

The Cocoplum

CORAL GABLES • MIAMI

Thank you for your interest. All of us at the Coco Plum would like to assure you that you are in good hands. We would like to welcome the opportunity to be an integral part of your celebration. It will be our pleasure to make us available to answer your questions.

We believe that our dedicated staff of professionals can offer you the service and cuisine that will make your special day a wonderful memory.



Package Included Services

Décor

Round Tables, Chairs, Chair Covers, and Linen with variety of colors, Napkins, Sashes, Silverware, Glassware, Flatware. Upgrade linens and Chiavari Chairs are available by request.

Upon arrival, guests will be served a Welcome drink in the Terrace area.

Four Hours Premium Bar Service

Included Selections:

Johnnie Walker Black Label, Jack Daniel's, Dewar's, Grey Goose Vodka, Tanqueray Gin, Bacardi Superior, Lemon, Gold and Mojito, Jose Cuervo Gold, House Red and White Wine, Assorted Sodas, Juices and Mixers.

***Catering Service / Event Coordination / Bilingual Waiters / Bartenders Service
Champagne Toast***

Cocktail Menu

Butler Passed Hors D Oeuvres

(Selection of Four)

Mushrooms filled with Crab Meat

Petit Sea food Canapés

Chicken Bites Filled with Buffalo Cheese

Melon With Prosciutto Slices

Ceviche served in mini Glass

Sliced Prosciutto with Warm Asparagus

Coconut Shrimp With Mango Tartar Sauce (Upgrade)

Tomato Bruschettas

Margarita Shrimp (Upgrade)

Swedish Meatballs

Lobster Bisque (Upgrade)

Crab Pasta Served in Martini Glass

Tostones served with Ropa Vieja (Upgrade)

Petit Quiche Lorraine and Florentine
Garlic Mashed Potatoes served With Chicken in Mango Chutney (Upgrade)
Avocado Gazpacho
Antipasto Skewers
Spanish Plantains with Shrimp Enchiladas (Upgrade)
Beef Satay Skewers (Upgrade)
Assorted Sushi (Not Station) (Upgrade)

Seated Dinner

All dinner courses are prepared by our executive Chef
To Include a Salad, Main Course and Dessert Course.

Wine served at the table during dinner.

Choice of Salad: ***(Please Select One)***

- Oriental Salad*** (Up Grade) – (Mix of Bok Shoy, Nappa, Endive Leaves, Noodles with Sweet Chilly and Honey Ginger Dressing)
- Traditional Caesar Salad*** – (Hearts of Romaine Letucce, Imported Parmesan Cheese, Seasoned Focaccia Croutons and Caesar Dressing)
- House Salad*** – (Hearts of Romaine, English Cucumber and Tomatoes with Italian Balsamic Vinaigrette)
- Field Greens*** – (Mix Green Leaves with Mandarins and Almonds with Raspberry Vinaigrette)
- Garden Salad*** – (All American Blend Salad Mix, Carrots, Red Cabbage and Golden Italian Dressing)

Entrees ***(Please select two)***

Chicken

- Chicken Marsala*** – (Grilled Chicken Breast Served with Baby Portobello Mushrooms and Marsala Wine Sauce)
- Chicken Supreme*** – (Grilled Chicken Breast Served with Toasted Almonds, Orange and Whine Sauce)
- Chicken Dijon*** – (Grilled Chicken Breast Served with Creamy White Wine Dijon Mustard)
- Tropical Chicken*** – (Grilled Chicken Breast Served with Slightly Spicy Mango and Peach Sauce)
- Spinach Chicken*** (Up Grade) – (Grilled Chicken Breast Stuffed with Cheeses, Fresh Spinach and Bechamel Sauce)

Steak

(Please check upgrade options below)

Steak Burgundy (Upgrade \$10) – (Grilled Top Sirloin with Burgundy Wine Reduction)

Steak Marsala (Upgrade \$10) – (Grilled Top Sirloin with Marsala Wine Sauce)

Steak with Onions (Upgrade \$10) – (Grilled Top Sirloin Served with Red Onions Cooked in Red Wine Sauce)

Roasted Eye Round (Upgrade \$8)– (Eye Round Stuffed with Bacon and Carrots Served in Onion Sauce)

Pepper Steak (Upgrade \$10)– (Grilled Top Sirloin Serve with Bell Peppers Cooked in Wine)

Skirt Steak (Angus) (Upgrade \$12,50) – (Grilled Skirt Steak Served with your Choice of Sauce)

Veal (Upgrade \$15) – (Grilled Veal Served with Mint Jelly Sauce)

Filet Mignon (Upgrade \$20) – (Grilled Beef Tenderloin Served with Béarnaise Sauce)

Pork

Pork Tenderloin (Upgrade) – (Roasted Pork Tenderloin with Coarse Peppercorn and Onion Sauce)

Pork Loin – (Roasted Pork Loin Served with Portobello Mushroom Sauce)

Fish

Salmon (Upgrade) – (Roasted Salmon Serve with Capers and Bechamel Sauce)

Shrimp (Upgrade) – (Sautee Jumbo Shrimp in Butter and Garlic Sauce)

Tilapia – (Roasted Tilapia Served with Lemon Wine Sauce)

Choice of Two Accompaniements

Wild Rice Pilaf

Rosemary Roasted Baby Red Potatoes

Mediterranean Rice

Steamed Carrots

Mixed of Seasonal Vegetables

Steamed Asparagus

Garlic Mashed Potatoes

Steamed Green Beans

Food tasting available upon request at \$30 a plate. All upgrade items please add additional fee on top of the regular \$30 charge.

Children's Entrée

(Ages 12 & Under)

Chicken Nuggets, Mini Pizzas, Hamburgers and French Fries

Basket of Gourmet Rolls and Butter.

Alternative Meals are available for those who have special dietary requirements

***Freshly Brewed Regular And Decaffeinated Coffee served at the table after dinner
Complimentary Parking Available***

2018 Price \$110.00 per Adult & \$44.00 per Children (Minimum of 100 guests) plus 7% Sales Tax and 18% Service Charge.

2019 Price \$120.00 per Adult & \$44.00 per Children (Minimum of 100 guests) plus 7% Sales Tax and 18% Service Charge.

2020 Price \$130.00 per Adult & \$44.00 per Children (Minimum of 100 guests) plus 7% Sales Tax and 18% Service Charge.

Venue

Venue Rental

\$2,340.00 (Four Hours event for Saturdays)

\$2,019.00 (Four Hours Event for Fridays & Sundays)

Ceremony details and cost please see extra cost sheet

Deposit & Payments

***To secure a date, a signed contract and deposit of \$1,500.00 is required, payable by check or credit card.
Any remaining balance must be paid by check only and are due 15 days prior to event date.***