



CAFE AMERICANO

# GROUP

*& Menu*

CAFEAMERICANO.COM @CABRICKELL



CAFE AMERICANO

GROUP MENU 1

# BRUNCH 40

*1 Welcome mimosa*

## CHOOSE 1

### ALL AMERICAN BREAKFAST

Two Eggs Any Style, Choice of Bacon, Sausage or Ham, Crispy Smashed Baby Potatoes Served with Toast

### CLASSIC EGGS BENEDICT

Thick Cut Canadian Bacon, Soft Poached Egg, Silky Smooth Hollandaise Sauce & Chives on a Fresh Toasted Artisanal English Muffin

### BARBACOA CHILAQUILES

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

### DENVER OMELETTE

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

### AVOCADO BURRATA TOAST

Smashed Avocado, Semi-Dried Tomatoes, Basil, Balsamic, Extra Virgin Olive Oil & Sea Salt on Top of Thick Cut Multi Grain Toast

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### TRES LECHES FRENCH TOAST

*Served Family Style*

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

### AMERICAN COFFEE

Bottomless Mimosas for 35  
Add 2 hours unlimited Mimosas



CAFE AMERICANO

GROUP MENU 2

## LUNCH

35

### *Appetizers*

#### CHOOSE 1

##### QUESABIRRIA FLAUTAS

Slow Cooked Beef Braised in Guajillo Salsa, Cheesy Corn Tortillas & Beef Consommé for Dipping

##### HOMEMADE EMPANADAS

Pollo Verde Pot Pie, Black Bean Queso Fundido Served with Aji Sauce & Chimichurri Crema

## MAIN COURSE

#### CHOOSE 1

##### HONEY GLAZED SALMON BOWL

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

##### CREAMY PESTO CAVATELLI PASTA

Pesto Cream, Semi Dry Tomatoes & Ricotta Salata

##### TACO BIRRIA

Slow Braised Beef Tacos with Melted Mexican Cheese, Birria Broth, Onions, Cilantro & Soft Corn Tortilla Served with a Side of 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

##### SUNSHINE WEDGE SALAD

Iceberg Lettuce, Roasted Corn, Pico de Gallo, Bacon, Cotija Cheese, Cilantro, Radish, Pickled Red Onions & Jalapeño Crema

##### HOMEMADE EMPANADAS

Pollo Verde Pot Pie, Black Bean Queso Fundido Served with Aji Sauce & Chimichurri Crema

### MAIN COURSE

#### CHOOSE 1

##### PESTO BURRATA PIZZA

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

##### RIGATONI ALLA VODKA

Rigatoni Pasta, Vodka Pink Sauce, Heirloom Cherry Tomatoes & Fresh Mozzarella

##### MOLTEN CHICKEN PARMIGIANA

Crispy Breaded Chicken Breast Drenched in Marinara & Molten Mozzarella at your Table Served with Linguini Marinara

### Dessert

##### FLOURLESS CHOCOLATE S'MORES CAKE

Dark Chocolate Cake, Toasted Marshmallows & Spiced Salted Peanuts



CAFE AMERICANO

GROUP MENU 4

## DINNER 65

### APPETIZERS

#### CHOOSE 1

##### CHICKEN AVOCADO SALAD

Kale, Romaine, Pulled Chicken, Oranges, Watermelon Radish, Salsa Criolla, Cucumber, Avocado, Pepitas, Queso Fresco & Mojo Vinaigrette

##### QUESABIRRIA FLAUTAS

Slow Cooked Beef Braised in Guajillo Salsa, Cheesy Corn Tortillas & Beef Consommé for Dipping

##### GRANA PADANO TRUFFLE FRIES

Natural Cut French Fries, Grana Padano Cheese, Truffle Oil & Chives

### Main Course

#### CHOOSE 1

##### CREAMY PESTO CAVATELLI PASTA

Pesto Cream, Semi Dry Tomatoes & Ricotta Salata

##### MOLTEN CHICKEN PARMIGIANA

Crispy Breaded Chicken Breast  
Drenched in Marinara & Molten  
Mozzarella at your Table Served with  
Linguini Marinara

##### PAN SEARED SALMON <sup>GF</sup>

Garlic Spinach, Cippolini Onions, Carrot  
Purée & Salsa Verde

##### WAGYU BURGER

Wagyu Beef Burger, Maple Bacon,  
Caramelized Onions, Cheddar Cheese,  
Black Pepper Maple Aioli, Arugula & Fried  
Egg Served with French Fries

### Dessert

##### FLOURLESS CHOCOLATE S'MORES CAKE

Dark Chocolate Cake, Toasted Marshmallows & Spiced Salted Peanuts



CAFE AMERICANO

GROUP MENU 5

## DINNER 75

### APPETIZERS

#### CHOOSE 1

Welcome Glass of Prosecco

#### TUNA NICOISE SALAD

Seared Sushi Grade Tuna, Romaine & Arugula Mix, Green Beans, Baby Potatoes, Soft Boiled Eggs, Red Onion, Baby Heirloom Tomatoes, Capers & Dijon Vinaigrette

#### CEVICHE SLIDERS

Roasted Red Beets, Citrus, Pepitas, Crispy Shallots, Microgreens & Avocado Green Goddess

#### CRISPY CALAMARI

Fresh Calamari, Sweet and Spicy Peppers & Aji Amarillo Crema

### MAIN COURSE

#### CHOOSE 1

#### CACIO E PEPE

Bucatini Pasta, Pecorino Romano & Black Pepper

#### MOLTEN CHICKEN PARMIGIANA

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

#### BRANZINO <sup>GF</sup>

Calabrian Tomato Sauce, Arugula Fennel Salad & Charred Lemon

#### CHIMICHURRI SKIRT STEAK

Grilled Skirt Steak, Arugula Fennel Salad & Crispy Yuca Fries Served with Chimichurri Sauce

### Dessert

#### FLOURLESS CHOCOLATE S'MORES CAKE

Dark Chocolate Cake, Toasted Marshmallows & Spiced Salted Peanuts



CAFE AMERICANO

## Hors D'Oeuvres | Passed

MINIMUM ORDER 25 PIECES

WE SUGGEST NO LESS THAN 6 PIECES PER PERSON (LIGHT HORS D'OEUVRE)

15 PIECES (HEAVY HORS D'OEUVRE)

**4,5**  
**PIECE**

### BAJA CHICKEN TACOS

Grilled Chicken Tacos with Bacon,  
Black Beans, Melted Cheese, Spicy  
Mayo, Avocado & Flour Tortilla

### GUACAMOLE & CHIPS

Fresh Smashed Hass Avocados,  
Red Onion, Tomato, Jalapeño,  
Charred Corn, Cilantro, Pumpkin  
Seeds & Crispy Corn Tortillas

### KOFTE

Grilled Turkish Meatballs Herbed  
& Yogurt Harissa

### CRISPY CALAMARI

Fresh Calamari, Sweet and Spicy  
Peppers & Aji Amarillo Crema

### MINI CUBAN CLUB SANDWICH

Roasted Mojo Pork Shoulder,  
Smoked Ham, Swiss Cheese, Sliced  
Pickles, Mustard & Cuban Bread

## PIZZAS

Assorted Pizzas Per order 21 (10 Pieces)

### 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

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

**6,5**  
**PIECE**

### GRILLED SHRIMP KEBAB

Lemon Herb Chermoula

### MINI CEVICHE SLIDER

Roasted Red Beets, Citrus, Pepitas,  
Crispy Shallots, Microgreens &  
Avocado Green Goddess

### SALMON KEBAB

Grilled Onion and Pepper Honey  
Glazed Drizzle



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## OPEN BAR OPTIONS

### *Premium Open Bar*

55 for 2 hours  
70 For 3 hours  
20 per guest for each additional hour

#### **VODKA**

Grey Goose, Tito's

#### **RUM**

Bacardi Superior

#### **GIN**

Bombay Sapphire

#### **WHISKEY**

Black Label, Jameson

#### **TEQUILA**

Don Julio Blanco,  
Herradura tequila

#### **BEER**

Heineken, Bud Light, Corona

#### **WINE**

Bonanza Cabernet by Caymus  
Canaletto Pinot grigio, Italy  
La Gioiosa Prosecco, Italy

### *Beer & Wine Open Bar*

45 for 2 hours  
60 For 3 hours  
15 per guest for each additional hour

#### **BEER**

Heineken  
Bud Light  
Corona

#### **WINE**

Bonanza Cabernet by Caymus  
Canaletto Pinot grigio

### **NON-ALCOHOLIC PACKAGES**

12 for 2 hours | 5 for every additional hour

#### **COKE, DIET COKE & SPRITE**

### **BOTTLED WATER PACKAGE**

9 | 4.5 for every additional hour

#### **STILL & SPARKLING**

Prices are per person. A suggested 18% service charge will be added to your total. Raw, undercooked and barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increase the risk of forborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



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## MINIMUM SPENT AND OTHER SERVICES

### BREAKFAST

Unlimited mimosas are available for \$35.00 (2 hours)  
per person

Minimum spent during breakfast 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

### *Happy Hour*

Minimum spent during happy hour hours is  
\$35 ++ per person towards food & beverages



# INFORMATION

**GUARANTEED NUMBER OF GUESTS** is required 48 hours prior to the event. This number shall constitute a minimum guarantee and is not subjected 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 the full required amount 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 minus the 3.5% credit card fee. 24 hours 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 released. 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, 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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