

Mr. C



MIAMI  
COCONUT GROVE



# BANQUET MENUS

# GENERAL INFORMATION

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## **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 advanced notice.

## **SPECIAL MEALS - AVAILABLE UPON REQUEST**

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

Vendor Meal - Chefs Choice \$50 per person

## **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 on the per person food and beverage price. Same day meals are not available for additional guests added.

## **PARKING ARRANGEMENTS**

Valet services are offered at \$18 per car. Rate 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 and 7% Sales Tax.

## **ADDITIONAL FEES ARE REQUIRED FOR SERVICE**

Bartenders, Chef Attendant & Uniformed Attendant for stations (range from \$150 - \$220). Cake Cutting Fee \$8 per person. All fees are subjected to applicable taxes.

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

# BREAKFAST

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

## **CONTINENTAL BREAKFAST BUFFET**

Fresh Juices: Orange, Grapefruit, Cranberry

Bagels, Blueberry Muffins, Croissants, Danish

Platter of Sliced Fruit and Assorted Fresh Berries

Marmalade and Fruit Preserves

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

Assorted Bagels with Cream Cheese and Butter

Assorted Yogurts and Homemade Granola

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**



## ENHANCEMENTS

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### **OMELET STATION +\$25 PER PERSON**

Prepared to Order

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

### **PANCAKE STATION +\$25 PER PERSON**

Chef Attendant 1 per 30 Guests **\$220 PER PERSON**

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**

# BREAKS

All breaks include freshly brewed coffee and a selection of herbal teas. Breaks are based on a maximum of thirty minutes.

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## HEALTHY START

Basic - Assorted Whole Fruit, Assorted individual yogurts, Homemade granola, Blue Berry Mini Muffin, Banana Nut Bread **\$25 PER PERSON**

Premium - Parfait, Energy Bars, Fruit Salad **\$35 PER PERSON**

## SWEET BREAK

Basic - Italian Cookies **\$25 PER PERSON**

Premium - Cannoli, Miniature Fruit Tarts, Vanilla Cream Puff, Chocolate Dipped Strawberries, Mini Baba **\$30 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**





LUNCH

# MR. C BOXED LUNCH

**\$59 PER PERSON  
(FOR GROUPS UNDER 20 GUESTS AN ADDITIONAL \$20 PER PERSON WILL APPLY)**

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## SALADS

### **Please Select One**

Arugula with Cherry Tomatoes 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

### **Please Select Two**

#### **Caprese**

Tomato, Mozzarella Di Bufala, Micro Basil

#### **Turkey Tramezzini**

Roasted Turkey, Romaine, Avocado, Mayo and Mustard on Multigrain

#### **Grilled Vegetables and Brie**

Zucchini, Eggplant, Carrots and Brie on Baguette

#### **Tuna and Olives Tramezzini**

Tuna, Tomato, Romaine, Olives, Parsley, Mayo and Mustard on Multigrain

#### **Chicken Breast Tramezzini**

Sliced Chicken Breast, Romaine, Mayo and Mustard, Swiss Cheese on White

#### **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



# MR.C DELI BUFFET

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 - one individual soup, salad, sandwich and desert - orders are preselected.

**\$75 PER PERSON (FOR GROUPS UNDER 20 GUESTS AN ADDITIONAL \$20 PER PERSON WILL APPLY)**

## SOUP

### Please Select One

Paste e Fagioli

Hand Cut Vegetable Minestrone

Cream of Asparagus

## SALAD

### Please Select Two

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

## SANDWICHES

### Please Select Three

#### Milanese

Breaded Chicken Cutlet, Romaine, Tomato, Mayo on Baguette

#### Caprese

Tomato, Mozzarella Di Bufala, Micro Basil

#### Soppressata

Soppressata, Balsamic Marinated Roasted Peppers,

White Cheddar on Baguette

#### Turkey Tramezzini

Roasted Turkey, Romaine, Avocado, Mayo & Mustard on

Multigrain

#### Prosciutto

Prosciutto Crudo, Arugula, Brie Cheese, Salsa Rosa

#### Grilled Vegetables and Brie

Zucchini, Eggplant, Carrots and Brie on Baguette

#### Tuna and Olives Tramezzini

Tuna, Tomato, Romaine, Olives, Parsley, Mayo & Mustard on

Multigrain

#### Smoked Salmon Tramezzini

Smoked Salmon & Cream Cheese Spread on Multigrain

#### Chicken Breast Tramezzini

Sliced Chicken Breast, Romaine, Mayo & Mustard,

Swiss Cheese on White

## MR.C MINI DESSERT BITES

### Please Select Three

Panna Cotta

Chocolate Truffles

Brownies

Cheesecake Squares

Cannoli

Éclairs

Vanilla Horn **+\$5**

Pistacchio Cannoli

Savarin (pastry filled with fruit)

Tiramisu in Chocolate Shell

Assorted Cookies & Tarts

Strawberries dipped in Bittersweet Chocolate





# MR.C LUNCH BUFFET

All menus include freshly baked Mr.C rolls and grissini, freshly brewed coffee and a selection of herbal teas.

**\$85 PER PERSON (FOR GROUPS UNDER 20 GUESTS AN ADDITIONAL \$20 PER PERSON WILL APPLY)**

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## ANTIPASTO STATION

Subject to Seasonal Availability

### Please Select Three

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

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 or Chicken)

## ENTRÉE

### Please Select Two

Roasted Breast of Chicken Alla Romana or Cacciatora  
Medallions of Salmon with Lemon and Capers  
Filet of Beef Tagliata Alla Veneziana +\$20  
Above Entrees Are Served With Roasted Fingerling Potatoes and Mixed Vegetables

## MR.C MINI DESSERT BITES

### Please Select Three

Panna Cotta  
Brownies  
Cannoli  
Vanilla Horn **+\$5**  
Savarin (pastry filled with fruit)  
Tiramisu in Chocolate Shell  
Assorted Cookies & Tarts  
Strawberries dipped in Bittersweet Chocolate

Chocolate Truffles  
Cheesecake Squares  
Éclairs  
Pistacchio Cannoli



# PLATED LUNCH MENU

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Price based on Selection of One Cold or Hot Appetizer, Main Entrée & Dessert.

**\$95 PER PERSON**

## COLD APPETIZERS

Subject to Seasonal Availability

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

Baby Tri Color Beets with Asparagus & Crumbled Goat Cheese

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

Mr.C Burrata with Grape Tomatoes & Black Olives

Thinly Sliced Sweet Prosciutto di Parma with Mr.C

Buffalo Mozzarella **+\$15**

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

Baby Arugula & Cherry Tomato Salad with Shaved Parmesan

Gazpacho Soup

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

Roasted Vegetable Napoleon with Goat Cheese

Cucumber, String Beans, Cherry Tomato &

Sweet Corn Salad

## HOT APPETIZERS

### PASTA

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

Baked Tagliardi Bolognese

Seasonal Ravioli

Risotto (Pomodoro & Rosemary or Primavera) **+\$15**

## MEAT

### 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**

Rack of Lamb **+\$35**

Beef entrees come with choice of sauce:

Classic Mr.C Reduction, Barolo Sauce or Amarone.

## 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

Classic Vegetable Peperonata

## STARCH

**Please Select One to Accompany Main Course**

Potato Tortino

Riso al Salto

Grilled or Fried Yellow Polenta

Potato Dauphinoise

Roasted Baby Fingerling Potatoes

Rosemary Smashed Potatoes

# DESSERTS

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## 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 Raspberry, Lemon and Peach Sorbets with Fresh Berries



# RECEPTION



# RECEPTION

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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  
Cocktail Franks in a Blanket with Mustard  
Sundried Tomato & Mozzarella Quiche  
New Zealand Baby Lamb Chops  
Olive All'Ascolana  
Crab Croquettes with Honey Mustard  
Risotto Pomodoro & Rosemary on B&B plates  
Ravioli (Spinach/Veal) alla Mr.C passed on B&B plates  
Artichoke alla Romana  
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  
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.

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## ANTIPASTO

### Please Select Five

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  
Pistachio, Dried Fruit Compote

**\$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  
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**



## **PASTA AND RICE STATION**

### **Please Select Three**

Penne with Tomato & Basil

Penne Amatriciana

Rigatoni with Eggplant and Mozzarella di Bufala

Tagliardi Veal Ragu

Baked Tagliolini with Ham

Baked Spinach Tagliolini with Mushrooms

Spinach & Cheese Cannelloni with Fresh Tomato

Semolina Gnocchi alla Romana

Rice Valenziana (Sea Food or Chicken)

Rigatoni alla Bolognese

**\$38 PER PERSON**

### **\*\*ROASTED FILET OF BEEF STATION**

Filet of Beef (Thinly Sliced)

Served with Fingerling Potato

Fresh Seasonal Ratatouille

**\$55 PER PERSON**

### **\*\*ROASTED WHOLE SHORT RIB STATION**

Served with Mashed Potatoes

Fresh Mixed Seasonal Vegetable

**\$55 PER PERSON**

### **\*\*ROASTED RACK OF LAMB**

Served with Red Bliss Potatoes and

Haricot Verts

**\$65 PER PERSON**

### **\*\*FRESH ROASTED TURKEY BREAST**

Creamy Polenta

Brussel Sprouts

**\$35 PER PERSON**

## **MR. C CURRY STATION**

Chicken Spezzatino al Curry

Served with Rice Pilaf with Golden Raisin

Mixed Vegetable Sauté, Mango Chutney

**\$32 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**

### **\*\*PEKING DUCK AND DIM SUM DISPLAY**

Roasted Peking Duck

Served with Hoisin Sauce, Scallions, Mu Shu Pancakes

(and) Assorted Vegetable, Pork & Shrimp Dim Sum,

Wontons & Egg Rolls

**\$45 PER PERSON**

\*Uniformed Attendant required - \$150 per station

\*\*Chef Attendant required - \$220 per station

# BEVERAGES



# MR.C BEVERAGE PACKAGES

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## 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 1ST HOUR**

**\$45 EACH ADDITIONAL HOUR THEREAFTER**

## 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 1ST HOUR**

**\$30 EACH ADDITIONAL HOUR THEREAFTER**

## PROSECCO & WINE PACKAGE

**\$48 PER PERSON PER HOUR**

## NON ALCOHOLIC BEVERAGE PACKAGE

Soft Drinks, Juices, Coffee, Water and Tea

**\$30 PER PERSON**

## BAR ON CONSUMPTION\*

**\* Applicable for parties of 20 people or less**

Mr. C Prosecco \$80 per bottle

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

Premium Brands \$23

Deluxe Brands \$20

Water - Still & Sparkling \$10

Imported/Domestic Beer \$9

Soda \$7

## 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

All menus include freshly baked Mr.C rolls and grissini, freshly brewed coffee & a selection of herbal teas.

**\$165 PER PERSON**

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## ANTIPASTO

Subject to Seasonal Availability

### **Please Select Three**

Insalata Caprese

Marinated Mushrooms with Baby Spinach

Garbanzo Bean Salad with Lemon, Cucumber, Tomato and Mint

Avocado and Artichoke Salad with Shaved Parmesan (Seasonal Salad)

Stuffed Eggplant Rollatini

Full Assortment of Grilled Vegetables

Carpaccio alla Mr.C

Prosciutto di Parma

Cucumber, Corn and Tomato Salad

Assorted Olives

Parmigiano Reggiano

## PASTA AND RICE

### **Please Select Two**

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 or Chicken)

Rigatoni Bolognese

## STATIONS

### Please Select Three Stations

Roasted Skirt Steak Station

Chicken Spezzatino Alla Romana or Cacciatora

Roasted Turkey Breast

Medallions of Salmon with Lemon & Capers

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

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

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

Filet of Beef (Thinly Sliced)

Roasted New Zealand Rack of Lamb **+\$15**

## ACCOMPANIMENTS

### Please Select Two

Fresh Mixed Seasonal Vegetable

Rice Pilaf

Red Bliss Potatoes

Haricot Verts

Served with Fresh Seasonal Ratatouille

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



# PLATED DINNER MENU

Price based on Selection of One Cold or Hot Appetizer, Main Entrée & Dessert.

**\$115 PER PERSON**

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## COLD APPETIZERS

Subject to Seasonal Availability

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

Baby Tri Color Beets with Asparagus and Crumbled Goat Cheese

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

Mr.C Burrata with Grape Tomatoes and Black Olives

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

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

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

Baby Arugula and Cherry Tomato Salad with Shaved Parmesan

Chilled Jumbo Shrimp, Julienne of Radicchio, Salsa Rosa and Black Caviar **+\$15**

Cucumber, String Beans, Cherry Tomato and Sweet Corn Salad

Gazpacho Soup

Roasted Vegetable Napoleon with Goat Cheese

## HOT APPETIZERS

### PASTA

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 or Primavera) **+\$15**

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

## FISH

Branzino Al Forno

Salmon with Leeks Sauce

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

## MEAT

### 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**

**Beef entrees come with choice of sauce: Classic Mr. C Reduction, Barolo Sauce or Amarone**

### LAMB

Colorado Lamb Loin **+\$35**

Roasted Rack of Colorado Lamb with a Rosemary Reduction **+\$35**

### 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  
Classic Vegetable Peperonata

## STARCH

### Please Select One to Accompany Main Course

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

## DESSERTS

### 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



Mr. C



MIAMI  
COCONUT GROVE

PLEASE CONTACT OUR CATERING TEAM FOR MORE INFORMATION