



The **Balfour**
Hotel

Banquet Menu

CHEF DE CUISINE ANTONY AWAK



CREATE YOUR OWN STORY AT THE BALFOUR HOTEL

Located in beautiful South Beach, our historic, Art Deco boutique hotel is a peaceful refuge surrounded by the cultural energy of Ocean Drive. Relax in beautifully designed guest rooms and enjoy Latin American dishes deliciously prepared by Chef Antony Awak while you discover a landmark Miami Beach hotel reimaged.

Breakfast

CONTINENTAL

assorted mini pastries and muffins, fresh fruit & berries, organic butter with maldon salt and seasonal preserves

\$32++ per person

AMERICAN

assorted mini pastries and muffins with butter and seasonal preserves, fresh fruit & berries, cage free scramble eggs, smoked bacon or turkey sausage

\$39++ per person

FRESH AND FIT

assorted multigrain rolls, fresh fruit & berries, cage free scramble eggs or egg whites, smoked ham, baked house potatoes

\$39++ per person

GRAND BREAKFAST

assorted mini pastries and muffins with butter and seasonal preserves, fresh fruit & berries, greek yogurt, cage free scramble eggs, smoked bacon or turkey sausage, smoked salmon with cream cheese, house made pancakes and maple syrup, house breakfast potatoes

\$65++ per person

BEVERAGES ON CONSUMPTION

coffee by the gallon \$82

orange juice \$5

soft drinks \$5

assorted teas \$5

Lunch

TROPICAL MENU

Served family style any day of the week

STARTERS

(pre-select two)

TRADITIONAL CEVICHE catch of the day, sweet potato, cilantro

PORK TOSTONES garlic aioli, pickled onions, cilantro

CHICKEN EMPANADAS chimichurri, pico de gallo

GRILLED CAESAR SALAD sweet gem, parmesan

TEQUENOS crispy cheese fingers, salsa rosada

MAINS

(pre-select two)

MEHZCLA BURGER double angus patty, secret sauce, fries

CHICKEN QUESADILLA flour tortilla, monterey cheese, crema

GRILLED OCTOPUS confit potato, chorizo, garlic aioli

MUSHROOM TACOS portobello, jicama

SIDES

(pre-select one)

TRUFFLE FRIES parmesan cheese, chives

TOSTONES salsa rosada

AVOCADO AND TOMATO SALAD capers, red wine vinaigrette

FRENCH FRIES

DESSERT

(pre-select one)

CHURROS salted caramel, chocolate gelato

CHEESECAKE candied nuts, vanilla gelato

\$50++ per person

Lunch

SUPREME MENU

Served family style any day of the week

STARTERS

(pre-select two)

TRADITIONAL CEVICHE catch of the day, sweet potato, cilantro

PORK TOSTONES garlic aioli, pickled onions, cilantro

CHICKEN EMPANADAS chimichurri, pico de gallo

GRILLED CAESAR SALAD sweet gem, parmesan

TEQUENOS crispy cheese fingers, salsa rosada

MAINS

(pre-select two)

MEHZCLA BURGER double angus patty, secret sauce, fries

CHICKEN QUESADILLA flour tortilla, monterey cheese, crema

GRILLED OCTOPUS confit potato, chorizo, garlic aioli

MUSHROOM TACOS portobello, jicama

SIDES

(pre-select one)

TRUFFLE FRIES parmesan cheese, chives

TOSTONES salsa rosada

AVOCADO AND TOMATO SALAD capers, red wine vinaigrette

FRENCH FRIES

DESSERT

CHURROS salted caramel, chocolate gelato

CHEESECAKE candied nuts, vanilla gelato

\$60++ per person

Dinner

MENU

Served family style any day of the week

STARTERS

(pre-select two)

TRADITIONAL CEVICHE catch of the day, sweet potato, cilantro

PORK TOSTONES garlic aioli, pickled onions, cilantro

CHICKEN EMPANADAS chimichurri, pico de gallo

GRILLED CAESAR SALAD sweet gem, parmesan

TEQUENOS crispy cheese fingers, salsa rosada

MAINS

(pre-select two)

MEHZCLA BURGER double angus patty, secret sauce, fries

8OZ HANGER STEAK house chimichurri, french fries

GRILLED OCTOPUS confit potato, chorizo, garlic aioli

MUSHROOM TACOS portobello, jicama

SIDES

(pre-select one)

TRUFFLE FRIES parmesan cheese, chives

AVOCADO AND TOMATO SALAD capers, red wine vinaigrette

CHAUFA RICE ginger, sesame

FRENCH FRIES

DESSERT

CHURROS salted caramel, chocolate gelato

CHEESECAKE candied nuts, vanilla gelato

\$70++ per person

The Beverage Experience

PREMIUM PACKAGE

LIQUOR

ABSOLUT VODKA

BEEFEATER GIN

BACARDI RUM

DEWAR'S WHITE LABEL SCOTCH

ESPOLON TEQUILA BLANCO

BEER / WINE

MILLER LITE

DOS EQUIS

HEINEKEN

CABERNET

CHARDONNAY

SOFT DRINKS

COKE

SPRITE

per person

one hour \$30

two hours \$55

three hours \$75

Snacks for Meetings

ASSORTED POTATO CHIPS

\$5 per person

ASSORTED COOKIES

\$36 per dozen

FRESH WHOLE FRUIT

\$10 per person

ORGANIC GREEK YOGURT PARFAIT

\$10 per person

PURE GREEN SIGNATURE JUICES

\$9 each

ARTISAN CHEESE AND CHARCUTERIE SELECTION

imported and domestic cheeses, assorted cured meats, artisan bread,
seasonal preserves, fruit

\$24 per person

Passed Canapes

SAVORY

CRISPY AREPA
guava bbq, cotija, cilantro
\$5

ASSORTED MINI AMPANADAS
choice of spinach and cheese, beef or chicken
\$5

CEVICHE
peruvian choclo, red onion, cilantro
\$7

CRISPY YUQUITA (VE)
garlic aioli, chives
\$5

TEQUENO (VE)
crispy cheese finger, salsa rosada
\$5

WAGYU SLIDER
onion jam, cheddar
\$6

PORK TOSTONES
garlic aioli, cilantro
\$6

TUNA TARTAR
soy yuzu, lime
\$7

GRILLED OCTOPUS
crispy potato, chimichurri
\$6

SWEET

CHEESECAKE BITES
berry compote
\$5

MINI CHURROS
salted caramel
\$4

KEY LIME TARTLET
meringue
\$5

priced per unit
offered for receptions over 15 guests