# 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 (2) 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 (2)
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

(2) Gluten Free

Vegetarian Vegetarian



Tier 2 | \$7ea

VEGETABLE SPRING ROLLS **V**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



# **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



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

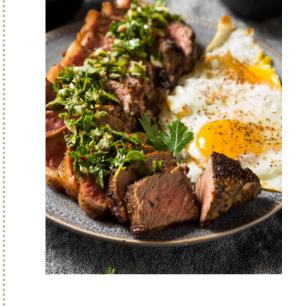
Baby Arugula, Shaved Parmesan, Heirloom Tomato, Pickled Red Onion, Red Wine Vinaigrette With or Without Grilled Chicken

Dessert

For the Table

COOKIES & DONUTS

Chef's House-Baked Cookies, Ricotta Donut Holes







# 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



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



For the Table

#### COOKIES & DONUTS

Chef's House-Baked Cookies, Ricotta Donut Holes









### 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

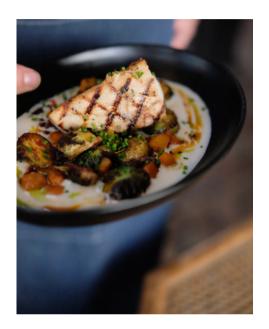
### BREAD PUDDING

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

### SEASONAL SORBET

Chef's Rotating Selection









### 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



### 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



#### 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



### **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



Choice o

#### **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



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



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, Breadcrumb

### 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



Smashed Red Potatoes, Spicy Tomato Sauce





# DINNER & DESSERT STATIONS

Create A Custom Menu With Interactive Stations

Priced Per Person | Basic N/A Included





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

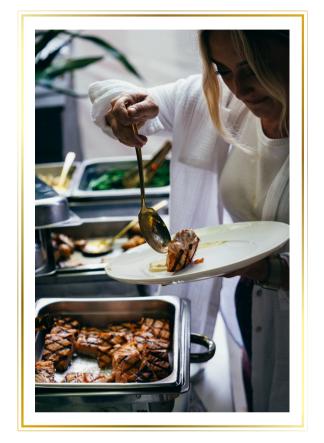
Chicken Kebabs, All-Beef Hot Dogs, Burgers | Lamb Lollipops +\$6

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



### 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 Piq 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	Rauesh
Photographer/Videographer Starting at \$250/hr	
Speeches / Announcements / Games	