

Diplomat Prime Event Menus – Plated

HOLLYWOOD BLVD

starters | choose one

BIG EYE TUNA TIRADITO
aji amarillo leche de tigre, glazed kabocha squash, crispy quinoa, anchita

BABY GEM CAESAR
white anchovies, parmesan croutons, lemon confit

BABY ICEBERG
crisp baby iceberg, point Reyes, crispy shallots, baby heirloom tomatoes, radish, buttermilk dressing

mains | choose one

FILET MIGNON, 10 OZ.

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

PAN ROASTED HALF CHICKEN
Charred spring onions, baby heirloom carrots, citrus salsa verde

sides | served for the table

WHIPPED POTATOES

WHOLE ROASTED CAULIFLOWER
Smoked paprika aioli, za'atar, toasted pepitas

CREAMED SPINACH
parmesan breadcrumbs

dessert | served individually

CHEF'S CHOICE DUO

110 per guest

OCEAN DRIVE

canapés | plated for the table

PRIME BEEF CARPACCIO
BIG EYE TUNA TIRADITO
MINI MAINE LOBSTER ROLLS

starters | choose one

JUMBO LUMP CRAB COCKTAIL
three mustard sauce

BABY ICEBERG
crisp baby iceberg, point Reyes, crispy shallots, baby heirloom tomatoes, radish, buttermilk dressing

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

mains | choose one

FILET MIGNON, 10 OZ.

DRY AGED PRIME STRIPLOIN, 16 OZ

BLACK BASS
Veracruz sauce, baby heirloom potatoes, chive oil

PAN ROASTED HALF CHICKEN
Charred spring onions, baby heirloom carrots, citrus salsa verde

sides | served for the table to share

ROASTED MUSHROOMS

DUCK FAT FRIES
tarragon, black pepper

CREAMED SPINACH
parmesan breadcrumbs

dessert | served individually

CHEF'S CHOICE DUO

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

PRIME BEEF CARPACCIO
Salsa verde, togarashi aioli, grilled sourdough crumble, shaved parmesan

BABY ICEBERG
crisp baby iceberg, point Reyes, crispy shallots, baby heirloom tomatoes, radish, buttermilk dressing

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

mains | choose one

WAGYU FILET MIGNON, 8 OZ.

DRY AGED PRIME STRIPLOIN, 16 OZ

BLACK BASS
Veracruz sauce, baby heirloom potatoes, chive oil

PAN ROASTED HALF CHICKEN
Charred spring onions, baby heirloom carrots, citrus salsa verde

sides | served for the table to share

BLACK TRUFFLE WHIPPED POTATOES

ROASTED MUSHROOMS

CREAMED SPINACH
parmesan breadcrumbs

dessert | served individually

CHEF'S CHOICE DUO

145 per guest

Diplomat Prime Event Menus – Plated for the Table to Share

HAMMERSTEIN

starters

BIG EYE TUNA TIRADITO
Aji amaraillo leche de tigre, glazed
kabocha squash, crispy quinoa, canchita

BABY GEM CAESAR
white anchovies, parmesan croutons, lemon
confit

BABY ICEBERG
crisp baby iceberg, point reyes, crispy
shallots, baby heirloom tomatoes, radish,
buttermilk dressing

mains

DRY AGED PRIME STRIPLOIN

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

PAN ROASTED HALF CHICKEN
Charred spring onions, baby heirloom
carrots, citrus salsa verde

sides

WHIPPED POTATOES

HEIRLOOM CARROTS
Honey butter, poppy seeds, feta, lemon oil

CREAMED SPINACH
parmesan breadcrumbs

dessert | served individually

CHEF'S CHOICE DUO

100 per guest

GREAT SOUTHERN

starters

PRIME BEEF CARPACCIO
Salsa verde, togarashi aioli, grilled
sourdough crumble, shaved parmesan

**LOCAL FLORIDA JUMBO CRAB
COCKTAIL**
three mustard sauce

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

mains

DRY AGED PRIME RIBEYE

BLACK BASS
Veracruz sauce, baby heirloom potatoes,
chive oil

PAN ROASTED HALF CHICKEN
Charred spring onions, baby heirloom
carrots, citrus salsa verde

sides

ROASTED MUSHROOMS

DUCK FAT FRIES
tarragon, black pepper

CREAMED SPINACH
parmesan breadcrumbs

dessert | served individually

CHEF'S CHOICE DUO

110 per guest

HILLSBORO MILE

raw bar tower

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

starters

PRIME BEEF CARPACCIO
Salsa verde, togarashi aioli, grilled
sourdough crumble, shaved parmesan

BABY ICEBERG
crisp baby iceberg, point reyes, crispy
shallots, baby heirloom tomatoes, radish,
buttermilk dressing

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

mains

WAGYU FILET MIGNON

BLACK BASS
Veracruz sauce, baby heirloom potatoes,
chive oil

PAN ROASTED HALF CHICKEN
Charred spring onions, baby heirloom
carrots, citrus salsa verde

sides

**BLACK TRUFFLE WHIPPED
POTATOES**

ROASTED MUSHROOMS

CREAMED SPINACH
parmesan breadcrumbs

dessert | served individually

CHEF'S CHOICE DUO

130 per guest

Diplomat Prime Event Menus – Plated for the Table

PASSED CANAPÉS

prices are per piece, minimum 10 pcs per item.

cold

FOIE GRAS MOUSSE 8

brioche, grape chutney, cornichons

KING SALMON TARTARE 6

dill, mayer lemon, crispy capers, marbled rye toast

CHARRED WATERMELON 5

french feta, aged balsamic

LETTUCE WRAP 6

marinated octopus, edamame, pickled chilis

hot

CRISPY MAITAKE MUSHROOM 5

citrus ponzu

GRILLED NY STRIP 8

potato latke, red onion jam, horseradish aioli

AGED MANCHEGO ARANCINI 6

tomato jam, regiano parmesano

OYSTERS DIPLOMAT 8

creamed spinach, ají amarillo, gunaciale, parmesan, breadcrumbs