GROUP DINING EXPERIENCE

verde

Reservations
verde@pamm.org | 786 345 5697

Private Tours
privatetours@pamm.org | 786 345 5628

Private Events
entertain@pamm.org | 786 345 5612

Follow us on instagram | @verdemiami

PÉREZ ART MUSEUM MIAMI
ALL ITEMS SERVED FAMILY STYLE

APPETIZERS

PLEASE SELECT TWO

BURRATA
spring pea, asparagus, truffle

HUMMUS + FLAT BREAD
heirloom cherry tomato, mint, cucumber

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

KALE CAESAR SALAD
tuscan kale, heirloom tomatoes, croutons

ROASTED BEET SALAD
romaine, florida oranges, gorgonzola, pistachios, orange chili dressing

ENTREES

PLEASE SELECT TWO

CHICKEN UNDER A BRICK
crispy yukon potatoes, watercress, chimichurri

MARGHERITA PIZZA
san marzano tomato, basil, mozzarella

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

PEPPERONI PIZZA
mozzarella, chili honey

SQUASH BLOSSOM PIZZA (+2 PER PERSON)
zucchini, goat cheese, tomato sugo

KIMCHEE GLAZED SALMON (+4 PER PERSON)
quinoa, cabbage, edamame egg

SIDES

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

CRISPY FRENCH FRIES
herbs, verde aioli

GRILLED ASPARAGUS
breakfast radish, chives, preserved lemon vinaigrette

ROASTED VEGETABLES

DESSERT

CHEF SELECTION OF SEASONAL DESSERT TAPAS

BEVERAGES

FRESHLY BREWED ICED TEA, SOFT DRINKS,
DRIP 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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ALL ITEMS SERVED FAMILY STYLE

APPETIZERS
PLEASE SELECT THREE

Burrata
spring pea, asparagus, truffle

Hummus + Flat Bread
heirloom cherry tomato, mint, cucumber

Pérez Chopped Salad
romaine, radicchio, corn, cucumber, carrots, chickpeas, pepitas, avocado, parmesan, green goddess dressing

Kale Caesar Salad
tuscan kale, heirloom tomatoes, croutons

Roasted Beet Salad
romaine, florida oranges, gorgonzola, pistachios, orange chili dressing

ENTREMES
PLEASE SELECT THREE

Chicken Under A Brick
crispy yukon potatoes, watercress, chimichurri

Margherita Pizza
san marzano tomato, basil, mozzarella

Wild Mushroom Pizza
caramelized onion, garlic crema, lemon thyme vinaigrette

Pepperoni Pizza
mozzarella, chili honey

Squash Blossom Pizza (+2 PER PERSON)
zucchini, goat cheese, tomato sugo

Kimchee Glazed Salmon (+4 PER PERSON)
quinoa, cabbage, edamame egg

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

CrISPY FRENCH FRIES
herbs, verde aioli

Grilled Asparagus
breakfast radish, chives, preserved lemon vinaigrette

Roasted Vegetables

DESSERT

Chef Selection of Seasonal Dessert Tapas

BEVERAGES

Freshly brewed iced tea, soft drinks, drip coffee, hot tea, iced water

$45.00 per person + 18% Gratuity on Total F&B + Tax

11:00 am - 5:00 pm | Monday, Tuesday, Thursday, Friday

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DINNER

APPETIZERS
PLEASE SELECT THREE

BURRATA
spring pea, asparagus, truffle

HUMMUS + FLAT BREAD
heirloom cherry tomato, mint, cucumber

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

KALE CAESAR SALAD
tuscan kale, heirloom tomatoes, croutons

ROASTED BEET SALAD
romaine, florida oranges, gorgonzola, pistachios, orange chili dressing

ENTREES
PLEASE SELECT THREE

CHICKEN UNDER A BRICK
crispy yukon potatoes, watercress, chimichurri

MARGHERITA PIZZA
san marzano tomato, basil, mozzarella

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

PEPPERONI PIZZA
mozzarella, chili honey

SQUASH BLOSSOM PIZZA (+2 PER PERSON)
zucchini, goat cheese, tomato sugo

KIMCHEE GLAZED SALMON (+4 PER PERSON)
quinoa, cabbage, edamame egg

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

CRISPY FRENCH FRIES
herbs, verde aioli

GRILLED ASPARAGUS
breakfast radish, chives, preserved lemon vinaigrette

ROASTED VEGETABLES

DESSERT

CHEF SELECTION OF SEASONAL DESSERT TAPAS

BEVERAGES

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

Thursday Night Menu
$65.00 Per person + 18% Gratuity on Total F&B + Tax
5:00PM-9:00PM | Thursday

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- Premium Beverage Packages Available
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**APPETIZERS**

**PLEASE SELECT THREE**

**SMOKED SALMON**
crushed avocado, everything spiced flatbread, six-minute egg

**HUMMUS + FLAT BREAD**
heirloom cherry tomato, mint, cucumber

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

**KALE CAESAR SALAD**
tuscan kale, heirloom tomatoes, croutons

**ROASTED BEET SALAD**
romaine, florida oranges, gorgonzola, pistachios, orange chili dressing

**YOGURT PARFAIT**
mango, blackberries, toasted coconut

**ENTREES**

**PLEASE SELECT THREE**

**CHICKEN UNDER A BRICK**
crispy yukon potatoes, watercress, chimichurri

**EGGS BENEDICT SALMON**
hollandaise sauce

**EGGS BENEDICT CLASSIC**
hollandaise sauce

**SHRIMP & GRITS**
tomato harissa, anson mills, cheddar grits

**MARGHERITA PIZZA**
san marzano tomato, basil, mozzarella

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

**PEPPERONI PIZZA**
mozzarella, chili honey

**SQUASH BLOSSOM PIZZA (+2 PER PERSON)**
zucchini, goat cheese, tomato sugo

**KIMCHEE GLAZED SALMON (+4 PER PERSON)**
quinoa, cabbage, edamame, egg

**SIDES**

**PLEASE SELECT ONE**

**SELECT TWO (+3 PER PERSON)**

**BACON**
applewood smoked bacon

**CRISPY POTATOES**
caramelized onions

**CRISPY FRENCH FRIES**
herbs, verde aioli

**ANSON MILLS CHEESE GRITS**
fontina

**DESSERT**

**CHEF SELECTION OF SEASONAL DESSERT**

**TAPAS**

**BEVERAGES**

**BOTTOMLESS MIMOSAS,**
**FRESHLY BREWED ICED TEA,**
**SOFT DRINKS, DRIP COFFEE,**
**HOT TEA, ICED WATER**

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**ALL ITEMS SERVED FAMILY STYLE**

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$65.00 Per person + 18% Gratuity on Total F&B + Tax

11:00AM-3:00PM Saturday, Sunday & Monday

**Prix Fixe Brunch**

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**RESERVATIONS**

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**Daytime Option**

$3,500.00

Semi-Private Space + 18% Gratuity on Total F&B + Tax

**ALL ITEMS SERVED FAMILY STYLE**

**LUNCH**

**APPETIZERS**

**PLEASE SELECT THREE**

**BURRATA**
spring pea, asparagus, truffle

**HUMMUS + FLAT BREAD**
heirloom cherry tomato, mint, cucumber

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

**KALE CAESAR SALAD**
tuscan kale, heirloom tomatoes, croutons

**ROASTED BEET SALAD**
romaine, florida oranges, gorgonzola, pistachios, orange chili dressing

**ENTREES**

**PLEASE SELECT THREE**

**CHICKEN UNDER A BRICK**
crispy yukon potatoes, watercress, chimichurri

**KIMCHEE GLAZED SALMON**
quinoa, cabbage, edamame, egg

**MARGHERITA PIZZA**
san marzano tomato, basil, mozzarella

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

**PEPPERONI PIZZA**
mozzarella, chili honey

**SQUASH BLOSSOM PIZZA**
zucchini, goat cheese, tomato sugo

**SIDES**

**PLEASE SELECT ONE**

**SELECT TWO (+3 PER PERSON)**

**CRISPY FRENCH FRIES**
herbs, verde aioli

**GRILLED ASPARAGUS**
breaded radish, chives, preserved lemon vinaigrette

**ROASTED VEGETABLES**

**DESSERT**

**CHEF SELECTION OF SEASONAL DESSERT**

**TAPAS**

**BEVERAGES**

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

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Evening Option
$5,500.00 Semi-Private Space + 18% Gratuity on Total F&B + Tax

DINNER

APPETIZERS
PLEASE SELECT THREE

Burrata
spring pea, asparagus, truffle

Hummus + Flat Bread
heirloom cherry tomato, mint, cucumber

Pérez Chopped Salad
romaine, radicchio, corn, cucumber, carrots, chickpeas, pepitas, avocado, parmesan, green goddess dressing

Kale Caesar Salad
tuscan kale, heirloom tomatoes, croutons

Roasted Beet Salad
romaine, florida oranges, gorgonzola, pistachios, orange chili dressing

ENTREES
PLEASE SELECT THREE

Chicken Under a Brick
crispy yukon potatoes, watercress, chimichurri

Kimchee Glazed Salmon
quinoa, cabbage, edamame, egg

Margherita Pizza
san marzano tomato, basil, mozzarella

Wild Mushroom Pizza
caramelized onion, garlic crema, lemon thyme vinaigrette

Pepperoni Pizza
mozzarella, chili honey

Squash Blossom Pizza
zucchini, goat cheese, tomato sugo

SIDES
PLEASE SELECT TWO

Crispy French Fries
herbs, verde aioli

Grilled Asparagus
breakfast radish, chives, preserved lemon vinaigrette

Roasted Vegetables

DESSERT

Chef Selection of Seasonal Dessert Tapas

BEVERAGES

Choice of House Red, White & Sparkling Wines

Three Beer Varieties, Sodas, Drip Coffee, Tea, Still & Sparkling Water

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- Based on a 2 hour event
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