

PLATINUM

BANQUET MENU

\$190 PP

STARTERS

Seafood Tower

Opulent array, snow crab legs, oysters, shrimp, grilled lemon, cocktail sauce, Tabasco

Beef Carpaccio

Raw beef slices, lemon, olive oil, a delicacy of simplicity

*Beef Tartar

Cornichons, shallots, capers, chives, Dijon mustard, olive oil, Worcestershire sauce

Eclair De Carne

Duck breast, cucumber, hoisin sauce, lemon aioli, chives

Foie Gras pate

Luxurious, creamy duck liver, exquisite delicacy

Sturgeon Caviar

0.5 oz caviar, various accompaniments, individually packed

Salmon Graulax

Silky, cured salmon, dill, mustard, delicate luxury

SALADS

Burrata

Creamy, luscious Italian cheese, delicate outer shell, oozing center

Frisée Aux Lardons

Bacon, poached egg, croutons, goat cheese, dressed with creamy mustard balsamic sauce

Bordeaux Salad

Roasted beets, peppers, apple, goat cheese, nuts, pesto-glaze

Niçoise

The classic French salad with tuna, mixed greens, olives, finger potatoes and eggs with pesto sauce

HOT APPETIZERS

Patatas Bravas

Aioli, crème fraiche, salmon roe

Seared Foie Gras

Caramelized, rich duck liver, gourmet delight

Grilled Spanish Octopus

Tender, smoky, Mediterranean delight, charred perfection

Frutti Di Mare

Linguine, shrimp, calamari, mussels, marinated in olive oil and lemon zest, creamy sauce

HOT ENTRÉES

Chilean Sea Bass

Cooked in cedar, miso-glaze, soy foam

Filet Mignon Pieces

Herbs and spices, bordelaise sauce

Leg of Lamb

Sweet mustard, Provencal herbs and spices

Ribeye Steak

Herbs and spices, tomato-basil sauce

Skirt Steak

Herbs and spices, tomato-basil sauce

DESSERTS

Chocolate Mousse

Indulgent, rich cocoa delight, a dessert dream

Tiramisu

Classic Italian dessert, layers of coffee-soaked ladyfingers, mascarpone, and cocoa

Marquise

Delicate dark chocolate mousse, topped with raspberry puree

Crème Brûlée

Silky vanilla custard with caramelized sugar crust

Tropical Baba Cake

Italian pastry with whipped cream

Fruit Platter

Fresh, colorful assortment, nature's sweetness, a healthy choice

GOLD

BANQUET MENU

\$160 PP

STARTERS

Mezze

Hummus, tzatziki,
whipped ricotta

Chicken Mousse

Whipped chicken, herbs,
spices, creamy elegance

Salmon Graulax

Silky, cured salmon, dill,
mustard, delicate luxury

*Blue Point Oysters

Fresh, briny, East Coast
delicacy, pure ocean
essence

Charcuterie Board

Italian dry salami, dry
coppa, prosciutto

SALADS

Burrata

Creamy, luscious Italian
cheese, delicate outer
shell, oozing center

Greek Salad

Veg, feta, Kalamata
olives

Bordeaux Salad

Roasted beets, peppers,
apple, goat cheese, nuts,
pesto-glaze

HOT APPETIZERS

Patatas Bravas

Aioli, crème fraiche,
salmon roe

Frutti Di Mare

Spaghetti, shrimp,
calamari, mussels,
marinated in
olive oil and lemon zest,
creamy sauce

Baked Oysters

Rockefeller, creamy
spinach, parmesan,
lemon zest

HOT ENTRÉES

Arctic Char

Baked, topped with
cranberry marmalade,
foam

Leg of Lamb

Sweet mustard,
Provencal herbs and
spices

Skirt Steak

Herbs and spices,
tomato-basil sauce

Ribeye Steak

Herbs and spices,
tomato-basil sauce

DESSERT

Tropical Baba Cake

Italian pastry with
whipped cream

Raspberry Cheesecake

Creamy raspberry
cheesecake

Chocolate Mousse

Indulgent, rich cocoa
delight, a dessert dream

Creme Brûlée

Silky vanilla custard with
caramelized sugar crust

Fruit Platter

Fresh, colorful
assortment, nature's
sweetness, a healthy
choice

Sturgeon Caviar
\$15 per person, 0.5 oz

SILVER

BANQUET MENU

\$120 PP

SALADS

Greek Salad

Veg, feta, Kalamata olives

Mezze Salad

Creamy, luscious Italian cheese, delicate outer shell, oozing center

Prosciutto and Pear

Arugula, prosciutto, pear gorgonzola, candied pecans, balsamic vinaigrette

APPETIZERS

Patatas Bravas

Aioli, crème fraîche, salmon roe

Chicken Mousse

Whipped chicken, herbs, spices, creamy elegance

Salmon Gravlax

Thinly sliced salmon

HOT ENTRÉES

Frutti Di Mare

Spaghetti, shrimp, calamari, mussels, marinated in olive oil and lemon zest, creamy sauce

Branzino Fillet

Solo fillet with lemon aioli

Leg of Lamb

Sweet mustard, Provencal herbs and spices

Skirt Steak

Herbs and spices, tomato-basil sauce

DESSERT

Creme Brûlée

Silky vanilla custard with caramelized sugar crust

Ricotta Cheesecake

Creamy ricotta cheesecake

Rum Baba

Rum-infused cake, a decadent indulgence

Sturgeon Caviar
\$15 per person, 0.5 oz

Unlimited tea, coffee, and seltzer water included

ART PRIORI

RESTAURANT
MIAMI

a priori - something taken to be true without having to observe it
The human experience is centered around food a priori. We nourish ourselves,
bond with one another, and engage our fundamental senses at the table.
But we'd like to take that a step further. Let's infuse joy into food. Let's infuse
thoughtfulness. Let's infuse a sense of pride. Let's infuse art.
Art Priori was born to share these self-evident feelings with you through quality
ingredients, unexpected recipes, and creative presentation. We hope you enjoy this
beautiful part of the human experience as much as we do.
Bon appétit!