

EVENT TERMS AND CONDITIONS.

Reservations: Group reservations are guaranteed when we receive a signed confirmation agreement with a credit card information. Group events are not considered reserved and confirmed until we have this information.

Guaranteed Guests: The exact number of guest must be guaranteed 48 hours prior to your event date, or the original number confirmed will be charged. Any increase in the guaranteed number of guests will need to be agreed upon by MesaMar

Cancellation Policy: Cancellation of contract requires a written notice. If the event is cancelled within 7 days prior to the event, there will not be any charge, after that, we will make a charge of 10\$ per guest reserved.

Menu: In order for us to provide you with the best service possible, we request large parties to use one of our group menus. We will be happy to accommodate special vegetarian or dietary needs. Your menu must be finalized one week in advance of your event.

Service Fees: All group events will be charged 4% service fee, 8% sales tax and gratuity.

Important: if you want to make your event on Fridays or Saturday at night a minimal consume will be applied to approve your party.

Contact: For personalized service in planning your event please contact our Manager/Event Coordinator Carolina Lopez at carolina@mesamar.com (786) 646-8561.

Antonio Acevedo
General Manager

Lunch A

First Course (Choice of)

Calamari

Lightly breaded fried calamari served with our homemade tartar and cocktail sauce

Lobster Bisque

Creamy lobster soup with shredded lobster pieces

Tuna Taco

Marinated in yuzu dressing, sweet chili, cilantro and red onions

Second Course

House Salad

Romaine lettuce, croutons, Parmesan cheese and homemade Parmesan dressing

Third Course (Choice of)

Chicken Breast

*Grilled served with your choice of five sides –
white rice, black beans, mash potato, vegetables, or potato chips*

Salmon

*Grilled or oven baked, topped with baby Swiss cheese and served with your choice of one side:
Cesar salad, white rice, black beans, vegetables or mashed potatoes.*

Fried Rice

*A combination of shrimp, chicken, ham stirfry
mixed with fried white rice and soy sauce*

Dessert

Flan

Includes American Coffee, Tea or Soda

\$27 per person ++

Lunch Menu B
First Course (Choice of)

Lobster Bisque

Creamy lobster soup with shredded lobster pieces

Calamari

Lightly breaded fried calamari served with our homemade tartar sauce

Ceviche

Marinated in lime juice, ponzu, topped red onions and cilantro

Second Course

House Salad

Romaine lettuce, croutons, Parmesan cheese and homemade Parmesan dressing

Third Course (Choice of)

Fish Filet

*Grilled or fried served with your choice of five sides -
white rice, black beans, mash potato, vegetables, or potato chips*

New York Strip (8oz)

*Served with your choice of five sides- mash potato, white rice, black beans,
Vegetables, or potato chips*

Linguini al Vongole

Clams, white wine and parsley in a homemade garlic sauce

Dessert

Flan

*Includes American Coffee, Tea or Soda
\$32 per person ++*

Lunch Menu C
First Course (Choice of)

Lobster Taco

Marinated in yuzu dressing, sweet chili, cilantro and red onions

Shrimp Tempura

Sampler of bite size pieces of deep fried shrimp, mixed in our home made creamy spicy sauce with mushrooms

Tuna Sashimi

Marinated in lime juice, ponzu, topped with red onions and cilantro

Second Course

House Salad

Romaine lettuce, croutons, Parmesan cheese and homemade Parmesan dressing

Third Course (Choice of)

Catch of the Day

Choice of grilled or fried

Paella

A combination of shrimp, lobster, clams, calamari, mussels, fish, scallops and green peas cooked in yellow rice

New York Strip 8oz

Served with your choice of five sides- mash potato, white rice, black beans, Vegetables, or potato chips

Dessert

Flan or Chocolate Mousse

Includes American Coffee, Tea or Soda

\$42 per person ++

Dinner Menu A

First Course (Choice of)

Calamari

Lightly breaded fried calamari served with our homemade tartar and cocktail sauce

Grilled "Venezuelan" Pincho

Grilled chicken, fingerling potatoes brushed and seasoned with garlic sauce, Chimichurri and cilantro sauce

Tuna Tacos

Marinated in yuzu dressing, sweet chili, cilantro and red onions

Second Course

House Salad

Romaine lettuce, croutons, Parmesan cheese and homemade Parmesan dressing

Third Course (Choice of)

Salmon

Grilled or oven baked, topped with baby Swiss cheese and served with your choice of one side: Cesar salad, white rice, black beans, vegetables or mashed potatoes.

Camarones al Ajillo

Shrimp sautéed in olive oil, garlic butter and white wine. Served with your choice of: white rice or linguini

Chicken

Grilled or breaded and oven baked, served with your choice of five sides - Mash potato, white rice, black beans, vegetables, or Potato chips.

Dessert

Flan or chocolate mousse

Includes American Coffee, Tea or Soda

\$35 per person ++

Dinner Menu B

First Course (Choice of)

Shrimp Tempura

Sampler of bite size pieces of deep fried shrimp, mixed in our home made creamy spicy sauce with mushrooms.

Lobster Taco

Marinated in yuzu dressing, sweet chili, cilantro and red onions

Fish Ceviche

Marinated in lime juice, ponzu, topped with red onions and cilantro

Second Course

House Salad

Romaine lettuce, croutons, Parmesan cheese and homemade Parmesan dressing

Third Course (Choice of)

Catch of the Day

Choice of grilled or fried

Paella

A combination of shrimp, lobster, clams, calamari, mussels, fish, scallops and green peas cooked in yellow rice

New York Strip (8oz)

Served with your choice of five sides- mash potato, white rice, black beans, Vegetables, or potato chips

Dessert

Flan, Passion Fruit Mousse or Chocolate Mousse.

Includes American Coffee, Tea or Soda

\$45 per person ++

Dinner Menu C

First Course (Choice Of)

Tuna Sashimi

Marinated in lime juice, ponzu, topped with red onions and cilantro

Coconut Roll

Tuna, caramelized cashews, shredded coconut and caper sauce

Scallops

Grilled with our homemade pear cream sauce and truffle oil

Second Course

House Salad

Romaine lettuce, croutons, Parmesan cheese and homemade Parmesan dressing

Third Course (Choice Of)

Catch of the Day

Choice of Grilled or Fried

Chilean Sea Bass

Gorgonzola and Pear Raviolis with Filet Mignon

Accompanied with homemade pear sauce and drizzled with truffle oil

Desserts

Almond Praline

Includes American Coffee, Tea or Soda

\$55 per person++

Dinner Menu D

First Course (Choice Of)

Shrimp Tempura

Bite size pieces of deep fried shrimp, mixed in our home made creamy spicy sauce with mushrooms

Tuna tartar

Cilantro, chopped onions, sesame oil, chili garlic, miso, avocado and our homemade pink sauce

Grilled Langoustine

Grilled with our homemade garlic butter and olive oil. One for every two guest.

Second Course

House Salad

Romaine lettuce, croutons, Parmesan cheese and homemade Parmesan dressing

Third Course (Choice Of)

Catch of the Day

Choice of Grilled or Fried

Grilled Lobster Tail

Fresh lobster with shrimp and mushrooms topped with garlic butter

Sweet Miso Black Cod

Oven baked and marinated in our homemade sweet miso sauce

Filet Mignon

Served with your choice of five sides- mash potato, white rice, black beans, Vegetables, or potato chips

Desserts

Almond Praline or Pavlova

Includes American Coffee, Tea or Soda

\$65 per person++