GROUP DINING EXPERIENCE

Reservations: verde@pamm.org | 786 345 5697
Private Tours: privatetours@pamm.org | 786 345 5628
Private Events: entertain@pamm.org | 786 345 5612
ALL ITEMS SERVED FAMILY STYLE

AP PETIZERS
PLEASE SELECT TWO

SUNFLOWER SEED FALAFEL
ruby onion, cumin corriander yogurt

HUMMUS + FLAT BREAD
heirloom cherry tomato, mint, cucumber

PÉREZ CHOPPED SALAD
romaine, radicchio, corn, cucumber, carrots, chickpeas, pepi-tas, avocado, parmesan, green goddess dressing

ROASTED BEET SALAD
torn chicories, florida oranges, gorgonzola, pistachios, orange chili dressing

LITTLE GEM SALAD (+ $2 PER PERSON)
greengoddess, pistachio, herbs

RED BEET TARTARE (+ $2 PER PERSON)
blood orange cream, hearts on fire, crispy black bread

ENTREES
PLEASE SELECT TWO

CHICKEN UNDER A BRICK
roasted beets and carrots, preserved lemon, beldi olive vinaigrette

MARGHERITA PIZZA
san marzano tomato, basil, mozzarella

WILD MUSHROOM PIZZA
caramelized onion, garlic crema, lemon thyme vinaigrette

KALE PIZZA (+ $2 PER PERSON) mozzarella, roasted garlic, olives, fresno chili

PAN ROASTED SALMON (+ $4 PER PERSON)
corn puree, french beans, crispy rice, black olive crumble

SIDES
SELECT ONE (+3 PER PERSON)
SELECT TWO (+5 PER PERSON)

CRISPY FRENCH FRIES
herbs, verde aioli

TORN LEAFY GREEN
herbed vinaigrette

ROASTED VEGETABLES

CRACKLING JUBILEE BEETS

DESSERT
CHEF’S SELECTION OF SEASONAL DESSERT TAPAS

BEVERAGES
FRESHLY BREWED ICED TEA, SOFT DRINKS, DRI P COFFEE, HOT TEA, ICED WATER

// Package available 72 hours or greater in advance of booking
// Based on a 2 hour event
// Minimum of 10 guests – Maximum of 50 guests
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@verdemiami
ALL ITEMS SERVED FAMILY STYLE

APPETIZERS
PLEASE SELECT THREE

SUNFLOWER SEED FALAFEL
ruby onion, cumin, coriander yogurt

HUMMUS + FLAT BREAD
heirloom cherry tomato, mint, cucumber

PÉREZ CHOPPED SALAD
romaine, radicchio, corn, cucumber, carrots, chickpeas, pepitas, avocado, parmesan, green goddess dressing

ROASTED BEET SALAD
torn chicories, florida oranges, gorgonzola, pistachios, orange chili dressing

LITTLE GEM SALAD (+ $2 PER PERSON)
green goddess, pistachio, herbs

RED BEET TARTARE (+ $2 PER PERSON)
blood orange cream, hearts on fire, crispy black bread

ENTREES
PLEASE SELECT TWO

CHICKEN UNDER A BRICK
roasted beets and carrots, preserved lemon, beldi olive vinaigrette

MARGHERITA PIZZA
san marzano tomato, basil, mozzarella

WILD MUSHROOM PIZZA
caramelized onion, garlic crema, lemon thyme vinaigrette

KALE PIZZA (+ $2 PER PERSON)
mozzarella, roasted garlic, olives, fresno chili

PAN ROASTED SALMON (+ $4 PER PERSON)
corn puree, french beans, crispy rice, black olive crumble

SIDES
SELECT ONE (+3 PER PERSON)
SELECT TWO (+5 PER PERSON)

CRISPY FRENCH FRIES
herbs, verde aioli

TORN LEAFY GREEN
herbed vinaigrette

ROASTED VEGETABLES

DESSERT
CHEF’S SELECTION OF SEASONAL DESSERT

TAPAS

BEVERAGES
FRESHLY BREWED ICED TEA, SOFT DRINKS,
DRIP COFFEE, HOT TEA, ICED WATER

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18% gratuity on food & beverage + taxes
ALL ITEMS SERVED FAMILY STYLE

DINNER

APPETIZERS
PLEASE SELECT THREE

SUNFLOWER SEED FALAFEL
ruby onion, cumin coriander yogurt

HUMMUS + FLAT BREAD
heirloom cherry tomato, mint, cucumber

PÉREZ CHOPPED SALAD
romaine, radicchio, corn, cucumber, carrots, chickpeas, pepitas, avocado, parmesan, green goddess dressing

ROASTED BEET SALAD
torn chicories, florida oranges, gorgonzola, pistachios, orange chili dressing

LITTLE GEM SALAD (+ $2 PER PERSON)
greengoddess, pistachio, herbs

RED BEET TARTARE (+ $2 PER PERSON)
blood orange cream, hearts on fire, crispy black bread

ENTREES
PLEASE SELECT THREE

CHICKEN UNDER A BRICK
roasted beets and carrots, preserved lemon, beldi olive vinaigrette

MARGHERITA PIZZA
san marzano tomato, basil, mozzarella

WILD MUSHROOM PIZZA
caramelized onion, garlic crema, lemon thyme vinaigrette

KALE PIZZA (+ $2 PER PERSON)
mozzarella, roasted garlic, olives, fresno chili

PAN ROASTED SALMON (+ $4 PER PERSON)
corn puree, french beans, crispy rice, black olive crumble

SIDES
PLEASE SELECT ONE

CRISPY FRENCH FRIES
herbs, verde aioli

TORN LEAFY GREEN
herbed vinaigrette

ROASTED VEGETABLES

CRACKLING JUBILEE BEETS

DESSERT

CHEF’S SELECTION OF SEASONAL DESSERT

TAPAS

BEVERAGES

HOUSE WINES, BEERS, FRESHLY BREWED ICED TEA, SOFT DRINKS, DRIP COFFEE, HOT TEA, ICED WATER

Thursday Night Menu
$65.00 Per person | 5:00PM-9:00PM | Thursday

18% gratuity on food & beverage + taxes

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// Package available 72 hours or greater in advance of booking
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BRUNCH

APPETIZERS
PLEASE SELECT THREE

BAGEL AND LOX
everything spiced bagel chips, smoked salmon, chive cream cheese, cucumbers, radishes, capers, avocado and red onion

YOGURT PARFAIT
mango, blackberries, toasted coconut, granola

HUMMUS + FLAT BREAD
heirloom cherry tomato, mint, cucumber

PÉREZ CHOPPED SALAD
romaine, radicchio, corn, cucumber, carrots, chickpeas, pepitas, avocado, parmesan, green goddess dressing

ROASTED BEET SALAD
torn chicories, florida oranges, gorgonzola, pistachios, orange chili dressing

ENTREES
PLEASE SELECT THREE

 BUTTERMILK PANCAKES
blueberry basil compote, lemon curd, creme fraiche, candied lemon

SERRANO HAM BENEDICT
poached eggs, pan de bono, choron hollandaise

SMOKED SALMON BENEDICT
poached eggs, crispy potato latkes, chive hollandaise

SHRIMP & Grits
tomato harissa, anson mills, cheddar grits

CHICKEN UNDER A BRICK
roasted beets and carrots, preserved lemon, beldi olive vinaigrette

MARGHERITA PIZZA
san marzano tomato, basil, mozzarella

WILD MUSHROOM PIZZA
caramelized onion, garlic crema, lemon thyme vinaigrette

CARBONARA PIZZA (+ $2 PER PERSON)
prosciutto, fontina, baked egg, scallions

PAN ROASTED SALMON (+$4 PER PERSON)
corn puree, french beans, crispy rice, black olive crumble

SIDES
PLEASE SELECT ONE
SELECT TWO (+$3 PER PERSON)

BACON
applewood smoked bacon

CRISPY POTTEDatoes
caramelized onions

CRISPY FRENCH Fries
herbs, verde aioli

ANSON MILLS CHEESE GRITS
fontina

DESSERT

CHEF'S SELECTION OF SEASONAL DESSERT TAPAS

BEVERAGES

BOTTOMLESS MIMOSAS, FRESHLY BREWED ICED TEA, SOFT DRINKS, Drip COFFEE, Hot TEA, ICED WATER

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// Based on a 2 hour event
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Daytime Options

ALL ITEMS SERVED FAMILY STYLE

APPETIZERS

PLEASE SELECT THREE

SUNFLOWER SEED FALAFEL
ruby onion, cumin, coriander, yogurt

HUMMUS + FLAT BREAD
heirloom cherry tomato, mint, cucumber

PÉREZ CHOPPED SALAD
romaine, radicchio, corn, cucumber, carrots, chickpeas, pepi-tas, avocado, parmesan, green goddess dressing

ROASTED BEET SALAD
torn chicories, florida oranges, gorgonzola, pistachios, orange chili dressing

LITTLE GEM SALAD (+ $2 PER PERSON)
greengoddess, pistachio, herbs

RED BEET TARTARE (+ $2 PER PERSON)
blood orange cream, hearts on fire, crispy black bread

ENTREES

PLEASE SELECT THREE

CHICKEN UNDER A BRICK
roasted beets and carrots, preserved lemon, beldi olive vinaigrette

MARGHERITA PIZZA
san marzano tomato, basil, mozzarella

WILD MUSHROOM PIZZA
caramelized onion, garlic crema, lemon thyme vinaigrette

KALE PIZZA (+ $2 PER PERSON)
mozzarella, roasted garlic, olives, fresno chili

PAN ROASTED SALMON (+ $4 PER PERSON)
corn puree, french beans, crispy rice, black olive crumble

SIDES

PLEASE SELECT ONE
SELECT TWO (+$ PER PERSON)

CRISPY FRENCH FRIES
herbs, verde aioli

TORN LEAFY GREEN
herbed vinaigrette

ROASTED VEGETABLES

CRACKLING JUBILEE BEETS

DESSERT

CHEF’S SELECTION OF SEASONAL DESSERT TAPAS

BEVERAGES

HOUSE WINES, BEERS, ICED TEA, HOT TEA, DRIP COFFEE & ICED WATER

// Premium Beverage Package available upon request
// Package available 72 hours or greater in advance of booking
// Based on a 2 hour event
// Minimum of 10 guests – Maximum of 50 guests
// Reservations: verde@pamm.org | 786 345 5697
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DINNER
ALL ITEMS SERVED FAMILY STYLE

APPETIZERS
PLEASE SELECT THREE

SUNFLOWER SEED FALAFEL
ruby onion, cumin corriander yougurt

HUMMUS + FLAT BREAD
heirloom cherry tomato, mint, cucumber

PÉREZ CHOPPED SALAD
romaine, radicchio, corn, cucumber, carrots, chickpeas, pepi-tas, avocado, parmesan, green goddess dressing

ROASTED BEET SALAD
torn chicories, florida oranges, gorgonzola, pistachios, orange chili dressing

LITTLE GEM SALAD (+ $2 PER PERSON)
greengoddess, pistachio, herbs

RED BEET TARTARE (+ $2 PER PERSON)
blood orange cream, hearts on fire, crispy black bread

ENTREES
PLEASE SELECT THREE

CHICKEN UNDER A BRICK
roasted beets and carrots, preserved lemon, beldi olive vinaigrette

MARGHERITA PIZZA
san marzano tomato, basil, mozzarella

WILD MUSHROOM PIZZA
caramelized onion, garlic crema, lemon thyme vinaigrette

KALE PIZZA (+ $2 PER PERSON)
mozzarella, roasted garlic, olives, fresno chili

PAN ROASTED SALMON (+ $4 PER PERSON)
corn purée, french beans, crispy rice, black olive crumble

SIDES
PLEASE SELECT TWO

CRISPY FRENCH FRIES
herbs, verde aïoli

TORN LEAFY GREEN
herbed vinaigrette

ROASTED VEGETABLES

CRACKLING JUBILEE BEETS

DESSERT
CHEF’S SELECTION OF SEASONAL DESSERT TAPAS

BEVERAGES
CHOICE OF HOUSE RED, WHITE & SPARKLING WINES, BEERS, SODAS, DRIP COFFEE, TEA, STILL & SPARKLING WATER

// Package available 72 hours or greater in advance of booking
// Based on a 2 hour event
// $250 facility fee + taxes
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