

HOLLYWOOD BLVD**starters** | choose one

TUNA TIRADITO
pickled garlic, radish, jalapeño, puffed rice,
rocoto emulsion

BABY GEM CAESAR
white anchovies, sourdough tuile, parmesan

THE WEDGE
crisp baby iceberg, neuske's bacon,
point Reyes blue cheese

mains | choose one

FILET MIGNON, 10 OZ.

ORA KING SALMON
Patty pan squash, lemon, dill yogurt, purple
cabbage gastrique

HERITAGE WHITE CHICKEN
baby heirloom potatoes,
escarole, herb jus

sides | served for the table

WHIPPED POTATOES

ROASTED CAULIFLOWER
pickled red onions, chives

CREAMED SPINACH
parmesan breadcrumbs

sweet | served for the table

KEY LIME PIE
DARK CHOCOLATE TORTE

105 per guest

OCEAN DRIVE**canapés** | plated for the table

STEAK TARTARE
TUNA TIRADITO
MINI MAINE LOBSTER ROLLS

starters | choose one

JUMBO LUMP CRAB COCKTAIL
three mustard sauce

THE WEDGE
crisp baby iceberg, neuske's bacon,
point Reyes blue cheese

WATERCRESS SALAD
manchego, marcona almonds,
preserved mango, roasted garlic vinaigrette

mains | choose one

FILET MIGNON, 10 OZ.

DRY AGED PRIME STRIPLOIN, 16 OZ

LOCAL BLACK BASS
shiitake, baby bok choy, dashi broth

HERITAGE WHITE CHICKEN
baby heirloom potatoes,
escarole, herb jus

sides | served for the table to share

ROASTED MUSHROOMS

TATER TOTS

CREAMED SPINACH
parmesan breadcrumbs

sweet | served for the table

KEY LIME PIE
DARK CHOCOLATE TORTE

120 per guest

THE DIPLOMAT**raw bar** | plated for the table

COLOSSAL SHRIMP COCKTAIL
OYSTERS ON THE HALF SHELL
JUMBO LUMP CRAB MEAT
POACHED MAINE LOBSTER

starters | choose one

STEAK TARTARE
yuzu shallots, quail egg, cucumber, chili oil,
rice crisps

THE WEDGE
crisp baby iceberg, neuske's bacon,
point Reyes blue cheese

WATERCRESS SALAD
manchego, marcona almonds,
preserved mango, roasted garlic vinaigrette

mains | choose one

WAGYU FILET MIGNON, 8 OZ.

DRY AGED PRIME STRIPLOIN, 16 OZ

LOCAL BLACK BASS
shiitake, baby bok choy, dashi broth

HERITAGE WHITE CHICKEN
baby heirloom potatoes,
escarole, herb jus

sides | served for the table to share

BLACK TRUFFLE WHIPPED POTATOES

ROASTED MUSHROOMS

CREAMED SPINACH
parmesan breadcrumbs

sweet | served for the table

KEY LIME PIE
DARK CHOCOLATE TORTE

135 per guest

Diplomat Prime Event Menus – Plated for the Table to Share

HAMMERSTEIN

starters

TUNA TIRADITO

pickled garlic, radish, jalapeño, puffed rice, rocoto emulsion

BABY GEM CAESAR

white anchovies, sourdough tuile, parmesan

THE WEDGE

crisp baby iceberg, neuske's bacon, point Reyes blue cheese

mains

DRY AGED PRIME STRIPLOIN

ORA KING SALMON

Patty pan squash, lemon, dill yogurt, purple cabbage gastrique

HERITAGE WHITE CHICKEN

baby heirloom potatoes, herb jus

sides

WHIPPED POTATOES

PATTY PAN SQUASH

Korean chili, lemon, basil, dill

CREAMED SPINACH

parmesan breadcrumbs

sweet

KEY LIME PIE

DARK CHOCOLATE TORTE

100 per guest

GREAT SOUTHERN

starters

STEAK TARTARE

yuzu shallots, quail egg, cucumber, chili oil, rice crisps

LOCAL FLORIDA JUMBO CRAB COCKTAIL

three mustard sauce

WATERCRESS SALAD

manchego, marcona almonds, preserved mango, roasted garlic vinaigrette

mains

DRY AGED PRIME RIBEYE

LOCAL BLACK BASS

shiitake, baby bok choy, dashi broth

HERITAGE WHITE CHICKEN

baby heirloom potatoes, herb jus

sides

ROASTED MUSHROOMS

TATER TOTS

CREAMED SPINACH

parmesan breadcrumbs

sweet

KEY LIME PIE

DARK CHOCOLATE TORTE

110 per guest

HILLSBORO MILE

raw bar tower

COLOSSAL SHRIMP COCKTAIL

OYSTERS ON THE HALF SHELL

JUMBO LUMP CRAB MEAT

POACHED MAINE LOBSTER

starters

STEAK TARTARE

yuzu shallots, quail egg, cucumber, chili oil, rice crisps

THE WEDGE

crisp baby iceberg, neuske's bacon, point Reyes blue cheese

WATERCRESS SALAD

manchego, marcona almonds, preserved mango, roasted garlic vinaigrette

mains

WAGYU FILET MIGNON

LOCAL BLACK BASS

shiitake, baby bok choy, dashi broth

HERITAGE WHITE CHICKEN

baby heirloom potatoes, escarole, herb jus

sides

BLACK TRUFFLE WHIPPED POTATOES

ROASTED MUSHROOMS

CREAMED SPINACH

parmesan breadcrumbs

sweet

KEY LIME PIE

DARK CHOCOLATE TORTE

130 per guest

Diplomat Prime Event Menus – Plated for the Table

9.23.17

PASSED CANAPÉS

prices are per piece, minimum 10 pcs per item.

cold

FOIE GRAS MOUSSE 6

brioche, grape chutney, cornichons

KING SALMON TARTARE 5

lemon confit, caviar, crème fraîche, rice crisp

CHARRED WATERMELON 4

french feta, aged balsamic

LETTUCE WRAP 5

marinated octopus, edamame, pickled chilis

hot

CRISPY MAITAKE MUSHROOM 4

citrus ponzu

GRILLED NY STRIP 6

potato latke, onion jam, horseradish aioli

OXTAIL ARANCINI 6

tomato jam, manchego

OYSTERS “ADINAGUEV” 8

creamed spinach, ají amarillo, bacon, parmesan, breadcrumbs