



# MENU

powered by

*dōma*

FOOD & WINE MIAMI WYNWOOD





# Hors d'oeuvres

starting at \$15 pp

## Crudo/Raw Bar experience

- Beef, Tuna, Salmon, Yellowtail

## Cold cuts & Cheeses

### (Buffet only)

- Prosciutto di parma
- Truffle parmacotto
- Artisanal salame
  - Capocollo
- Burrata mozzarella (v)
- Pecorino toscano (v)
- Sweet Gorgonzola (v)
- Parmigiano reggiano (v)

## Canape / Appetizers

### (passaround optional)

- Tuna tartar w/ citrus gel, avocado and cilantro emulsion
- Salmon tartar w/ heirloom tomato, avocado and cilantro emulsion
- Panzanella salad w/ rosemary focaccia, tomato, cucumber, red onion, basil (v)
  - Watermelon salad w/ cherry tomato, red onion, feta, chives, mint, evoo (v)
- Caesar salad w/ rosemary focaccia croutons, rosemary panko, parmigiano (v)
- Pane e Salame medallions of french baguette stuffed w/ chorizo, salame, white wine
  - Kobe Slider w/ heirloom tomato, smoked gouda, truffle aioli
  - Lamb Slider w/ mint tzatziki, heirloom tomato, red onion, mint
    - Mini onion focaccia (v)
    - Mini rosemary focaccia (v)

(v) : Vegetarian



## Pizza

starting at \$15 pp

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- Regina margherita (v)
- Pepperoni (soprassata) + burrata
- Mushroom + truffle + parsley (v)
  - Cacio e pepe (v)
- Sausage + friarielli (broccolini)
- Prosciutto di parma + arugula
- San marzano + oregano (v)
  - Nutella (v)

## Deli Station

starting at \$15 pp

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Brick oven baked mini focaccia stuffed, to order, with a selection of cold cuts, cheeses and vegetarian options.

## Risotto

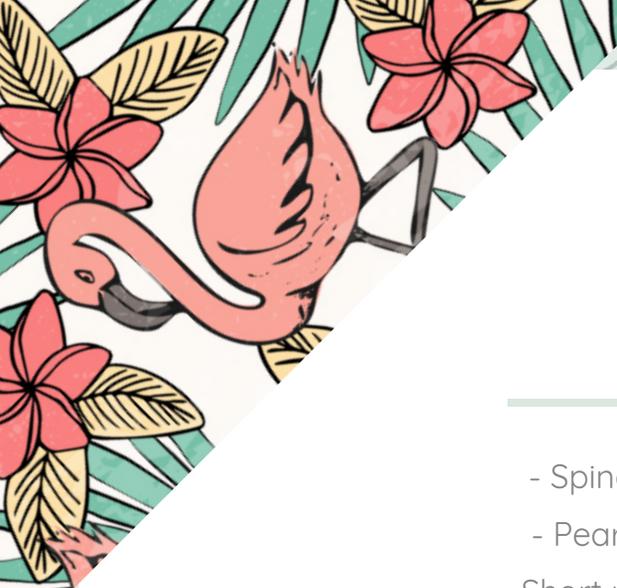
starting at \$15 pp

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- Saffron (v)
- Asparagus + mint (v)
- Porcini + truffle (v)
- Champagne rose' (v)
  - Truffle (v)

(v) : Vegetarian





## Ravioli

starting at \$15 pp

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- Spinach ricotta + butter sage (v)
- Pear + taleggio & asparagus (v)
- Short rib + butter, balsamic & crumb
- Duck pate + jus & orange zest

## Carving Station

starting at \$20 pp

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- Organic Spatchcock Chicken grilled whole (al mattone)
  - Churrasco Steak
- Argentinian Chorizo
  - Babyback Ribs
  - Jumbo Shrimp
- Assorted Skewers

+ Assorted Side Dishes +

## Dessert Jars

starting at \$5 pp

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- Tiramisu
- Chocolate mousse
- Panna cotta

(v) : Vegetarian





# Drinks

We offer a variety of non-alcoholic & alcoholic beverages and are able to fulfill virtually any request when choosing what to serve from our three taps on the Ape.

Some options include fruit and herb infused sparkling water, soda, prosecco, beer and much more...

We will work with you to set up an open bar experience or we can quote you a specific quantity. Either way ... You get to keep what's left for the afterparty!

## **Grand Server Liquor Bar**

contact [us](#) for a custom grand server barman quote

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the Grand Server is a custom built, vintage, wooden liquor bar that will be sure to impress your guests with its retro, triangular shaped design and its many unique features.



## Beer on Tap

Starting at \$20 pp for a 4h open bar

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## Prosecco on Tap

Starting at \$20 pp for a 4h open bar

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## Spritz Tap Bar

Choose 3. Starting at \$30 pp for a 4h open bar

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- Aperol Spritz
  - Cynar Spritz
  - White Wine + Lemon Spritz
  - Bitter Spritz
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