

RAVISH

OFF OCEAN

210 E OCEAN AVE, LANTANA FL

Event Packages

WINTER-SPRING 2025

HORS D'OEUVRES

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

Priced Per Person-Per Hour | Avg. 1.5 Pieces Per Selection



- \$5 -

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

- \$7 -

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

- \$9 -

SHRIMP COCKTAIL 
Citrus-Poached, Housemade Cocktail Sauce

CRAB CAKE
Old Bay Aioli, Herbs

WALDORF CHICKEN SALAD CROISSANT
Chicken Breast, Grapes, Walnut

“DRIVE-THRU” BEEF TARTARE 
Grilled Onion, Ravish Sauce, Potato Sticks, Shredded Lettuce, Beamster Cheese

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

PORK BELLY HASH

Tater Tots, Caramelized Onions, Fried Eggs, Hollandaise

STEAK & EGGS

*Black Bean Purée, Avocado Crema, Fried Eggs, Pickled Red Onion
Cotija Cheese, Crispy Potatoes*

A RAVISHING BREAKFAST

Two Eggs Your Way, Crispy Potatoes, Bacon, Turkey Sausage, Toast

THE BREAKFAST BURGER

Smoked Tomato & Onion Jam, American Cheese, Fried Egg, Crispy Potatoes

BANANAS FOSTER PANCAKES

Banana-Maple Syrup, Caramelized Bananas, Whipped Cream, Toasted Coconut

ROASTED BEET SALAD

*Watercress, Arugula, Pickled Shallot, Goat Cheese Crumble, Pistachio Brittle
Champagne Vinaigrette
With or Without Grilled Chicken*

Dessert

RAVISH DESSERT SAMPLER

Selection of 3 for the Table:

CINNAMON & SUGAR RICOTTA DONUT HOLES

PEANUT BUTTER & CHOCOLATE TARTS

PEACHES & CREAM TARTS

MANGO KEY LIME PIE

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

*Watercress, Arugula, Pickled Shallot Goat Cheese Crumble, Pistachio Brittle
Champagne Vinaigrette
With or Without Grilled Chicken*

SMASH BURGER

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

BLACKENED MAHI TACOS

House Slaw, Gribiche, Yuca Fries

JERK CHICKEN SANDWICH

Pineapple Salsa, Citrus Slaw, Brioche Bun, French Fries

Dessert

RAVISH DESSERT SAMPLER

Selection of 3 for the Table:

CINNAMON & SUGAR RICOTTA DONUT HOLES

PEANUT BUTTER & CHOCOLATE TARTS

PEACHES & CREAM TARTS

MANGO KEY LIME PIE

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

WARM FETA DIP

Roasted Red Pepper, Naan Bread, Crudités

Entrée

Choice of

ROASTED BEET SALAD

*Watercress, Arugula, Pickled Shallot Goat Cheese Crumble, Pistachio Brittle
Champagne Vinaigrette
With or Without Grilled Chicken*

THE FRENCH DIP

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

BLACKENED MAHI TACOS

House Slaw, Gribiche, Yuca Fries

Dessert

RAVISH DESSERT SAMPLER

Selection of 3 for the Table:

CINNAMON & SUGAR RICOTTA DONUT HOLES

PEANUT BUTTER & CHOCOLATE TARTS

PEACHES & CREAM TARTS

MANGO KEY LIME PIE

DINNER PRIX FIXE

Elegant Plated Dinner | For 10-50 Guests

*Priced Per Person | Basic N/A Included
Bread Service Available | Vegetarian Entrée Available Off-Menu*



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, Braised Mushroom, Truffle Foam, Herbs

TERIYAKI SALMON

Parsnip Purée, Charred Scallion, Crispy Kale, Pickled Apples

BRAISED BEEF SHORT RIB

Crispy Broccolini, Pomme Purée, Roasted Vegetable Caramel

Dessert

RAVISH DESSERT SAMPLER

Selection of 3 for the Table:

CINNAMON & SUGAR RICOTTA DONUT HOLES

PEANUT BUTTER & CHOCOLATE TARTS

PEACHES & CREAM TARTS

MANGO KEY LIME PIE



Four Course Menu | \$65

For the Table

LOCAL FISH CEVICHE

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

BRUSSELS SPROUTS

Sweet Chili Glaze, Crushed Peanut

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, Braised Mushroom, Truffle Foam, Herbs

TERIYAKI SALMON

Parsnip Purée, Charred Scallion, Crispy Kale, Pickled Apples

BRAISED BEEF SHORT RIB

Crispy Broccolini, Pomme Purée, Roasted Vegetable Caramel

Dessert

RAVISH DESSERT SAMPLER

Selection of 3 for the Table:

CINNAMON & SUGAR RICOTTA DONUT HOLES

PEANUT BUTTER & CHOCOLATE TARTS

PEACHES & CREAM TARTS

MANGO KEY LIME PIE



Five Course Menu | \$95

For the Table

WARM FETA DIP

Roasted Red Pepper, Naan Bread, Crudités

GRILLED SPARE RIBS

Miso Butterscotch, Gochujang, Sesame, Quick-Pickled Cucumber

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, Braised Mushroom, Truffle Foam, Herbs

TERIYAKI SALMON

Parsnip Purée, Charred Scallion, Crispy Kale, Pickled Apples

RIGATONI PRIMAVERA

Kale Pesto, Squash Zucchini, Blistered Tomato, Chili Oil

Steak to Share

For the Table

36OZ TOMAHAWK

Au Poivre, Roasted Garlic Aioli, Yuca Fries, Crispy Broccolini

Dessert

RAVISH DESSERT SAMPLER

Selection of 3 for the Table:

CINNAMON & SUGAR RICOTTA DONUT HOLES

PEANUT BUTTER & CHOCOLATE TARTS

PEACHES & CREAM TARTS

MANGO KEY LIME PIE

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

WARM FETA DIP | \$8

Roasted Red Pepper, Naan Bread, Crudités

MEZZE PLATTER | \$9

Hummus, Roasted Red Pepper Dip, Crudités Vegetables, Naan Bread,

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

BRUSSELS SPROUTS | \$8

Sweet Chili Glaze, Crushed Peanut

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, Tomato, Cucumber, Red Onion, Shredded Carrot, Crumbled Feta, Shaved Parmesan, Crouton, Garbanzo Bean, Red Wine Vinaigrette, Creamy Ranch

POKE BAR | \$24

Choice of 2 Proteins

Tuna, Salmon, Marinated Tofu

Includes

Sushi Rice, 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

Fajita Vegetables, 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

CARVING STATION

Choice of

Prime Rib with Horseradish Creme & Au Jus | \$35
Honey Roasted Ham with Honey Glaze | \$20

GRILL MASTER | \$18

Choice of 2 Proteins

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

Includes

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

The Sweet: Dessert Stations

Self-Service

Guests Build Their Own Plate | No Attendant

COOKIES & DONUTS | \$14

Assorted Cookies, Housemade Ricotta Donut Holes

ASSORTED TARTS | \$14

Peanut Butter-Chocolate Tart, Peaches & Cream Tart

CHURRO BAR | \$14

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

RAVISH DESSERT SAMPLER | \$17

Selection of 3: Peaches & Cream Tarts, Peanut Butter & Chocolate Tarts, Mango Key Lime Pie, Cinnamon & Sugar Ricotta Donut Holes

CUSTOM CAKE | \$80 | \$110

Select 1 Size

Serves up to 15, Serves up to 25

Select 1 Cake Flavor

Vanilla, Chocolate, Carrot Cake

Select 1 Frosting Flavor

Vanilla Buttercream, Chocolate Buttercream, Cream Cheese

Live-Action

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

FLAMBÉ DONUT STATION | \$16

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

SUNDAE BAR | \$18

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 | \$20/2HRS

\$150++ Optional Bartender Attendant Fee

*House Sparkling Wine, Orange Juice, Peach Juice,
Cranberry Juice, Assorted Fruit for Garnish
Upgrade to Champagne with À La Carte Pricing*

BUILD-YOUR-OWN-BLOODY MARY BAR | \$18/2HRS

\$150++ Optional Bartender Attendant Fee

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

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 | Brands May Vary

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

*Corona Extra | Coors Light | Blue Moon | Funky Buddha Hop Gun IPA | Guinness | Heineken
Heineken 0.0 | Kronenberg Blanc 1664 | Miller Lite | Modelo | Yuengling*

HOUSE WINE

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

Standard | 38

Includes Previous Packages in Addition to:

WELL LIQUOR

Smirnoff | New Amsterdam | Don Q | El Jimador | Old Forester | Dewar's

Premium | 45

Includes Previous Packages in Addition to:

MID-TIER LIQUOR

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

Luxe | 65

Includes Previous Packages 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

Champagne Tower

IMPRESS YOUR GUESTS WITH A BUBBLY DISPLAY | 12

Satellite Bar

AVOID THE LINES WITH YOUR OWN PRIVATE BAR | 150 SETUP

RENTALS, FEES & EXTRAS

All the miscellaneous things included vs. not included with your event.

Request our Vendor List for local recommended wedding planners, rental companies, hair stylists and more.



Provided by Ravish

Everything we have in-house as part of our normal restaurant operation. No additional cost.

GOLD FLATWARE

GOLD SERVING UTENSILS

BLACK LINEN NAPKINS

BLACK PAPER BEVERAGE NAPKINS

STANDARD GLASSWARE

ASSORTED PLATES

ASSORTED TABLES & CHAIRS

Available for Rent

Event materials we own/are able to source. Setup included in price.

WHITE/BLACK TABLE LINEN

\$50 per 20 guests

WHITE/COLORED LINEN NAPKINS

\$25 per 20 guests

TABLE FLORAL ARRANGEMENTS

\$100 per 20 guests

TABLE DECOR

\$50 per 20 guests

(table runners, gold chargers, LED candles, votives)

Fees & Extras

Miscellaneous fees that go beyond the standard operation.

CAKE-CUTTING FEE | \$2 PER GUEST

WINE CORKAGE FEE | \$25 PER BOTTLE

REQUESTED ADDITIONAL SERVER/BARTENDER | \$150 PER STAFF

VALET | \$150 PER ATTENDANT

MICROPHONE & SPEAKER | \$150

COURTYARD USE & SETUP FEE | \$500

REQUESTED EXTENDED BAR HOURS | \$100 PER HALF HOUR

We welcome and do not charge for bringing in your own DJ, entertainment, decor, favors, etc.