



CAFE AMERICANO

GROUP MENU

CAFEAMERICANO.COM @CAFEAMERICANOMB



CAFE AMERICANO

GROUP MENU 1

BRUNCH

40

1 Welcome mimosa

CHOOSE 1

ALL AMERICAN

Two Eggs any style, Choice of Ham, Bacon or Sausage, Toast & Breakfast Potatoes

DENVER OMELET

SHam, Onions, Green & Red Peppers, Cheddar Cheese, Crispy Smashed Baby Potatoes. Served with Toast

BARBACOA CHILAQUILES

Corn Tortilla Chips, Salsa Roja, Shredded Beef, Sunny Side Eggs, Radish, Crema, Avocado, Queso Fresco & Cilantro

CA BREAKFAST SANDWICH

Fluffy Scrambled Eggs, Shaved Ham, Cheddar & Provolone, all piled on Butter Griddled Brioche. Served with Breakfast Potatoes

AVOCADO BURRATA TOAST (VG)

Freshly Smashed Avocado, Semi-Dried Tomatoes, Basil, Balsamic, Olive Oil & Sea Salt on top of thick Cut Multigrain Toast



TRES LECHE FRENCH TOAST

Served Family Style

Brioche, Tres Leches Custard, Cinnamon, Rum Dulce de Leche, Gold Flakes, Whipped Cream & Strawberries

AMERICAN COFFEE

Bottomless Mimosas for 30
Add 2 hours unlimited Mimosas



CAFE AMERICANO

GROUP MENU 2

LUNCH 35

Appetizers

CHOOSE 1

CAESAR SALAD

Chopped Romaine Hearts, House Croutons, Parmesan Crisp & Classic Caesar Dressing

CHICKEN FINGERS

Crispy Chicken Tenders, French Fries & Honey Mustard

CHILI CRISP CAULIFLOWER (VG)

Crispy Cauliflower tossed in Sweet Chili Crisp Glaze, Finished with Green Onions and Toasted Sesame & Black Garlic Miso Aioli

MAIN COURSE

CHOOSE 1

HONEY GLAZED SALMON BOWL

Arugula, Romaine, Quinoa mix, Honey Soy Glazed Salmon, Red Pepper, Mango, Red Onion, Avocado, Micro Cilantro & Honey Dijon Vinaigrette

CHICKEN LINGUINI ALFREDO

Classic Alfredo Sauce, Linguini & Cracked Black Peppera

QUESABIRRIA TACOS

3 Braised Brisket Tacos, with Mexican Cheese, Diced Onion on Corn Tortillas, Cilantro, Radish & Rich Consommé, Served with Mexican Street Corn

..... Add Dessert 6

CHOCOLATE LAYER CAKE FONDANT

Two layers of chocolate cake covered with velvety chocolate ganache



CAFE AMERICANO

GROUP MENU 3

DINNER 45

APPETIZERS

CHOOSE 1

CAESAR SALAD

Chopped Romaine Hearts, House Croutons, Parmesan Crisp & Classic Caesar Dressing

CRISPY CALAMARIS

Crispy Calamari Rings, Sweet & Spicy Peppers, Aji Amarillo Crema

CHILI CRISP CAULIFLOWER (VG)

Crispy Cauliflower tossed in Sweet Chili Crisp Glaze, Finished with Green Onions and Toasted Sesame & Black Garlic Miso Aioli

MAIN COURSE

CHOOSE 1

FISH & CHIPS

Crispy Beer Battered Cod, French Fries & Herbed Tartar

CHICKEN LINGUINI ALFREDO

Classic Alfredo Sauce, Linguini & Cracked Black Pepper

BBQ PORK RIBS

Half Rack of Smoked St. Louis Pork Ribs, BBQ Sauce, Mexican Street Corn & Fries

QUESABIRRIA TACOS

3 Braised Brisket Tacos, with Mexican Cheese, Diced Onion on Corn Tortillas, Cilantro, Radish & Rich Consommé, Served with Mexican Street Cor

Dessert

CHOCOLATE LAYER CAKE FONDANT

Two layers of chocolate cake covered with velvety chocolate ganache



CAFE AMERICANO

GROUP MENU 4

DINNER **65**

APPETIZERS

CHOOSE 1

SUNSHINE WEDGE SALAD

Thick Cut Iceberg Lettuce, Roasted Corn, Baby Heirloom Tomatoes, Bacon, Cotija Cheese, Cilantro, Radish, Pickled, Red Onions & Jalapeño Crema

SPICE BRINED CHICKEN WINGS | HALF DOZEN

Classic Buffalo Sauce, Blue Cheese Dressing, Celery & Carrot Sticks

CHILI CRISP CAULIFLOWER (VG)

rispy Cauliflower tossed in Sweet Chili Crisp Glaze, Finished with Green Onions and Toasted Sesame & Black Garlic Miso Aioli

Main Course

CHOOSE 1

SALMON

Pan Seared Salmon, Served with Sautéed Broccolini, White Beans & Chorizo with Citrus White Wine Sauce

CACIO E PEPE (VG) | ADD CHICKEN

Spaghetti Pasta, Pecorino Romano & Black Pepper

PARPADELLE BOLOGNESE

Pappardelle tossed in a Rich Beef Bolognese Sauce, Topped with Pecorino Romano

BBQ PORK RIBS

Half Rack of Smoked St. Louis Pork Ribs, BBQ Sauce, Mexican Street Corn & Fries

Dessert

CHOCOLATE LAYER CAKE FONDANT

Two layers of chocolate cake covered with velvety chocolate ganache



CAFE AMERICANO

GROUP MENU 5

DINNER 75

APPETIZERS

CHOOSE 1

CAESAR SALAD

Chopped Romaine Hearts, House Croutons, Parmesan Crisp & Classic Caesar Dressingspers, Dijon Vinaigrette Cucumber

CRISPY CALAMARIS

RFresh Calamari, Sweet and Spicy Peppers & Aji Amarillo Crema

TUNA TOSTADA

Crispy Tortilla topped with Fresh Seared Tuna, Spicy Aioli, Avocado, Sesame Seeds & Crispy Fried Leeks

CHILI CRISP CAULIFLOWER (VG) Crispy Cauliflower tossed in Sweet Chili Crisp Glaze, Finished with Green Onions and Toasted Sesame & Black Garlic Miso Aioli

MAIN COURSE

CHOOSE 1

BRANZINO

Roasted Baby Heirloom Tomatoes & Salsa Verde, Arugula Fennel Salad, Charred Lemon

SKIRT STEAK

Coal Roasted Fingerling Potatoes, Rosemary, Caramelized Yellow Onions, Grana Padano & Extra Virgin Olive Oil & Chimichurri. Sauce

CHICKEN PARMEGIANA

Crispy Breaded Chicken Breast Drenched in Marinara Sauce & Molten Mozzarella right at Your Table. Served with Linguini Marinara

SPICY SHRIMP SCAMPI

Linguini & Shrimp Tossed with a Calabrian Lemon Garlic Cream

Dessert

CHOCOLATE LAYER CAKE FONDANT

Two layers of chocolate cake covered with velvety chocolate ganache



CAFE AMERICANO

GROUP MENU 6

DINNER 95

Welcome Glass of Sparkling Wine Per person

FIRST COURSE

THE TOWER

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

SECOND COURSE

Choose 1

CAESAR SALAD

Chopped Romaine Hearts, House Croutons, Parmesan Crisp & Classic Caesar Dressing

EVICHE SLIDERS

Corvina, Shrimp, Aji Peppers, Avocado Green Goddess, Pico de Gallo, Pickled Red Onion, Cucumber, Cilantro, Leche de Tigre on Top of Crispy Tostadas

CRISPY CALAMARIS

Crispy Calamari Rings, Sweet & Spicy Peppers, Aji Amarillo Crema

CHILI CRISP CAULIFLOWER (VG)

Crispy Cauliflower tossed in Sweet Chili Crisp Glaze, Finished with Green Onions and Toasted Sesame & Black Garlic Miso Aioli

THIRD COURSE

Choose 1

CLASSIC SURF & TURF

Grilled Skirt Steak & Poached Lobster Tail, Grilled Asparagus, Crispy Smashed Potatoes. Served with Clarified Butter

WHOLE SNAPPER

Fried Whole Snapper served with House Salad, Roasted Sweet Potato & Grilled Lemon

CENTER CUT RIBEYE

22oz Center Cut Bone in Ribeye, Herbed Steak Fries, Asparagus & Housemade Steak House

SPICY SHRIMP SCAMPI

Linguini & Shrimp Tossed with a Calabrian Lemon Garlic Cream

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Dessert

CHOCOLATE LAYER CAKE FONDANT

Two layers of chocolate cake covered with velvety chocolate ganache



CAFE AMERICANO

HORS DOUVRE'S

GRILLED SHRIMP KEBAB

Lemon herb chermoula

6,5

MINI CEVICHE SLIDER

Chilean seabass tiger shrimp
european cucumber leche de tigre
pickle red onion

SALMON KEBAB

Griled onion and pepper honey glazed
drizzle

MINI CUBAN SANDWICH BY 3

BAJA CHICKEN TACOS

Grilled chicken smoke bacon black
beans melted cheese spicy mayo
avocado

4,5

GUACAMOLE AND CHIPS

Avocado hass roasted corn roasted
pepitas fresh tortilla CHIPS

KOFTE

Grilled turkish meatballs herbed
yogurt harrisa drizzle

CRISPY CALAMARIS

PIZZAS

FORMAGGIO PIZZA

San Marzano Tomato Sauce, Mozzarella Cheese

PESTO BURRATA PIZZA

San Marzano Tomato Sauce, Mozzarella Cheese Local Burrata, Housemade
Pesto & Semi-Dried Tomatoes

PEPPERONI HOT HONEY PIZZA ²¹

San Marzano Tomato Sauce, Mozzarella Cheese, Hand Cut Pepperoni & Hot
Honey Honey



MINIMUM SPENT AND OTHER THINGS

LATER HOURS

Check on the minimum spent \$ ++ per person towards food & beverages with your sales team

☞ *Happy Hour* ☛

★
Minimum spent during happy hour hours is 35 per person towards food & beverages

Filming Production

Buy out or partial rental is available, please reach out to our sales team for more information

BUY OUT

Buy out is available, please reach out to our sales team for more information

INFORMATION

A GUARANTEED NUMBER OF GUESTS is required 48 hours prior to the event. This number shall constitute a minimum guarantee and is not subject to reduction. If more guests than the final guarantee arrives, we will do our best to accommodate, however menu substitution may be necessary at extra cost. If the restaurant is not notified of the final guest count, the expected number of guests will become the guaranteed count. Group will be responsible of final guaranteed number, if less guests show up, the check will reflect the actual guaranteed number of guests.

MINIMUM SPENT (consumption) for all parties that do not have a prefix menu or that do have a prefix menu will be applied to all events. Even when the event is held with separated checks. The credit card on file will be charged with the difference if minimum spent is not reached.

CREDIT CARD ON FILE for final payment requires a written request from the guest prior to the event date. Events that require a credit card on file to hold the reservations will be charged \$25 per person in case the party is a no show, and did not properly cancel the reservation.

CANCELLATION POLICY for all events of less than 50 guests are as follows: 48 hours is required to cancel the event and receive a full deposit refund. 24-hour cancellation will be granted but deposit will not be refunded. Parties of 51 + guests we require 96 hours written cancellation, full deposit will be returned, 48 hours written cancellation 25% deposit will be kept and 24 hours written cancellation 50% deposit will be kept. In case of NO SHOW, card will be charged the full amount due on the banquet event order.

DEPOSIT is required for events of 20+ guests. Please see cancellation police above.

RESERVATION will only be confirmed when Banquet Event Order is signed, and credit card is either added on file or deposit is paid. We will hold your space and allow up to three (3) business days for you to submit your payment after that the space on hold will be . Please note that your space is not guaranteed until the 50% deposit has been paid. If you need more time or need to pay your deposit in a different way, please notify us so that we can accommodate your time frame. We accept credit cards, corporate checks (2 weeks prior to the event), and wire transfers. If you would like to designate a credit card to keep on file for the final charges, please add it at this time. All events must be paid for in full at the close of the event.



Brickell ★ Miami Beach ★ Las Vegas

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