

RAVISH

OFF OCEAN

210 E OCEAN AVE, LANTANA FL

*Event Packages*

*FALL 2024*



# HORS D'OEUVRES


Tray-Passed Bites | Mix & Match Tiers | 20 Guest Minimum

Priced Per Person/Per Hour, Based On 1.5 Pieces Per Selection



## Tier 1 | \$5ea

CAPRESE SKEWER    
Mozzarella, Tomato, Balsamic Glaze


GOAT CHEESE & FIG FLATBREAD   
Whipped Goat Cheese, Balsamic Glaze, Chive


CLASSIC BRUSCHETTA   
Tomato, Basil, Garlic, EVOO

PERUVIAN CAULIFLOWER   
Saltado Vegetable Emulsion, Sweet Soy, Scallions,  
Salsa Criolla

FRANKS EN CROUTE  
Puff Pastry, Savory Beef

MUSHROOM CROSTINI   
Whipped Goat Cheese, Truffle Honey

AVOCADO-HUMMUS TOAST   
Pickled Red Onion, Feta Cheese

TRUFFLE MAC & CHEESE FRITTERS   
English Cheddar, Parmesan, White Truffle Aioli

## Tier 2 | \$7ea

VEGETABLE SPRING ROLLS   
Sweet Thai Chili Sauce

CORN & CHEDDAR CROQUETTES  
Bacon Onion Jam, Fried Parsley

GERMAN PRETZEL BITES   
Artisan Beer Cheese

TUNA POKE NACHO  
Cucumber, Sesame, Ponzu, Wonton Crisp

LOCAL CEVICHE   
Aji Amarillo, Citrus, Candied Sweet Potato, Cilantro

COCONUT SHRIMP  
Sweet Thai Chili Sauce

CHICKEN YAKITORI BITES\*  
Pineapple Glaze

BRAISED PORK TOSTONES  
Avocado Crema, Micro Cilantro

## Tier 3 | \$9ea

SHRIMP COCKTAIL   
Citrus-Poached, Housemade Cocktail Sauce

CRAB CAKE  
Old Bay Aioli, Herbs

WALDORF CHICKEN SALAD CROISSANT  
Chicken Breast, Grapes, Walnut




KOREAN FRIED CHICKEN BAO BUNS  
Fresno-Hoisin Sauce, Quick Pickled Cucumber Everything Seasoning, Chives

BEEF OR CHICKEN EMPANADA  
Avocado Crema, Micro Cilantro

BEEF CARPACCIO CROSTINI  
Parmesan, Arugula, Lemon

PETITE BEEF WELLINGTON  
Mushroom Duxelles, Creamed Spinach

KOREAN BEEF SKEWER   
Gochujang Glaze, Scallion, Sesame Seeds

 Gluten Free    Vegetarian    Vegan   \* can be made GF

# BRUNCH PRIX FIXE

*Plated Brunch | For 10-50 Guests*

*Priced Per Person | Basic N/A Included | Saturday + Sunday Only Between 11am-3pm*



## Two Course Menu | \$30

### *Entrée (select up to 4)*

Choice of

#### CACHAPA BENEDICT

*Butchers Cut, Sweet Corn Cake, Cilantro Hollandaise, Aji Verde, Poached Egg*

#### SHRIMP AND GRITS

*Poached Key West Pink Shrimp, Polenta Cake, Truffle Foam, Chive Oil*

#### SHAKSHUKA

*Onions, peppers, Tomato, Herbs, Poached Egg, Naan Bread*

#### BREAKFAST SMASH BURGER

*House Blend Patties, American Cheese, Bacon & Onion Jam*

#### BANANA PANCAKES

*Banana Maple, Whipped Coconut Cream, Caramelized Bananas*

#### APPLE PECAN SALAD

*Baby Kale, Roasted Squash, Honeycrisp Apple Candied Pecan, Blue Cheese  
Apple Cider Vinaigrette | With or Without Grilled Chicken*

### *Dessert*

For the Table

#### COOKIES & DONUTS

*Chef's House-Baked Cookies, Ricotta Donut Holes*

# LUNCH PRIX FIXE

*Pre-Ordered Plated Lunch | For 10-50 Guests*

*Priced Per Person | Basic N/A Included | Pre-Order Required*



## Two Course Menu | \$30

### *Entrée*

*Pre-Selected, Choice of*

#### RAVISH HOUSE SALAD

*Baby Arugula, Shaved Parmesan, Heirloom Tomato, Pickled Red Onion,  
Red Wine Vinaigrette  
With or Without Grilled Chicken*

#### ROASTED BEET SALAD

*Whipped Goat Cheese, Arugula, Pistachio Lemon Vinaigrette, Sea Salt  
With or Without Grilled Chicken*

#### SMASH BURGER

*House-Blend Patty, American Cheese, LTOP, Bacon, Ravish Sauce,  
French Fries*

#### GRILLED MAHI TACOS

*House Slaw, Gribiche, Yuca Fries*

#### BLACKENED CHICKEN SANDWICH

*Smoked Tomato & Bacon Jam, Smoked Gouda Cheese, Arugula,  
Brioche Bun, French Fries*

### *Dessert*

*For the Table*

#### COOKIES & DONUTS

*Chef's House-Baked Cookies, Ricotta Donut Holes*

Plated Lunch | For 10-50 Guests

Priced Per Person | Basic N/A Included



## Three Course Menu | \$45

### *For the Table*

#### LOCAL FISH CEVICHE

*Coconut Leche De Tigre, Candied Sweet Potato, Cilantro, Plantain Strings*

#### CANNELLINI BEAN DIP

*Lemon, Chili Oil, Naan, Crudités*

### *Entrée*

Choice of

#### ROASTED BEET SALAD

*Whipped Goat Cheese, Arugula, Pistachio Lemon Vinaigrette, Sea Salt With or Without Grilled Chicken*

#### THE FRENCH DIP

*Prime Rib, Caramelized Onions, Swiss Cheese, Horseradish Crème, Au Jus, Hoagie*

#### BAJA FISH TACOS

*Mahi Mahi, Creamy Napa Cabbage Slaw, Aji Amarillo Crema, Yuca Fries*

### *Dessert*

Choice of

#### BREAD PUDDING

*Banana-Maple-Bourbon Sauce, Chocolate Chips, Swiss Meringue, Candied Pecans*

#### MANGO KEY LIME PIE

*Graham Cracker-Almond Crust, Swiss Meringue, Berry Jam*

# DINNER PRIX FIXE

*Elegant Plated Dinner | For 10-50 Guests*

*Priced Per Person | Basic N/A Included | Bread Service Available*



## Three Course Menu | \$50

### *Salad*

#### HOUSE SALAD

*Baby Arugula, Shaved Parmesan, Heirloom Tomato, Pickled Red Onion, Red Wine Vinaigrette*

### *Entrée*

Choice of

#### AIRLINE CHICKEN BREAST

*Creamy Polenta, Mushroom Ragù, Truffle Cream Foam, Herbs*

#### TERIYAKI SALMON

*Parsnip Purée, Charred Scallion, Crispy Kale, Pickled Apples*

#### HANDMADE PARPARDELLE

*Braised Duck Ragù, Crème Fraîche, Manchego, Chives*

### *Dessert*

Choice of

#### BREAD PUDDING

*Banana-Maple-Bourbon Sauce, Chocolate Chips, Swiss Meringue, Candied Pecans*

#### SEASONAL SORBET

*Chef's Rotating Selection*



## Four Course Menu | \$65

### *For the Table*

#### LOCAL FISH CEVICHE

*Coconut Leche De Tigre, Candied Sweet Potato, Cilantro, Plantain Strings*

#### GRILLED SPARE RIBS

*Miso-Butterscotch Glaze, Sesame Seeds, Chives*

### *Salad*

Choice of

#### HOUSE SALAD

*Baby Arugula, Shaved Parmesan, Heirloom Tomato, Pickled Red Onion, Red Wine Vinaigrette*

#### APPLE PECAN SALAD

*Baby Kale, Roasted Squash, Honeycrisp Apple, Candied Pecan, Bleu Cheese, Apple Cider Vinaigrette*

### *Entrée*

Choice of

#### AIRLINE CHICKEN BREAST

*Creamy Polenta, Mushroom Ragù, Truffle Cream Foam, Herbs*

#### TERIYAKI SALMON

*Parsnip Purée, Charred Scallion, Crispy Kale, Pickled Apples*

#### BUTCHER'S CUT

*Sweet Corn & Mozzarella Tarte, Aji Verde, Charred Avocado, Salsa Criolla*

### *Dessert*

Choice of

#### BREAD PUDDING

*Banana-Maple-Bourbon Sauce, Chocolate Chips, Swiss Meringue, Candied Pecans*

#### MANGO KEY LIME PIE

*Graham Cracker-Almond Crust, Swiss Meringue, Berry Jam*



## Five Course Menu | \$95

### *For the Table*

#### SHRIMP AL AJILLO

*Lemon Beurre Blanc, Sourdough Crisp, Herbs*

#### THE HOLIDAY EMPANADA

*Confit Turkey Breast, Mashed Potatoes, Stuffing, Cranberry Sauce, Gravy*

### *Salad*

Choice of

#### HOUSE SALAD

*Baby Arugula, Shaved Parmesan, Heirloom Tomato, Pickled Red Onion, Red Wine Vinaigrette*

#### APPLE PECAN SALAD

*Baby Kale, Roasted Squash, Honeycrisp Apple, Candied Pecan, Bleu Cheese, Apple Cider Vinaigrette*

### *Entrée*

Choice of

#### AIRLINE CHICKEN BREAST

*Creamy Polenta, Mushroom Ragù, Truffle Cream Foam, Herbs*

#### TERIYAKI SALMON

*Parsnip Purée, Charred Scallion, Crispy Kale, Pickled Apples*

#### HANDMADE PARPARDELLE

*Braised Duck Ragù, Crème Fraîche, Manchego, Chives*

### *Steak to Share*

For the Table

#### 36OZ TOMAHAWK

*Herb Butter, R1 Sauce, Succotash, Patatas Bravas*

### *Dessert*

Choice of

#### RICOTTA DONUT HOLES

*Dulce De Leche, Chocolate Sauce, Cinnamon Sugar*

#### MANGO KEY LIME PIE

*Graham Cracker-Almond Crust, Swiss Meringue, Berry Jam*



# FAMILY STYLE

Enhance Any Plated Menu With Large Format Add-Ons | Stationary Displays Available

Priced Per Person | Basic N/A Included



## *Cold Starters*

### LOCAL FISH CEVICHE | \$8

*Coconut Leche De Tigre, Candied Sweet Potato, Cilantro, Plantain Strings*

### CANNELLINI BEAN DIP | \$8

*Lemon, Chili Oil, Naan, Crudités*

### MEZZE PLATTER | \$9

*Crudités Vegetables, Naan Bread, Hummus, Roasted Red Pepper Dip |  
Cannellini Bean Dip +\$2*

### COMPOSED SALAD | \$9

*Choice of: Ravish House Salad, Chopped Wedge Salad, Roasted Beet Salad*

### CHARCUTERIE BOARD | \$12

*Chef Selection of Cheeses and Cured Meats, Seasonal Jam, Local Honey,  
Marcona Almonds, Marinated Olives, Cornichons, Grilled Sourdough*

## *Premium Hot Sides*

### LOBSTER MAC & CHEESE | \$12

*Maine Lobster, Bechamel, Breadcrumbs*

### POTATOES AU GRATIN | \$8

*Thinly Sliced Potato, House Cheese Blend*

### CREAMED SPINACH | \$7

*House Cheese Blend, Onion, Garlic*

### CREAMED CORN | \$8

*Bacon, Onion, House Cheese Blend*

### MUSHROOM RISOTTO | \$10

*Arborio Rice, White Wine, Parmesan*

### CRISPY BRUSSELS SPROUTS | \$8

*Sweet Chili Glaze, Crushed Peanuts*

### SWEET POTATO CASSEROLE | \$8

*Marshmallow, Candied Pecan*

### PERUVIAN CAULIFLOWER | \$8

*Saltado Vegetable Emulsion, Sweet Soy, Scallions, Salsa Criolla*

### MUSHROOM POLENTA | \$8

*Creamy Polenta, Braised Mushroom Blend*

# DINNER & DESSERT STATIONS

Create A Custom Menu With Interactive Stations

Priced Per Person | Basic N/A Included



## The Savory Dinner Stations

### Self-Service

Guests Build Their Own Plate | No Attendant

#### SALAD BAR | \$14

Arugula, Iceberg Lettuce, Baby Heirloom Tomato, Cucumber, Red Onion, Shredded Carrot, Crumbled Feta, Crouton, Garbanzo Bean, Red Wine Vinaigrette, Creamy Ranch

#### POKE BAR | \$24

Choice of 2 Proteins

Tuna, Salmon, Marinated Tofu

Includes

Cucumber, Shredded Carrot, Red Onion, Edamame, Radish, Wakame Salad, Pickled Ginger

#### TACO BAR | \$22

Choice of 2 Proteins

Lime Shrimp, Beef Barbacoa, Chipotle Chicken

Includes

Shredded Lettuce, Tomato Salsa, Guacamole, Cotija Cheese, Sour Cream, Flour Tortillas

#### COMPOSED PASTA SELECTION | \$20

Grilled Chicken Alfredo, Bolognese, Vegetable Pesto | Shrimp +\$5  
House-Baked Rolls, Parmesan, Crushed Red Pepper

#### SLIDER STATION | \$22

Smash Burger, Chicken Burger, Veggie Burger, Tater Tots, Coleslaw

### Live-Action

Interactive Chef Experience | \$150++ Per Chef Attendant

#### GRILL MASTER | \$18

Choice of 2 Proteins

Chicken Kebabs, All-Beef Hot Dogs, Burgers | Lamb Lollipops +\$6

Includes

American Cheese, Lettuce, Tomato, Onion, Condiments, Potato Salad, Cole Slaw

#### CARVING STATION

Choice of

Prime Rib with Horseradish Creme & Au Jus | \$35

Honey Roasted Ham with Honey Glaze | \$20

### The Sweet

Dessert Stations

#### COOKIES & DONUTS | \$14

Assorted Cookies, Housemade Ricotta Donut Holes

#### CHURRO BAR | \$14

Cinnamon Sugar, Mexican Chocolate, Salted Caramel, Dulce De Leche

#### ASSORTED TARTS | \$14

Peanut Butter-Chocolate Tart, Peaches & Cream Tart

#### RAVISH DESSERT DISPLAY | \$17

Selection of Housemade Sweets from our Dessert Menu

#### FLAMBÉ DONUT STATION | \$16

\$150++ Attendant Fee

Ricotta Donut Holes, Brown Sugar Butter, Cinnamon, Rum, Vanilla Ice Cream

#### SUNDAE BAR | \$18

\$150++ Attendant Fee

Vanilla & Chocolate Ice Cream, Chocolate Sauce, Salted Caramel, Sprinkles, Crushed Nuts, Cherries

# BRUNCH STATIONS

*Elevate The Morning Routine With Interactive Stations*

*Priced Per Person | Basic N/A Included*



## *Culinary*

**PASTRY SELECTION | \$6**

*Assorted House-Baked Pastries*

**FRUIT DISPLAY | \$6**

*Assorted Sliced Fresh Fruit*

**PARFAIT BAR | \$8**

*Greek Yogurt, Granola, Seasonal Berries, Sliced Banana,  
Local Honey, Sliced Almonds, Toasted Coconut  
| Additional Fruit +\$2*

**BAGEL COUNTER | \$12**

*Assorted Bagels, Whipped Cream Cheese, Scallions,  
Smoked Salmon, Sliced Tomato, Cucumbers, Capers*

**THE CLASSIC BREAKFAST | \$16**

*Scrambled Eggs, Bacon, Sausage, Roasted Potatoes, French Toast  
| Roasted Vegetables +\$4  
| Assorted Bagels, Cream Cheese +\$2*

**LIVE-ACTION OMELETTE STATION | \$14**

\$150++ Chef Attendant Fee

*Eggs, Assorted Cheese, Peppers, Onions, Tomato, Spinach,  
Bacon, Pork Sausage*

## *Bottomless Beverage*

**BUILD-YOUR-OWN-MIMOSA BAR | \$20**

\$150++ Optional Bartender Attendant Fee

*House Sparkling Wine, Orange Juice, Peach Juice,  
Cranberry Juice, Pineapple Juice  
Upgrade to Champagne +\$12*

**BUILD-YOUR-OWN-BLOODY MARY BAR | \$18**

\$150++ Optional Bartender Attendant Fee

*Well Vodka, Tomato Juice, Cracked Pepper,  
Assorted Garnish  
Upgrade to Tito's or Kettle One +\$8*

**COFFEE STATION | \$50 SETUP**

\$150++ Optional Attendant Fee

*Regular Coffee, Whole Milk, Sugar Selection  
Decaf Coffee and Dairy-Free Milk Available Upon Request*

# BEVERAGE



## Open Bar Packages

Per Person/Per 2 Hours | +20% Each Additional Hour

### *Basic Non-Alcoholic | 5*

Included in Most Menus

SOFT DRINKS, SPECIALTY COFFEES & TEAS

### *Beer & Wine | 30*

Includes Previous Package in Addition to

DOMESTIC & IMPORT BEER

*Coors Light | Miller Lite | Blue Moon | Heineken | Yuengling | Corona Extra |  
Modelo | Heineken 0.0*

HOUSE WINE

*Chardonnay | Sauvignon Blanc | Pinot Noir | Cabernet Sauvignon | Sparkling*  
Ask about upgrading your wines from our Wine List

### *Standard | 38*

Includes Previous Package in Addition to

WELL LIQUOR

*Smirnoff | New Amsterdam | Don Q | El Jimador | Old Forester*

### *Premium | 45*

Includes Previous Package in Addition to

MID-TIER LIQUOR

*Tito's | Bombay | Bacardi | Captain Morgan | Espolon Blanco | Jack Daniels |  
Old Forester | Johnny Walker Black*

### *Luxe | 65*

Includes Previous Package in Addition to

TOP SHELF LIQUOR

*Ketel One | Grey Goose | Hendricks | Ron Zacapa 23 | Casamigos Blanco +  
Reposado | Woodford Reserve | Whistle Pig Rye | Macallan 12*

## *Add-Ons*

### *Welcome Cocktail*

RAVISH SIGNATURE COCKTAILS | 15

CLASSIC COCKTAILS | 14

### *Satellite Bar*

AVOID THE LINES WITH YOUR OWN PRIVATE BAR | 150 SETUP

# Don't Forget

## ENHANCEMENTS, RENTALS & REMINDERS

**Champagne Tower**

**Cake / Cupcakes**

**Floral Arrangements**

**Decor Rental**   
Balloon Arch | Displays | Backdrops

**Tables / Linens / Chairs**

**Custom Signage**   
Welcome Sign | Seating Chart | Station Labels

**Stationary**   
Invitations | Directions | Thank You

**Up Lighting / Ambience**

**Weather-Proofing**   
Tents | Umbrellas | Heaters

**Additional Washroom**

**Entertainment**   
DJ's  
Instrumental Group  
Acoustic Singer/Songwriter

**Photographer/Videographer**

**Speeches / Announcements / Games**