

LIQUE

Miami

EST. 2015

Banquet Menu

Welcome to LIQUE

We are pleased to present our thoughtfully curated banquet menu, crafted by our Executive Chef.

Designed specifically for large gatherings, our pre-set menus feature a selection of shareable dishes, allowing guests to enjoy a refined and engaging dining experience with friends, family, and colleagues.

Please note that soft drinks and alcoholic beverages are not included in the menu pricing and are offered separately. For your convenience, wine packages and customized beverage selections can be arranged in advance.

We look forward to welcoming you and delivering an exceptional and memorable dining experience.

— The LIQUE Team

LIQUE
Miami

Banquet Menu

\$150 pp++

COLD APPETIZERS

Served Family Style

Greek Salad

Cucumber | Tomato | Red Onions | Feta Cheese | Parsley |
Kalamata Olives | Petite Bell Pepper | Lemon Oregano Dressing

Burrata Caprese

Tomato | Pesto | Truffle Oil | Balsamic Glaze

Beet Salad

Red Onion | Orange | Yogurt Sumac | White Balsamic Dressing | Goat Cheese

Mediterranean Trio Dip

Hummus | Babaghanoush | Eggplant | Simit Bagel

Beef Carpaccio

Onion Jam | Pickled Shimeji Mushroom | Smoked Salt | Almonds

HOT APPETIZERS

Truffle Mushroom Risotto

Creamy Porcini | Wild Mixed Mushroom | GreenPeas | Green Onions

Truffle Flat Bread

Portabello Mushroom | Arrugula | Shaved Parmesan

MAIN COURSE

Grilled Salmon

Creamy Porcini | Herb Relish | Pomegranate

Short Rib

Slow Cooked Short Rib | Herb Mashed Potatoes | Beef Jus

DESSERT

Dulce De Leche Donuts

Seasonal Fruits

MENU ITEMS SUBJECT TO CHANGE

*All menu's apply an additional 20% service charge and 8% Florida Tax

Banquet Menu

\$175 pp++

COLD APPETIZERS

Hamachi Crudo

Citrus Dressing | Orange Marmalade

Greek Salad

Cucumber | Tomato | Red Onions | Feta Cheese | Parsley | Kalamata Olives | Petite Bell Pepper | Lemon Oregano Dressing

Tuna Tataki

Seared Tuna | Mango Citrus Sauce | Sesame Seeds | Micro Greens

Burrata Caprese

Tamato | Pesto | Truffe Oil | Balsamic Glaze

Crispy Eggplant Salad

Arugula | Tomatoes | Sesame Seeds | Teriyaki and Unagi | Arugula Sauce | Creamy Goat Cheese

Mediterranean Trio Dip

Hummus | Babaghanoush | Eggplant | Simit Bagel

Beef Carpaccio

Onion Jam | Pickled Shimeji Mushroom | Smoked Salt | Almonds

HOT APPETIZERS

Truffle Mushroom Risotto

Creamy Porcini | Wild Mixed Mushroom | GreenPeas | Green Onions

Grilled Octopus

Fingerling Potatoes | Crispy Scallions | Yuzu Aioli

Cauliflower

Parmesan Truffle Cream

MAIN COURSE

Whole Grilled Branzino

Harissa Butter | Lemon

Lobster Ravioli

Lobster Bisque | Shaved Parmesan

New York Strip Steak

Maitake | Lemon | Creamy Mushroom

DESSERT

Chef's Choice Dessert

Seasonal Fruits

MENU ITEMS SUBJECT TO CHANGE

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LIQUE

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Banquet Menu

\$250 pp++

COLD APPETIZERS

Foie Gras Pate

Baguette | Fig Jam | Berries | Sweet Sauce

Hamachi Crudo

Citrus Dressing | Orange Marmalade

Truffle Tuna Tartar

Ponzu | Avocado | Truffle Oil

Greek Salad

Cucumber | Tomato | Red Onions | Feta Cheese | Parsley | Kalamata Olives | Bell Pepper | Lemon Oregano Dressing

Beet Salad

Red Onion | Orange | Yogurt Sumac | White Balsamic Dressing

Burrata Caprese

Tomato | Pesto | Truffle Oil | Balsamic Glaze

Crispy Eggplant Salad

Arugula | Tomatoes | Sesame Seeds | Teriyaki
and Unagi Sauce | Creamy Goat Cheese

Beef Carpaccio

Onion Jam | Pickled Shimeji Mushroom | Smoked Salt | Almonds

Mediterranean Trio Dip

Hummus | Babaghanoush | Eggplant | Simit Bagel

HOT APPETIZERS

Truffle Mushroom Risotto

Creamy Porcini | Wild Mixed Mushroom | GreenPeas | Green Onions

Grilled Octopus

Fingerling Potatoes | Crispy Scallions | Yuzu Aioli

Grilled Butterfly Shrimp

Butter Garlic Sauce

MAIN COURSE

Whole Pecking Duck

Scallion Pancakes | Cucumber Salad | Hoisin Sauce

Branzino

Pan Seared Mediterranean Sea Bass Cauliflower Purée

New Zealand Rack Of Lamb

Lemon | Adjika | Creamy Mushroom

DESSERT

Chef's Choice Deluxe Assorted Dessert

Mixed Seasonal Fruits

MENU ITEMS SUBJECT TO CHANGE

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Caviar Add on & More

TSAR CAVIAR FLIGHT \$195

(1 OZ OF EACH) BOWFIN, HACKLEBACK, PADDLEFISH

*ADD ON A BOTTLE OF TAITTINGER BRUT \$300

TSAR PREMIUM FLIGHT \$255

(1 OZ OF EACH) ROYAL OSETRA, KALUGA GOLD, SIBERIAN
STURGEON

*SERVED WITH QUAIL EGG, ONION,
CHIVES, CRÈME FRAÎCHE & BLINIS*

ADDITIONAL ADD ONS

OYSTER TOWER MP

SEAFOOD TOWER MP

TOMAHAWK 142

PRIME CUT 32 OZ | MAITAKE | LEMON

WHOLE PEKING DUCK 140

SCALLION PANCAKE | CUCUMBER SALAD | HOISIN
SAUCE

