steak Chimichurri and Warm Flour Tortillas \$9

Everglades Pulled Pork Sweet and Gold BBQ Sauce \$6

Roasted Turkey Breast Cranberry Relish and Spicy Mustard \$6

Brisket of Beef Slow Cooked Corned Beef or Slow Smoked Texas Style \$8

Shawarma Lamb Roast Served with Warm Pita Pockets and Tzatziki Sauce \$10

PASTA BOWL

Tri-Color Farfalle ,Cheese Tortellini, or Penne Pastas **Marinara or Asiago Cream Sauces** Shaved Parmesan Wild Mushrooms, Onion, Julienne Vegetables and sliced Grilled Chicken Breast or Italian Sausage Served with Garlic Breadsticks \$15

SLIDER STATION

Cheeseburger Sliders Pickles and Onions

Cuban Sliders South Florida Favorite

Parmesan Chicken Sliders Marinara and Mozzarella \$16

MASHED POTATO BAR

Smashed Yukon Gold Pot & Mashed Sweet Potato

Served with Assorted Toppings; Sour Cream, Chives, Shredded Cheddar Cheese, Brown Sugar, Crispy Crumbled Applewood Smoked Bacon, \$10

Stir Fry

Wok Charred Beef With Asian Cut Vegetables, Sesame Garlic Sauce and choice of **Fragrant Jasmine Rice** or **Lo Mein Noodles** Served with Fortune Cookies and Mini Pagoda Boxes \$15 Add Shrimp \$2

WHY NOT? ENHANCE YOUR RECEPTION WITH DESSERT

Traditional Viennese Table Assorted French Pastries, Fruit Tarts, Éclairs, Crème Swans, Chocolate Dipped Strawberries, Berries and Cream \$8

Chocolate Fountain Fresh Fruit, Strawberries, Pound Cake, Marshmallows, and Pretzels \$9

Long Stem Dipped Strawberries \$24 Per Dozen

Jumbo Cupcakes \$32 Per Dozen



libations



BAR PACKAGES

PREMIUM HOSTED BARS

One Hour	\$18 per person
Two Hours	\$30 per person
Three Hours	\$38 per person
Four Hours	\$44 per person

HOSTED (CONSUMPTION) BAR (DRINK TICKETS ARE AVAILABLE)

Premium Mixed Drink	\$10
Cordials	\$10
House Wine	\$8
Imported Beer	\$7.50
Domestic Beer	\$7
Non-Alcoholic Beer	\$5
Assorted Sodas	\$3
Bottled Water	\$4

CASH BAR PRICING

Premium Mixed Drink	\$10
Cordials	\$10
House Wine	\$8
Imported Beer	\$7.50
Domestic Beer	\$7
Non-Alcoholic Beer	\$5
Assorted Sodas	\$3
Bottled Water	\$4

SPECIALTY PREMIUM COCKTAIL STATION

Ninety minute service

**Classic and Fresh Fruit Margaritas
Apple, Chocolate and Lemon Drop Vodka
and Gin Martinis
South Beach Mojitos**
\$30 per person

Beer, Wine, Soda & Water Packages

Hosted Non Spirits Bar

Two Hours	\$17 per person
Three Hours	\$25 per person
Four Hours	\$31 per person

DESIGNER Refreshers

Bottled Juices	\$4
Sparkling Waters	\$6



Bartender fee of \$100 will apply to events with beverage sales below \$350 per bartender staffed for two hour service (plus additional \$20 bartender per additional hour) Standard staffing level is one bartender per 100 guests.

wine



CABERNET SAUVIGNON

Cavit	\$45
Quattro Vicaraiti	\$45
Robert Mondavi	\$64
Whitehall Lane	\$105
Simi Reserve	\$155

CHARDONNAY

Cavit	\$48
Clos du Bois	\$43
Toasted Head, Barrel Reserve	\$42
Barron Phillipe de Rothschild	\$41
Robert Mondavi Private Selection	\$40
Principato	\$38

MERLOT

Michel Lynch	\$36
Cavit	\$45
Blackstone	\$68
Franciscan	\$68

PINOT NOIR

Ladoure Rio	\$38
Cavit	\$45

CHAMPAGNE

Perrier Jouet, Fleur	\$300
Mumm Napa Brut Prestige	\$75
Perrier Joulet, Grand Brut	\$95
Marquis de Latour, Rose	\$40
Mumm Napa Brut Prestige	\$75
Cavit, "Lunetta"	\$36

SAUVIGNON BLANC

Remy Pannier	\$42
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PINOT GRIGIO

Laboure Roi	\$38
Cavit	\$45
Wildhorse	\$54

RIESLING

Cavit	\$48
SA Prum Blue State	\$46



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the fine print

PROCEDURES

BankAtlantic Center and Centerplate would like to welcome you to our arena. You will find that we take great pride in providing exceptional service to both you and your guests. In our continuing effort to ensure a unique culinary experience, our Executive Chef and catering sales experts are prepared to meet and fulfill your food and beverage requirements and surpass your expectations.

Our menus have been created to offer regional cuisine featured in South Florida; from local farm fresh produce and hand crafted cheeses to a variety of world renowned wines. They are accented by the unique ethnic flavors that make-up our culturally rich and diverse population.

We look forward to working with you to enhance your event.

TABLE STANDARDS

The Centerplate service standard for plated meals are rounds of ten (10) guests with one (1) server for every 20/30 guests: one server for two (2) tables at dinner and one server for three (3) tables at lunch.

PAYMENT POLICY

Receipt of the signed banquet event order, completed credit card authorization and deposit will serve as confirmation of your event. Events should be confirmed no later than one week prior to the event. Confirmation of event with signed documentation and full payment after 12:00 PM noon three business days prior to event will result in a late fee of 15% of the invoice total being applied to charges. Payment in full based upon the preliminary event invoice and final minimum guaranteed number of guests are due no later than three business days prior to your event date.

A credit card must be held on file prior to all events, in order to cover any additional charges incurred the

day of the event or damage caused to the arena property. .

SERVICE CHARGE AND TAX

All food and beverage items are subject to a 20% service charge and 6% state sales tax. Pricing is based upon groups with 25 or more guests. Additional service charge will be applied for groups with fewer than 25 guests.