





FLORIDA

AMERANT BANK ARENA

CATERING MENU

2026–27 SEASON

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A 21% service charge and applicable taxes will be added to all food and beverage orders.



BREAKFAST

Per guest · Minimum 50 Guests · Served with Fresh Squeezed OJ, Assorted Tea & Premium Brewed Coffee.

CONTINENTAL BREAKFAST $24.95 PER GUEST

RISE AND SHINE

Bakery-fresh muffins, pastries, and bagels served with cream cheese and preserves, a fresh fruit display and yogurt.

BREAKFAST BUFFETS $34.95 PER GUEST

SUNSHINE STATE

Scrambled eggs with cheese, tomatoes, and scallions, breakfast sausages or crispy bacon, rosemary garlic breakfast potatoes and thick-sliced French toast or Belgian waffles with warm maple syrup and fresh tropical fruit display.



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A LA CARTE

Sold individually by unit as listed.

FOOD PER DOZEN

Bagel and Cream Cheese & Spreads	$60 DOZEN
Assorted Breakfast Pastries	$48
Sliced Seasonal Fruit and Berries	$10 PER GUEST
Whole Fresh Fruit	$50
Assorted Individual Yogurt	$36
Assorted Cold Cereals	$24
Granola Bars	$6 EACH

SNACK PER PERSON

House-Made Potato Chips & Onion Dip	$9
House-Made Tortilla Chips & Salsa	$4
Pretzel Twists	$6
Popcorn	$6
Roasted Fancy Mixed Nuts	$10

BEVERAGES PER GALLON

Fresh Squeezed Orange Juice	$65
Fruit Juice	$65
Coffee and Decaffeinated	$70
Hot Tea	$45
Iced Tea	$45
Milk	$30



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BOXED LUNCHES

Per guest · Minimum 50 guests · Includes potato chips, fresh fruit, potato salad cup, fresh baked cookie & bottled water.

CLASSIC SANDWICHES $20.50 PER GUEST

TUNA & CHICKEN SALAD

HAM & SWISS

TURKEY & PROVOLONE

ROAST BEEF AND CHEDDAR

GOURMET WRAPS $25.50 PER GUEST

CHICKEN CAESAR WRAP

Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing, tossed and rolled in a large flour tortilla.

TURKEY BLT WRAP

Thinly sliced turkey breast, strips of crisp bacon, green leaf lettuce, tomato and Swiss cheese. Served with traditional condiments.

MEDITERRANEAN VEGETABLE WRAP

Tomatoes, cucumbers, bell peppers, red onions, mixed baby lettuce, Kalamata olives and feta cheese. Served with Greek dressing.



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HORS D'OEUVRES

Per piece · Minimum 100 pieces

LEMONGRASS CHICKEN POT STICKERS $4.75 PER PIECE
Teriyaki glaze.

ANTIPASTO SKEWERS $5.25 PER PIECE
Local and imported cheeses, cured meats and grilled vegetables on skewers.

CAPRESE SALAD SKEWERS $4.25 PER PIECE
Fresh mozzarella cheese with grape tomatoes and basil, served on skewers with a balsamic syrup.

CRISPY CHICKEN SLIDER $6.75 PER PIECE
Marinated and dip fried chicken, pickles and remoulade sauce.

VEGETABLE SPRING ROLLS $3.25 PER PIECE
Sweet and tangy soy sauce

BRIE EN CROUTE $4 PER PIECE
With Raspberry.

GRILLED LAMB CHOPS $10 PER PIECE
Glazed with demi-glace sauce.

CHICKEN SATAY $6.50 PER GUEST
Yogurt Raita Sauce.

EMPANADAS $4.25 PER PIECE
Your choice of chicken empanadas, beef empanadas or spinach.

COCONUT SHRIMP $4.75 PER PIECE
Marinated in coconut milk and coated in toasted coconut. Topped with orange-horseradish sauce.

CHEESEBURGER SLIDERS $7.25 PER PIECE
Beef patties, grilled and served on freshly baked buns with sharp cheddar cheese.





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APPETIZERS

Per guest · Minimum 50 guests

JUMBO SHRIMP COCKTAIL $10.75 PER GUEST
Chilled gulf shrimp, tequila-lime cocktail sauce and lemon wedges.

SIGNATURE GRILLED MEATBALLS $5.25 PER GUEST
Your choice of Swedish, barbeque or marinara sauce.

JUMBO CHICKEN WINGS $8.75 PER GUEST
Your choice of Buffalo hot sauce, parmesan garlic or Caribbean jerk.

BBQ PULLED PORK SLIDERS $8 PER GUEST
Slow smoked pork simmered in citrus-chipotle barbeque sauce. Served with petite rolls.

CHARCUTERIE BOARD $12.75 PER GUEST
Locally made artisan salumi, sausage, served with pickled vegetables, stone-ground mustard, marmalade and sliced baguette.

CRISPY EGGROLLS $5.75 PER GUEST
Your choice of Southwest with Mexican salsa or Buffalo chicken with blue cheese.

SUSHI BOAT $14.25 PER GUEST
A selection of freshly-made California, Maki and Nigiri rolls. Served with soy sauce, wasabi and pickled ginger

VEGETARIAN

GRILLED MARINATED VEGETABLE $8.75 PER GUEST
Freshly grilled and chilled, peppers, Portobello mushroom, zucchini, yellow squash, red onions, and asparagus spears with ranch dip.

SEASONAL FRUIT AND BERRIES $9.75 PER GUEST
A selection of the freshest available seasonal fruits, berries and dried fruit.

MEDITERRANEAN PLATTER $10.75 PER GUEST
Hummus dip, black olive tapenade and Turkish salad, a selection of cured olives and cubes of Greek feta. Served with assorted flatbread and toasted pita triangles.

SPINACH ARTICHOKE $7.25 PER GUEST
Served with pita and crackers.

LOCAL AND IMPORTED CHEESE $10.75 PER GUEST
Served with crackers and sliced rustic breads.

GOLDEN MOZZARELLA STICKS $8.50 PER GUEST
With marinara.

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BUFFET

Per guest · Minimum 50 guests · Served for lunch or dinner · All buffet packages include condiments.

GRILL FEAST $39 *PER GUEST*

Grilled chicken breasts, hamburgers and hot dogs, bakery-fresh buns, baked beans, served with American cheese. Lettuce, tomato, red onions Served with kettle chips and freshly baked cookies.

CARIBBEAN $43 *PER GUEST*

Jerk chicken, guava BBQ ribs, Rasta pasta, rice & peas, coleslaw, plantains. Includes freshly baked cookies.

LITTLE ITALY $35 *PER GUEST*

Pasta with pesto sauce, golden chicken parmesan with marinara, Caesar salad, garlic knots. Includes freshly made mini cannoli.

LATIN FLAIR $50 *PER GUEST*

Mojo chicken, Ropa vieja, fiesta rice and steamed vegetables. Includes freshly baked cookies.



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BUFFET

Per guest · Minimum 50 guests · Served with freshly brewed coffee, hot tea & iced tea.

THE DELICATESSEN $35 PER GUEST

Pasta Salad · Potato Salad · Deli Sandwiches *(smoked turkey/ provolone & roast beef/sharp cheddar)* · Whole Fresh Fruit Basket · Assorted Cookies and Brownies.

THE DELUXE BARBEQUE FEAST $65 PER GUEST

Classic Caesar Salad · Apple Coleslaw · Smoked Barbeque Pulled Pork · Rotisserie Style Chicken · Mashed Yukon Gold Potatoes · Baked Beans · Grilled Corn on the Cob · Cheese Biscuits Gourmet Assortment of Fresh Baked Cookies and Brownies.



BIG CYPRESS $85 PER GUEST

Select 2 salads + 2 entrées + 2 accompaniments + 2 desserts.

SALAD OPTIONS

Field Greens, Classic Caesar, Chopped Wedge, Garden Salad.

ENTRÉE OPTIONS

Grilled Breast of Chicken, Mojo Pork Butt with Caramelized Onions & Sweet Plantains, Garlic Herb Crusted Beef Tenderloin with Port Demi-Glace, Atlantic Salmon Fillets.

ACCOMPANIMENT OPTIONS

Fricassee of Green Bean/Roasted Red Pepper/Pearl Onions, Roasted Zucchini & Squash, Creamed Sweet Corn, Roasted Brussels Sprouts with Bacon, Long Grain & Wild Rice Pilaf, Smashed Baby White Potatoes, Roasted Fingerling Potatoes.

DESSERT OPTIONS

New York Cheesecake, Florida Key Lime Pie, Apple Strudel, Black Forest Cake, Chocolate Fudge Cake, Peach Cobbler, Tiramisu Cake, Gourmet Assortment of Fresh Baked Cookies and Brownies.

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SPECIALTY SALADS

Per guest · Minimum 50 guests

WEDGE SALAD **$7.50** ***PER GUEST***
Iceberg wedge topped with rendered local bacon, bleu cheese, and heirloom tomatoes. Served with oil and vinegar or ranch dressing.

MESCLUN MIX **$7.50** ***PER GUEST***
A blend of green and red oak, gem and leaf lettuce blended with spinach, arugula, frisée and radicchio. Topped with cherry tomatoes, cucumber, sliced red onion, and a goat cheese. Served with raspberry vinaigrette dressing.

BABY SPINACH SALAD **$7.50** ***PER GUEST***
Grilled Granny Smith apples, sweet onions and red peppers. Served with honey mustard dressing.

CLASSIC CAESAR SALAD **$7.50** ***PER GUEST***
Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing.

MIXED BABY GREENS **$7.50** ***PER GUEST***
Field greens, cucumbers, grape tomatoes, young carrots and seasoned croutons. Served with balsamic vinaigrette and ranch dressings.

TOMATO CAPRESE **$8** ***PER GUEST***
Sliced heirloom tomatoes with fresh mozzarella and basil, drizzled with olive oil and balsamic vinegar.

STRAWBERRY PEAR **$3.50** ***PER GUEST***
Chopped romaine mix with strawberries, cherry tomatoes, blue cheese crumbles and candied pecans. Served with raspberry or apple cider vinaigrette.

ROASTED RED POTATO **$4** ***PER GUEST***
With stone-ground mustard dressing.

COLESLAW **$4** ***PER GUEST***
Poppy seed vinaigrette.



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INSPIRED ENTRÉES

Per guest · Minimum 50 guests

SEAFOOD

GRILLED ATLANTIC SALMON $39 PER GUEST
Marinated in herbs and olive oil, grilled and served with chardonnay cream sauce. Served with wild rice pilaf and fresh seasonal vegetables.

FLORIDIAN KEY LIME SHRIMP $38 PER GUEST
Whole gulf shrimps marinated with Key limes and cilantro and grilled. Served with tri-colored cous cous, fresh seasonal vegetables and mango-papaya salsa.

POULTRY

ARROZ CON POLLO $34 PER GUEST
Slow roasted chicken breast, served with Spanish saffron rice and sweet peas.

JERK CHICKEN BREAST $34 PER GUEST
Supremes of chicken rubbed with Jamaican jerk seasoning. Served with boniato mash, fried yucca and mango-guava barbeque sauce.

STUFFED CHICKEN BREAST $38 PER GUEST
Roasted with spinach, goat cheese, and red pepper. Served with roasted garlic mashed potatoes, fresh seasonal vegetables and tomato coulis.

MEAT

BACON WRAPPED PORK LOIN $36 PER GUEST
Center-cut pork tenderloin wrapped in bacon, oven-roasted red potatoes and fresh seasonal vegetables.

GUINNESS BONELESS BEEF SHORT RIBS $44 PER GUEST
Served with rich pan gravy, caramelized cipollini onions, celery root and parsnip mash and fresh seasonal vegetables.

VEGETARIAN

TERIYAKI GLAZED TOFU STIR FRY $30 PER GUEST
Slices of roasted mushrooms and vegetables, baked with goat cheese and herbs in a puffy pastry and served over red pepper coulis.

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DESSERTS

Per guest · Minimum 50 guests

ORIGINAL NEW YORK CHEESECAKE **$9.25** ***PER PIECE***
Served with whipped cream and strawberries.

GERMAN APPLE STRUDEL **$8.50** ***PER PIECE***
Apples wrapped in paper thin dough.

GERMAN CHOCOLATE FUDGE CAKE **$10.50** ***PER PIECE***
Layers of buttermilk chocolate cream.

SEASONAL COBBLER **$7.50** ***PER PIECE***
Fresh fruit served hot, topped with cinnamon crumbles and vanilla whipped cream.

TIRAMISU CAKE **$6.50** ***PER PIECE***
Angel food cake layered with a blend of mascarpone and cream cheese, laced with amaretto.

FRESH FRUIT TART **$7.50** ***PER PIECE***
The freshest seasonal fruits topped with whipped cream and served with vanilla sauce laced with Chambord.

TRES LECHES POUND CAKE **$10.50** ***PER PIECE***
Velvety vanilla cream and pound cake, topped with meringue and sweet red cherries.

FRESH ASSORTED BERRIES **$7.50** ***PER PIECE***
Marinated in Chambord and topped with sweet, chantilly cream.



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WINE LIST

CHAMPAGNE / SPARKLING

Dom Perignon • FRANCE	$925*
Perrier Jouet Belle Epoque Brut • FRANCE	$690
Perrier Jouet Grand Brut • FRANCE	$225
Moet & Chandon Imperial • FRANCE	$200*
GH Mumm Brut • FRANCE	$150
Chandon Brut • CALIFORNIA	$85*
Avissi Prosecco • ITALY	$75*

CHARDONNAY

Chateau Montelena	$200*
Donelan Nancie	$170
En Route by Far Niente Brumaire	$115
Frogs Leap Shale & Stone	$100*
Freemark Abbey	$60*

SAUVIGNON BLANC

Sinegal Sauvignon Blanc • CALIFORNIA	$98
Cloudy Bay • MARLBOROUGH	$90*
Le Petit Silex • CALIFORNIA	$80*

PINOT GRIGIO

Santa Margherita • ITALY	$75*
King Estate • OREGON	$50*

WHITE BURGUNDY

Joseph Drouhin Vaudon Chablis	$130
Domaine Arnaud Baillot Montrachet	$90*

ROSE

Domaine Raimbaud Rose	$90
Luc Belaire Sparkling Rose	$75*

PINOT NOIR

Donelan Two Brothers	$175*
En Route Les Pommiers	$125
Walt STA	$100
Belle Glos Clark & Telephone	$100*
Benton Lane	$75*
Wild Fighter	$65*

SHIRAZ / SYRAH

Hickinbotham Shiraz	$135*
Sleight of Hand Psychedelic Syrah	$225*

MERLOT

Provenance	$60*

CABERNET SAUVIGNON

Roy Estate Cabernet	$845*
Quintessa	$700
Viader Black Label Cuvee	$490
Cade Howell Mountain	$320
Darioush Signature	$360
Heitz Cab Lot C-91	$300*
Vice Versa Spinning Plates	$490
Hall Cabernet Sauvignon	$150
Silver Oak Alexander Valley	$220*
Faust Cabernet 2021	$200
Bella Union by Far Niente	$215
Caymus Cabernet Sauvignon	$295*
Frogs Leap Cabernet Sauvignon	$120
Honig Cabernet Sauvignon	$135
Sinegal Cabernet Sauvignon	$120*
Post & Beam by Far Niente	$110*
Quilt Cabernet Sauvignon 2021	$145
Hess Allomi Cabernet Sauvignon	$120
Buehler Vineyards Cabernet Sauvignon	$120
Truchard Vineyard Cabernet Sauvignon	$90*
Chasing Rain Aquilini	$98

RED BLEND

Arietta Quartet Blend	$230
Darioush Caravan	$140*
Orin Swift 8 Years in the Desert	$125
The Prisoner	$115*
Chappellet Mountain Cuvee	$110

FRENCH RED

Chateau Lessage St Emilion	$160
Joseph Drouhin Chorey Les Allies	$140
Chateauneuf du Pape	$120*
Chateau Reysson Haut Medoc	$90*

ITALIAN RED

Gaja Dagromis Barolo/ Nebbiolo	$350
Casanova Neri Brunello di Montalcino	$225
Cordero di Montezemolo	$150*
Banfi Magna Cum Laude	$110*

OTHER RED

Catena Alta Historic Rows • ARGENTIA	$128*
Marques De Caceres Gran Reserva Rioja • SPAIN	$95
Artuke Rioja • SPAIN	$50*

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BEVERAGES

Professional licensed bartenders required *($150+ per bartender; waived if bar sales exceed $500)*

STANDARD HOSTED BAR

HOSTED BAR — 1ST HOUR $40 *PER GUEST*
All beverages purchased by host, charged on consumption. 1 bartender per 100 guests recommended.

HOSTED BAR — 2ND HOUR $50 *PER GUEST*

HOSTED BAR — 3RD HOUR $60 *PER GUEST*
Each additional hour: $10.00 per guest.

PREMIUM HOSTED BAR

HOSTED BAR — 1ST HOUR $55 *PER GUEST*
All beverages purchased by host, charged on consumption. 1 bartender per 100 guests recommended.

HOSTED BAR — 2ND HOUR $65 *PER GUEST*

HOSTED BAR — 3RD HOUR $75 *PER GUEST*
Each additional hour: $10.00 per guest.

SPIRITS

COCKTAILS $12 *PER COCKTAIL*
New Amsterdam, Jameson, Buffalo Trace, Maniball Peanut Butter Tequila, Bacardi Rum, Bacardi Spiced Rum, Dewars Scotch, Cazadores Tequila, Gin.
**Grey Goose & Patron are available for upgrade.*

WINE

PREMIUM WINE — BY THE GLASS $10 *PER GLASS*
Jacob's Creek Chardonnay, Pinot Grigio, Cabernet.

PREMIUM WINE — BY THE BOTTLE $30 *PER BOTTLE*
Jacob's Creek Chardonnay, Pinot Grigio, Cabernet.

BEER & SELTZER

PREMIUM BEER $7.50 *PER BOTTLE*
Corona, Corona Premier, Blue Moon, Peroni, Modelo, Voodoo Ranger IPA, Funky Buddha Hop Gun, Floridian.

AMERICAN DOMESTIC BEER $7 *PER BOTTLE*
Miller Lite, Coors Light, Yuengling, Yuengling Flight.

HARD SELTZER $7 *PER CAN*
White Claw - Black Cherry, White Claw Mango, White Claw Watermelon.

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS $3.50 *EACH*
Coca-Cola products.

BOTTLED WATER $3 *EACH*
Dasani Water.

SPARKLING WATER $3 *EACH*
La Croix various flavors.

BOTTLED JUICE $4 *EACH*
Orange, cranberry or pineapple juice.

HOT BEVERAGES $28 *PER GALLON*
Coffee (Regular or Decaffeinated), tea, hot chocolate.

ENDLESS BEVERAGE PACKAGE $10 *PER GUEST*
Soda and water.

READY TO DRINK

JAMESON $12 *PER CAN*

BACARDI $12 *PER CAN*

SOUTHSIDE $12 *PER CAN*

SURFSIDE $12 *PER CAN*

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CATERING POLICIES

GUARANTEE

Please provide a guaranteed attendance figure for all functions at least three (3) business days prior to the event date. If the Catering Manager is not advised by this time, the estimated figure will automatically become the guarantee. Increases made within the three (3) business day deadline are subject to approval and may be subject to an additional fee.

BILLING

Acceptable forms of payment include credit card (Visa, MasterCard, American Express and Discover) or company check (must be received prior to event). A completed credit card authorization form is required on file for any overages.

CANCELLATION POLICY

Payment is non-refundable if a function is cancelled less than three (3) business days prior to the event.

FOOD AND BEVERAGE SERVICE

All food and beverage presented at the venue must be prepared by the culinary staff. No food, beverage or alcohol will be permitted to be brought into or removed from the venue by the client or guests. An exception is made for wine; a corkage fee of $30.00 per opened bottle will apply.

SERVICE CHARGE

A Service Charge of 20% is added to your bill for suite service. 20% of this charge is a House/Administrative Charge. 80% is distributed to Employees providing the service as a gratuity.

MENU SELECTION

Our Executive Chef is available to create a custom menu to suit all types of events and tastes. Please notify your Catering Manager at least three (3) business days in advance of any dietary restrictions to ensure we have ample time to create something for everyone.

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AMERANT BANK ARENA