



CAFE

AMERICANO

MIAMI BEACH

GROUP MENU



BREAKFAST

(Minimum of 25 people for this type of event)

40
per person

★ **MORNING BEVERAGE STATION**

Assorted Fresh Juices | Regular & Decaffeinated Coffee | Hot Tea

★ **MORNING JUICE STATION**

Chef's Choice of Juice and Smoothie

★ **MORNING YOGURT & GRANOLA STATION**

Blueberry and Cherry Compote, Vanilla Almond Granola & Organic Yogurt

CHOICE OF:

Served with Breakfast Potatoes and Apple- Wood Smoked Bacon

★ **FRENCH TOAST**

Thick Cut Cocoa Cereal Coated Brioche, Caramelized Bananas, Vanilla Whipped Cream

★ **CLASSIC BENEDICT***

Canadian Bacon, Artisanal English Muffin, Hollandaise, Poached Eggs, House Potatoes

★ **DENVER OMELET**

Ham, Peppers, Onions & Cheddar Cheese



*Poke Bowl

STARLET

Lunch 1

35
per person

FIRST COURSE / Select 1

★ CAESAR SALAD

Romaine Hearts, Classic Caesar Dressing, Herb Croutons, Parmesan Crisp

★ PICO TRIO

Pico de Gallo, Black Bean Salsa, Cucumber & Roasted Tomato Salsa, Fresh Tortilla Chips & Crispy Plantains

SECOND COURSE / Select 1

★ CLASSIC BURGER*

Green Leaf Lettuce, Tomatoes, Red Onion & Dill Pickles, Brioche Bun

★ POKE BOWL*

Cucumber, Radish, Seaweed Salad, Avocado, Brown Rice, Red Onion, Fresno Chilies, Poke Sauce
Salmon | Tuna

★ CAPE COD FISH & CHIPS

Crispy Beer Battered Cold Water Filets, French Fries, Herbed Tartar

★ SPICY SHRIMP PASTA

Tiger Shrimp, Orecchiette, Calabrian Cream, Green Beans, Mushrooms, Bas

DESSERT COURSE / Select 1

★ DULCE DE LECHE CHEESECAKE

★ CHOCOLATE HAZELNUT CAKE

SUNRAY

Dinner 1

45
per person

FIRST COURSE / Select 1

★ CHOPPED SALAD

Romaine Hearts, Giardiniera, Onions, Provolone, Coppa & Mortadella, Olive Tapenade Vinaigrette, Focaccia Croutons

★ CHICKEN TINGA TACOS

Chipotle Braised Chicken, Smashed Avocado, Red Onion, Cilantro, Cotija Chips & Crispy Plantains

SECOND COURSE / Select 1

★ FRIED CHICKEN

Buttermilk Brined Breast & Boneless Thigh, Cheesy Steak Fries, Pickled Green Beans

★ SALMON

Edamame Puree, Succotash, Fresno Chile Oil

★ SPICY SHRIMP PASTA

Tiger Shrimp, Orecchiette, Calabrian Cream, Green Beans, Mushrooms, Bas

DESSERT COURSE / Select 1

★ DULCE DE LECHE CHEESECAKE

★ CHOCOLATE HAZELNUT CAKE



*Salmon



SOPHISTICATION

60
per person

Pico Trio for the Table

Dinner 2

FIRST COURSE / Select 1

★ CALAMARI

Fresh Calamari, Sweet & Spicy Peppers, Cajun Remoulade

★ SPICE BRINED CHICKEN WINGS

Classic Buffalo, Sauce Smoked Bleu Cheese, Carrots & Celery

★ CAESAR SALAD

Romaine Hearts, Classic Caesar Dressing, Herb Croutons, Parmesan Crisp

ENTREE COURSE / Select 1

★ FLAT IRON STEAK* ⊗

Flat Iron Steak, Fingerling & Brussels Sprout Hash, House Steak Sauce

★ CAPE COD FISH & CHIPS

Crispy Beer Battered Cold Water Filets, French Fries, Herbed Tartar

★ GROUPER ⊗

Herb Roasted Grouper, Cornmeal Crusted Cauliflower Steak, Artichoke & Tomato Pan Sauce

DESSERT COURSE / Select 1

★ DULCE DE LECHE CHEESECAKE

★ CHOCOLATE HAZELNUT CAKE

*Cape Cod Fish & Chips

ATLANTICO

Dinner 3

70
per person

Assorted Flatbreads for the Table

FIRST COURSE / Select 1

★ BLT SALAD

Thick Sliced Heirloom Tomatoes, Crispy Pork Belly, Mixed Greens, Focaccia Croutons, Smoked Bleu Cheese, Avocado Ranch

★ SHE-CRAB SOUP

Crab & Sherry Cream, Lump Crab, Butter Pressed Brioche

★ GUACAMOLE QUESADILLA

Fresh Guacamole, Mozzarella Cheese & Flour Tortillas

ENTREE COURSE / Select 1

★ GROUPER ☒

Herb Roasted Grouper, Cornmeal Crusted Cauliflower Steak, Artichoke & Tomato Pan Sauce

★ SPICY SHRIMP PASTA

Tiger Shrimp, Orecchiette, Calabrian Cream, Green Beans, Mushrooms, Bas

★ RIB-EYE * ☒

Cauliflower Puree, Herb Steak Fries, House Steak Sauce Hollandaise

DESSERT COURSE / Select 1

★ DULCE DE LECHE CHEESECAKE

★ CHOCOLATE HAZELNUT CAKE



*Spicy Shrimp Pasta



THE AMERICANO

80
per person

Dinner 4

★ **THE TOWER (SERVED FAMILY STYLE)**

Spiced Brined Chicken Wings, Smoked St. Louis Ribs, Nola BBQ Shrimp, French Fries, Onion Rings, Guajillo Cheese Sauce

FIRST COURSE / Select 1

★ **MINI TACO TRIO**

Steak, Chicken & Fish Taco

★ **CHOPPED SALAD**

Romaine, Pepitas, Turkey, Tomatoes, Chickpeas, Fontina, Radish & Cucumbers, Herb Vinaigrette

★ **NOLA BBQ SHRIMP**

Guava & Black Pepper, Charred Lemon, Butter Toasted French Bread

SECOND COURSE / Select 1

★ **AMERICANO SURF & TURF*** 


Center cut flat iron, Florida Lobster Tail, Roasted Sweet Potatoes, Asparagus & Cajun Remoulade

★ **FRIED CHICKEN**

Buttermilk Brined Breast & Boneless Thigh, Cheesy Steak Fries, Pickled Green Beans

★ **AMERICANO CREOLE SEAFOOD LINGUINI**

Imported Linguini, Clams, Swordfish, Shrimp & Andouille in a Spicy Tomato & Fennel Broth, Grilled Bread

★ **RIB-EYE *** 

Cauliflower Puree, Herb Steak Fries, House Steak Sauce Hollandaise

DESSERT COURSE / Select 1

★ **DULCE DE LECHE CHEESECAKE**

★ **CHOCOLATE HAZELNUT CAKE**

Americano Surf & Turf

CHILDREN'S MENU

- ★ CHEESE OR PEPPERONI PIZZA
- ★ CRISPY CHICKEN FINGERS AND FRENCH FRIES
- ★ SPAGHETTI AND MEATBALLS

DESSERT COURSE

- ★ GELATO
- ★ SORBET



*Pepperoni Pizza



STATIONED RECEPTION

120
p/p 2hours

145
p/p 3hours

Served with house level liquors, house wine, house beers and soft drinks Chefs Fresh Seafood Display

★ **TROPICAL CEVICHE**

Golden Corvina, Shrimp, Coconut Milk, Passion Fruit, Mango, Red Onion, Red Pepper, Aji Amarillo, Cilantro, Crispy Corn, Giant Corn, Sweet Potato

★ **AHI TUNA CRUDO**

Jalapeno, Avocado, Sriracha Mayo

★ **SHRIMP COCKTAIL**

Charred Lemon, Cocktail Sauce

★ **SALMON POKE SPOON**

Scottish Salmon, Cucumber, Radish, Brown Rice, Seaweed Salad and Poke Sauce

Stationed / Passed Hors d' Oeuvres

★ **MEATBALLS**

Pork and Beef Meatballs, Grana Padano, San Marzano Tomatoes

★ **MINI TACOS**

Steak, Fish and Chicken Tacos

★ **ASSORTED FLAT BREADS**

Vegetable, Pepperoni, Sausage, Cheese & White

★ **BFE SLIDERS**

Café Americano Signature Beef Patty, American Cheese, Lettuce, Onion, Pickles and Secret Sauce

★ **ARTICHOKE & SUNDRIED TOMATO BRUSCHETTA**

Pesto & Balsamic Mayo

BUTLER PASSED HORS D'OEUVRES

(Minimum order 24 pieces each, we suggest no less than 4 pieces per person)

★ **ASSORTED FLAT BREAD**- \$15 per Flat Bread (12 Pieces)
Vegetable, Pepperoni, Sausage, Cheese & White

\$4.50 – per piece

★ **MINI CHICKEN TACOS**
Black Bean Salsa, Avocado, Crispy Corn

★ **ITALIAN MEATBALLS**
Pork & Beef Meatballs, Tomato Sauce, Grana Padano

★ **WINGS**
Classic Buffalo, Smoked Blue Cheese

★ **MINI CEVICHES**
Golden Corvina, Shrimp, Coconut Milk, Passion Fruit, Mango, Red Onion, Red Pepper, Aji Amarillo, Cilantro, Crispy Corn, Giant Corn, Sweet Potato

★ **ARTICHOKE & SUNDRIED TOMATO BRUSCHETTA**
Pesto & Balsamic Mayo

\$5.50 – per piece

★ **MINI CUBAN SANDWICHES**
Slow Roasted Pork, Ham, Swiss Cheese, Pickles & Dijon Pressed On Cuban Bread

★ **MEATBALL SLIDERS**
Our Signature Meatballs, Fresh Ricotta And Mozzarella

★ **SALMON POKE SPOON**
Scottish Salmon, Cucumber, Radish, Brown Rice, Seaweed Salad And Poke Sauce

★ **TROPICAL CEVICHE**
Golden Corvina, Shrimp, Coconut Milk, Passion Fruit, Mango, Red Onion, Red Pepper, Aji Amarillo, Cilantro, Crispy Corn, Giant Corn, Sweet Potato

\$6.50 – per piece

★ **SHRIMP COCKTAIL**
Charred Lemon And Cocktail Sauce

★ **BLT SLIDERS**
Shaved Bacon, Fresh Tomatoes, Lettuce, Avocado Mayo

★ **SPICY TUNA CRUDO**
Jalapeno, Avocado, Sriracha Mayo

★ **MINI FISH TACOS**
Alaskan Halibut, Avocado, Red Cabbage, Cilantro, Avocado Mayo

BEER & WINE

- 30 per person per first hour
- 10 per guest for each additional hour

- ★ **BEER:** Budweiser, Bud Light, Corona, Michelob Ultra, Fat Tire
- ★ **WINE:** Cabernet Sauvignon, Chardonnay, Prosecco

HOUSE BRANDS

- 35 per person per first hour
- 20 per guest, 2nd hour
- 15 per guest for each additional hour

- ★ **BEER:** Budweiser, Bud Light, Corona, Michelob Ultra, Fat Tire
- ★ **WINE:** Cabernet Sauvignon, Chardonnay, Prosecco
- ★ **VODKA:** Fashion Vodka
- ★ **GIN:** Bombay
- ★ **RUM:** Bacardi
- ★ **TEQUILA:** Jimador
- ★ **SCOTCH:** Dewars White Latel
- ★ **BOURBON/WHISKEY:** Makers Mark

PREMIUM BRANDS

- 45 per person per first hour
- 25 per guest, 2nd hour
- 20 per guest for each additional hour

- ★ **BEER:** Budweiser, Bud Light, Corona, Michelob Ultra, Fat Tire
- ★ **WINE:** Cabernet Sauvignon, Chardonnay, Prosecco
- ★ **VODKA:** Titos, Ketel One, Grey Goose, E11even Vodka
- ★ **GIN:** Bombay Sapphire, Hendricks, Tanqueray
- ★ **RUM:** Ron Zacapa 23 yr, Bacardi Eight, Captain Morgan
- ★ **TEQUILA:** Patrón Silver, Herradura Reposado, Don Julio Silver
- ★ **SCOTCH:** Johnnie Walker Black, Buchannas
- ★ **BOURBON/WHISKEY:** Crown Royal, Jack Daniels, Knob Creek, Jameson, Bullet
- ★ **COGNAC:** Hennessy

Breakfast Menus are available 6am thru 11am
Lunch & Dinner Menus are available 11am thru 11pm



CAFE
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MIAMI BEACH

OCEAN DRIVE

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COLLINS AVE

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