

# DieZ SEIS

*by* sbe

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## Private Dining

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SHORE CLUB  
SOUTH BEACH

(305) 695-3226 | [shoreclub.com](http://shoreclub.com)

1901 Collins Ave, Miami Beach, FL 33139

# Breakfast

## Continental Buffet

### \$40 PER PERSON

Includes choice of coffee, tea, or juice

SEASONAL FRUIT  
ASSORTED PASTRIES & BREAD  
MARMALADE SELECTION  
GREEK YOGURT  
HOUSE MADE GRANOLA  
CHARCUTERIE PLATTER

## Executive Breakfast

### \$50 PER PERSON

Includes choice of coffee, tea, or juice

SEASONAL FRUIT  
ASSORTED PASTRIES & BREAD  
MARMALADE SELECTION  
GREEK YOGURT  
HOUSE MADE GRANOLA  
CHARCUTERIE PLATTER  
SCRAMBLED EGGS  
NUESKE BACON  
CRISPY POTATOES

### SUPPLEMENT +\$4 PP PER ITEM

MEXICAN FRENCH TOAST  
PANCAKES  
EMPANADAS SUIZAS  
INDIVIDUAL YOGURT PARFAIT  
INDIVIDUAL OATMEAL PARFAIT  
BREAKFAST BURRITO  
SALMON BAGEL

# Antojos

### PER PIECE

TUNA TARTARE	\$6
AVOCADO TOSATADA	\$4.5
TUNA TOSTADA	\$6
OCTOPUS TOSTADA	\$6
LOBSTER CEVICHE	\$7
ESQUITES	\$4
CORN EMPANADAS	\$4
TORTILLA SOUP	\$4
SHORT RIB EMPANADAS	\$5
WAGYU SLIDERS	\$7

### 1 HOUR PACKAGE \$20PP

Pick 4

TUNA TARTARE
AVOCADO TOSATADA
TUNA TOSTADA
OCTOPUS TOSTADA
LOBSTER CEVICHE
ESQUITES
CORN EMPANADAS
TORTILLA SOUP
SHORT RIB EMPANADAS
WAGYU SLIDERS

# Breakfast

Start the day right; coffee, juice, eggs and something sweet!

## Breakfast Enhancements

Per person, unless otherwise noted.

<b>CROISSANTS, MUFFINS AND ASSORTED DANISHES</b> (per dozen)	<b>49</b>
<b>ASSORTED BREAKFAST CEREAL</b>	<b>5</b>
<b>BREAKFAST BURRITO</b>	<b>10</b>
Egg Whites + \$1.00	
<b>BREAKFAST QUICHE</b>	<b>8</b>
<b>BUTTERMILK PANCAKES, MAPLE SYRUP AND FRESH BERRIES</b>	<b>9</b>
<b>CHALLAH FRENCH TOAST WITH BANANAS AND STRAWBERRIES</b>	<b>7</b>
<b>SMOKED SALMON WITH TRADITIONAL GARNISH</b>	<b>10</b>
<b>INDIVIDUAL FRUIT YOGURT PARFAIT</b>	<b>6</b>
<b>GREEK YOGURT - MANDARIN ORANGE</b>	
<b>OATMEAL - PLAIN</b>	<b>5</b>
With <b>BROWN SUGAR OR HONEY AND ALMOND</b>	<b>6</b>
With <b>BERRIES OR FRUITS</b>	<b>6</b>
<b>SCRAMBLED EGGS WITH FINE HERBS</b>	<b>7</b>
<b>SLICED FRESH FRUITS AND SEASONAL BERRIES</b>	<b>7.50</b>
<b>WHOLE FRESH FRUIT PLATTER</b> (12 Pieces)	<b>25</b>

\* Chef required per 50 guests at \$250 per chef.

# Lunch

## All Served Family Style

### Tasting Menu 1

\$45 PER PERSON

#### Appetizers

Pick 1

##### CAESAR

Corn tortilla, croutons, parmesan

##### EMPANADA SUIZAS

Chihuahua cheese, roasted poblano, sweet corn

##### AVOCADO TOSTADAS

Red radish, pickled red onion, cotija cheese

##### CHOPPED SALAD

Black bean purée, fresh herbs

##### SOPES

Chipotle braised chicken, queso fresco

#### Main

Pick 2

##### BRAISED CHICKEN TAMALES

Salsa roja, queso fresco

##### MILANESA TORTA

Breaded chicken, chipotle aioli

##### ENCHILADAS SUIZAS

Braised pork, fresh cilantro

##### NOPAL SALAD

Chimichurri, salsa asada

#### Sides

Pick 1

##### CRISPY POTATOES

##### SMOKED CALABAZA

#### Desserts

##### CHEF'S SELECTION

### Tasting Menu 2

\$55 PER PERSON

#### Appetizers

Pick 2

##### CAESAR

Corn tortilla, croutons, parmesan

##### QUESO FUNDIDO DE HONGOS

Micro chives, shaved black truffle

##### QUESADILLA CON MEXICAN CHORIZO

Queso chihuahua, smoked chorizo

##### EMPANADA SUIZAS

Chihuahua cheese, roasted poblano, sweet corn

##### TUNA TOSTADAS

Chipotle aioli, red onion, cilantro

##### SOPES

Chipotle braised chicken, queso fresco

#### Main

Pick 2

##### ENCHILADAS SUIZAS

Braised pork, fresh cilantro

##### MILANESA TORTA

Breaded chicken, chipotle aioli

##### BRANZINO

Guajillo & cilantro sauces, smoked pineapple salsa

##### BRAISED CHICKEN TAMALES

Salsa roja, queso fresco

##### SKIRT STEAK "EL GUERO"

Charred carrots, salsa verde

#### Sides

Pick 2

##### CRISPY POTATOES

##### SMOKED CALABAZA

##### BRUSSEL SPROUTS

#### Desserts

##### CHEF'S SELECTION

### Tasting Menu 3

\$65 PER PERSON

#### Appetizers

Pick 3

##### CHOPPED SALAD

Black bean purée, fresh herbs

##### LOBSTER CEVICHE

Ginger aguachile, pickled coconut

##### TUNA TARTARE

Lime aioli, crispy tortilla

##### EMPANADA SUIZAS

Chihuahua cheese, roasted poblano, sweet corn

##### TUNA TOSTADAS

Chipotle aioli, red onion, cilantro

##### QUESO FUNDIDO DE HONGOS

Micro chives, shaved black truffle

##### AVOCADO TOSTADAS

Red radish, pickled red onion, cotija cheese

##### BRUSSELS SPROUTS

Tomatillo sauce, bacon, scallions

#### Main

Pick 2

##### SMOKED CHICKEN

Achiote adobo, chile madre

##### BRANZINO

Guajillo & cilantro sauces, smoked pineapple salsa

##### RIBEYE "EL BOTIJAS"

Charred carrots, salsa verde

##### SKIRT STEAK "EL GUERO"

Charred carrots, salsa verde

##### ENCHILADAS SUIZAS

Braised pork, fresh cilantro

#### Sides

Pick 2

##### ESQUITES

##### TRUFFLE POTATOES

##### SMOKED CALABAZA

##### CARROTS

#### Desserts

##### CHEF'S SELECTION

# Dinner

All Served  
Family Style

## Tasting Menu 1

\$60 PER PERSON

### To Start Pick 1

#### GUACAMOLE

Mashed avocado, tomatoes, cilantro

#### CLASSIC SALSA

Charred tomato, onions, cilantro

### Appetizers Pick 2

#### CAESAR

Corn tortilla, croutons, parmesan

#### TUNA TOSTADAS

Chipotle aioli, red onion, cilantro

#### EMPANADA SUIZAS

Chihuahua cheese, roasted poblano, sweet corn

#### AVOCADO TOSTADAS

Red radish, pickled red onion, cotija cheese

#### SOPES

Chipotle braised chicken, queso fresco

### Main Pick 2

#### BRAISED CHICKEN TAMALES

Salsa roja, queso fresco

#### SHORT RIBS

Mole, poached baby potatoes

#### CUBAN TACO

Mojo roasted pork, crispy French fries

#### BRANZINO

Guajillo & cilantro sauces, smoked pineapple salsa

#### ENCHILADAS SUIZAS

Braised pork, fresh cilantro

### Sides Pick 1

#### CRISPY POTATOES

#### SMOKED CALABAZA

### Desserts

#### CHEF'S SELECTION

## Tasting Menu 2

\$75 PER PERSON

### To Start Pick 2

#### GUACAMOLE

Mashed avocado, tomatoes, cilantro

#### CLASSIC SALSA

Charred tomato, onions, cilantro

#### SALSA VERDE

Tomatillo, jalapeno, lime

#### SMOKE GUACAMOLE

Sweet corn, serrano pepper

### Appetizers Pick 3

#### CAESAR

Corn tortilla, croutons, parmesan

#### TUNA TARTARE

Lime aioli, crispy tortilla

#### QUESO FUNDIDO DE HONGOS

Micro chives, shaved black truffle

#### QUESADILLA CON MEXICAN CHORIZO

Queso chihuahua, smoked chorizo

#### EMPANADA SUIZAS

Chihuahua cheese, roasted poblano, sweet corn

#### TUNA TOSTADAS

Chipotle aioli, red onion, cilantro

#### SOPES

Chipotle braised chicken, queso fresco

### Main Pick 2

#### ENCHILADAS SUIZAS

Braised pork, fresh cilantro

#### MUSHROOM TACO

Truffle crema, black bean purée, micro chives

#### CUBAN TACO

Mojo roasted pork, crispy French fries

#### BRAISED CHICKEN TAMALES

Salsa roja, queso fresco

#### SKIRT STEAK "EL GUERO"

Charred carrots, salsa verde

#### SHORT RIBS

Mole, poached baby potatoes

### Sides Pick 2

#### POTATO FRIES

#### SMOKED CALABAZA

#### BRUSSEL SPROUTS

### Desserts

#### CHEF'S SELECTION

## Tasting Menu 3

\$85 PER PERSON

### To Start Pick 2

#### GUACAMOLE

Mashed avocado, tomatoes, cilantro

#### EL CHOMPIRAS GUACAMOLE

Poached Maine lobster, key lime, micro cilantro

#### CLASSIC SALSA

Charred tomato, onions, cilantro

#### SALSA DE CHILES

Chile arbor, chile guajillo, grilled tomato, white onion, cilantro, salt, lime juice

### Appetizers Pick 3

#### CHOPPED SALAD

Black bean purée, fresh herbs

#### LOBSTER CEVICHE

Ginger aguachile, pickled coconut

#### TUNA TARTARE

Lime aioli, crispy tortilla

#### EMPANADA SUIZAS

Chihuahua cheese, roasted poblano, sweet corn

#### OCTOPUS

Roasted guajillo sauce, crispy potatoes

#### QUESO FUNDIDO DE HONGOS

Micro chives, shaved black truffle

#### AVOCADO TOSTADAS

Red radish, pickled red onion, cotija cheese

#### BRUSSELS SPROUTS

Tomatillo sauce, bacon, scallions

### Main Pick 3

#### SMOKED CHICKEN

Achiote adobo, chile madre

#### BRANZINO

Guajillo & cilantro sauces, smoked pineapple salsa

#### SHORT RIBS

Mole, poached baby potatoes

#### CUBAN TACO

Mojo roasted pork, crispy French fries

#### MUSHROOM TACO

Truffle crema, black bean purée, micro chives

#### ENCHILADAS SUIZAS

Braised pork, fresh cilantro

#### RIBEYE "EL BOTIJAS"

### Sides Pick 2

#### ESQUITES

#### TRUFFLE POTATOES

#### SMOKED CALABAZA

#### CARROTS

#### BRUSSEL SPROUTS

### Desserts

#### CHEF'S SELECTION

# Dinner

## Plated Sit Down

### Plated Sit Down Menu 1

**\$75 PER PERSON**

#### To Start

SALSA & GUACAMOLE FOR THE TABLE

#### Appetizers Pick 1

##### CAESAR

Corn tortilla, croutons, parmesan

##### NOPAL SALAD

Chimichurri, salsa verde

##### SHRIMP AGUACHILE

Chipotle bloody mary, micro cilantro

##### SOPES

Chipotle braised chicken, queso fresco

#### Main Pick 1

##### BRAISED CHICKEN TAMALES

Salsa roja, queso fresco

##### SHORT RIBS

Mole, poached baby potatoes

##### CUBAN TACO

Mojo roasted pork, crispy French fries

##### BRANZINO

Guajillo & cilantro sauces, smoked pineapple salsa

##### ENCHILADAS SUIZAS

Duck confit, pickled apples

#### Sides For the table pick 1

##### CRISPY POTATOES

##### SMOKED CALABAZA

#### Desserts

##### CHEF'S SELECTION

### Plated Sit Down Menu 2

**\$85 PER PERSON**

#### To Start

SALSA & GUACAMOLE FOR THE TABLE

#### Appetizers Pick 1

##### CAESAR

Corn tortilla, croutons, parmesan

##### TUNA TARTARE

Lime aioli, crispy tortilla

##### OCTOPUS

Roasted guajillo sauce, crispy potatoes

##### SOPES

Chipotle braised chicken, queso fresco

##### EMSPANADA SUIZAS

Chihuahua cheese, roasted poblano, sweet corn

#### Main Pick 1

##### ENCHILADAS SUIZAS

Braised pork, fresh cilantro

##### BRAISED CHICKEN TAMALES

Salsa roja, queso fresco

##### SKIRT STEAK "EL GUERO"

Charred carrots, salsa verde

##### SHORT RIBS

Mole, poached baby potatoes

##### BRANZINO

Guajillo & cilantro sauces, smoked pineapple salsan

##### NY STRIP

Charred carrots, salsa verde

#### Sides For the table pick 2

##### CRISPY POTATOES

##### SMOKED CALABAZA

##### BRUSSEL SPROUTS

#### Desserts

##### CHEF'S SELECTION

### Plated Sit Down Menu 3

**\$105 PER PERSON**

#### To Start

SALSA & GUACAMOLE FOR THE TABLE

#### Salads Pick 1

##### CAESAR

Corn tortilla, croutons, parmesan

##### NOPAL SALAD

Chimichurri, salsa verde

##### CHOPPED SALAD

Black bean purée, fresh herbs

#### Appetizers Pick 1

##### TORTILLA SOUP

Diced avocado, crema mexicana

##### OCTOPUS

Roasted guajillo sauce, crispy potatoes

##### LOBSTER CEVICHE

Ginger aguachile, pickled coconut

##### TUNA TARTARE

Lime aioli, crispy tortilla

##### SOPES

Chipotle braised chicken, queso fresco

#### Main Pick 1

##### SMOKED CHICKEN

Achiote adobo, chile madre

##### BRANZINO

Guajillo & cilantro sauces, smoked pineapple salsa

##### SHORT RIBS

Mole, poached baby potatoes

##### NY STRIP

Charred carrots, salsa verde

##### RIBEYE "EL BOTIJAS"

Charred carrots, salsa verde

#### Sides For the table pick 3

##### ESQUITES

##### TRUFFLE POTATOES

##### SMOKED CALABAZA

##### CARROTS

#### Desserts

##### CHEF'S SELECTION

# Breaks

Based on 45 minutes service

## Fitness Break

**\$22 PER PERSON**

ASSORTED GRANOLA AND POWER BARS  
LEMONADE AND ICED GREEN TEA  
ASSORTED DRIED FRUITS  
DISPLAY / NUTS

## Cookie Jar Break

**\$25 PER PERSON**

HOMEMADE OATMEAL RAISIN AND CHUNKY CHOCOLATE CHIP COOKIES  
WHOLE MILK, SKIM MILK AND CHOCOLATE MILK  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
SELECTION OF HOT TEAS

## Morning Break

**\$21 PER PERSON**

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
SELECTION OF HOT TEAS  
STARBUCKS MOCHA AND VANILLA FRAPPUCCINO  
WHOLE FRUIT  
SEASONAL BREAKFAST BREADS

## Spa Break

**\$19 PER PERSON**

PITCHERS OF FRUIT SMOOTHIES  
(two flavors of the day)  
BOWL OF WHOLE FRESH FRUIT  
ASSORTED POWER BARS

## Candy Break

**\$15 PER PERSON**

SELECT FOUR OF THE FOLLOWING:  
SNICKERS, M&M'S, TWIX BARS, KITKAT, GUMMY BEARS, TWIZZLERS  
RICE CRISPY TREATS OR CHOCOLATE COVERED RAISINS, CRACKER JACKS  
\* ROOT BEER AND VANILLA COKE AVAILABLE UPON REQUEST - \$5.00 (Charged as consumed)

## Break Enhancements

ASSORTED BROWNIES AND BLONDIES (per doze)	48
FRESHLY BAKED COOKIES (PER DOZEN)	48
ASSORTED MINI DOUGHNUTS (PER DOZEN)	38
ASSORTED POWER BARS AND FLAVORED GRANOLA BARS (EACH)	4.50
ASSORTED INDIVIDUAL BAGS OF CHIPS	4
VEGETABLE CRUDITÉS PLATTER (per person)	10
ASSORTED CHEESE PLATTER (per person)	15
ASSORTED MINI SANDWICHES (12 person minimum / per person)	
HAM, TURKEY, TUNA	10
FANCY MIXED NUTS (PER BOWL)	19
FRIED PLANTAIN CHIPS WITH TROPICAL SALSAS (per bowl)	18
HOMEMADE CUBAN PASTRIES (dozen)	46
POPCORN, PRETZELS AND TERRA CHIPS (per bowl)	16

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## Beverages

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<b>ASSORTED SOFT DRINKS</b> (each)	5
<b>BOTTLED WATERS, STILL AND SPARKLING</b> (each)	7
<b>FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, OR HOT CHOCOLATE</b> (gallon)	54
<b>FRESHLY BREWED ICED TEA OF THE DAY OR HERBAL HOT TEAS</b> (gallon)	48
<b>FRESH ORANGE AND GRAPEFRUIT JUICES</b> (gallon)	48
<b>ENERGY DRINKS - RED BULL, REGULAR AND SUGAR-FREE</b> (each)	8
<b>ICED COFFEE REGULAR</b> (gallon)	54
<b>LEMONADE</b> (gallon)	48
<b>SMOOTHIES</b>	10

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## Postres

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<b>EL MOUSSE DE LA ABUELITA</b>	7
Milk chocolate mousse, tequila poached peach, yogurt ice cream	
<b>FIESTA MEXICANA</b>	6
Lemon crème napoleon, fresh raspberry, assorted fruit sauce	
<b>LA CHILINDRINA</b>	6
Citrus panna cotta, hibiscus foam, almond crumble	
<b>CHURROS A LA ROJA</b>	6
Red velvet dough, cream cheese filling, candied pecan	
<b>EL MULATO</b>	6
Spiced candied Mexican chili, dark chocolate ice cream	
<b>SEASONAL ICE CREAM</b>	6
<b>SEASONAL SORBET</b>	6