

RAVISH

OFF OCEAN

210 E OCEAN AVE, LANTANA FL

*Events Package*

*SUMMER 2024*



# HORS D'OEUVRES


Tray-Passed Bites | 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 3 | \$9ea

KOREAN BEEF SKEWER   
Gochujang Glaze, Scallion, Sesame Seeds

CRAB CAKE  
Old Bay Aioli, Herbs

BEEF OR CHICKEN EMPANADA  
Avocado Crema, Micro Cilantro

PETITE BEEF WELLINGTON  
Mushroom Duxelles, Creamed Spinach

BEEF CARPACCIO CROSTINI  
Parmesan, Arugula, Lemon

WALDORF CHICKEN SALAD CROISSANT  
Chicken Breast, Grapes, Walnut

SHRIMP COCKTAIL  
Citrus-Poached, Housemade Cocktail Sauce

## 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

CEVICHE SHOOTER  
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



 Gluten Free  Vegetarian  Vegan

# 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

Choice of

#### STEAK & EGGS

*5oz Hanger Steak, Red Wine Demi-Glace, Yuca Fries, Truffle Aioli, Two Eggs Your Style*

#### CRISPY CHICKEN HASH

*Crispy Potatoes, Caramelized Onions, Hollandaise, Fried Eggs*

#### BREAKFAST SMASH BURGER

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

#### RAVISH HOUSE SALAD

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

### Dessert

For the Table

#### COOKIES & DONUTS

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



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# 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 CARPACCIO

*Crumbled Feta, Arugula, Candied Pecans, Olive Oil, Sea Salt  
With or Without Grilled Chicken*

#### SMASH BURGER

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

#### BAJA FISH TACOS

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

#### BLACKENED CHICKEN SANDWICH

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

### Dessert

For the Table

#### COOKIES & DONUTS

*Chefs House-Baked Cookies, Ricotta Donut Holes*



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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*

#### GREEN GODDESS DIP

*Crudités Vegetables, Naan Bread, Chili Oil, Herbs*

### Entrée

Choice of

#### ROASTED BEET CARPACCIO

*Crumbled Feta, Arugula, Candied Pecans, Olive Oil, 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



## Three Course Menu | \$50

### Salad

#### HOUSE SALAD

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

### Entrée

Choice of

#### GRILLED CHICKEN SKEWERS

*Carrot Purée, Harissa Roasted Carrots, Pistachio Dust, Summer Fennel Salad*

#### GRILLED SALMON

*Onion Soubise, Succotash, Salsa Macha*

#### PORK BELLY FRIED RICE

*Sweet Soy, Cabbage, Carrot, Quick Pickled Cucumber, Fried Egg, Spicy Aioli*

### Dessert

Choice of

#### BREAD PUDDING

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

#### SEASONAL SORBET

*Chef's Rotating Selection*



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## Four Course Menu | \$65

### *For the Table*

#### LOCAL FISH CEVICHE

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

#### GRILLED SPARE RIBS

*Spicy Peach Glaze, Pickled Fresnos, Herbs*

### *Salad*

Choice of

#### HOUSE SALAD

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

#### ROASTED BEET CARPACCIO

*Crumbled Feta, Arugula, Candied Pecans, Olive Oil, Sea Salt*



### *Entrée*

Choice of

#### GRILLED CHICKEN SKEWERS

*Carrot Purée, Harissa Roasted Carrots, Pistachio Dust, Summer Fennel Salad*

#### GRILLED SALMON

*Onion Soubise, Succotash, Salsa Macha*

#### BUTCHER'S CUT

*Patatas Bravas, Green Garlic Romesco*

### *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*

#### SALMON TARTARE

*Aji Amarillo Emulsion, Blood Orange Segments, Cucumbers, Salsa Criolla, Scallions, Taro Root Chips*

#### GYRO EMPANADA

*Lamb & Beef, Caramelized Onions, Tzatziki, Pepperoncini*

### *Salad*

Choice of

#### HOUSE SALAD

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

#### ROASTED BEET CARPACCIO

*Crumbled Feta, Arugula, Candied Pecans, Olive Oil, Sea Salt*

### *Entrée*

Choice of

#### RICOTTA GNOCCHI

*Cacio E Pepe Cream, Confit Mushrooms, Summer Truffle*

#### GRILLED CHICKEN SKEWERS

*Carrot Purée, Harissa Roasted Carrots, Pistachio Dust, Summer Fennel Salad*

#### GRILLED SALMON

*Onion Soubise, Succotash, Salsa Macha*

### *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*

### GREEN GODDESS DIP | \$8

*Crudités Vegetables, Naan Bread, Chili Oil, Herbs*

### MEZZE PLATTER | \$9

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

### COMPOSED SALAD | \$9

*Choice of: Ravish House Salad, Chopped Wedge Salad, Watermelon Greek 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*

### PAPAS BRAVAS | \$8

*Smashed Red Potatoes, Spicy Tomato Sauce*



# 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

#### DESSERT DISPLAY | \$17

Chef-Selected Sweets

#### SUNDAE BAR | \$18

\$150++ Attendant Fee

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

#### FLAMBÉ DONUT STATION | \$16

\$150++ Attendant Fee

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

# 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, Local Honey, Sliced Almonds, Bananas, 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, Pork Sausage, Roasted Potatoes, French Toast | 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*





# BEVERAGE



## Open Bar Packages

Per Person/Per 2 Hours | +20% Each Additional Hour | \$150++ Optional Satellite Bar

### *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 | Guinness | 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 | Glenlivet 12*

## Add-Ons

### *Welcome Cocktail | 9*

SELECT FROM OUR SIGNATURE & CLASSIC COCKTAILS

### *Satellite Bar | 150*

AVOID THE LINES WITH YOUR OWN PRIVATE BAR





# 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 | \$250 & up  
Instrumental Group | \$300 & up  
Acoustic Singer/Songwriter | \$400 & up

**Photographer/Videographer**   
Starting at \$250/hr

**Speeches / Announcements / Games**

