

The  
**DUTCH**  
RESTAURANT • BAR • OYSTER ROOM

THANKS FOR CHOOSING THE DUTCH.

WE OFFER A VARIETY OF PRIVATE DINING OPTIONS FOR BREAKFAST, LUNCH AND DINNER.  
ACCOMMODATIONS RANGE FROM AN INTIMATE DINNER PARTY FOR 8-14 PEOPLE  
TO A LARGER AFFAIR FOR UP TO 70 GUESTS.

BOOKINGS INCLUDE DEDICATED STAFF, CUSTOMIZED MENU AND BEVERAGE SERVICE.  
MENU OPTIONS FOLLOW. BEVERAGES ARE CHARGED UPON CONSUMPTION.

## SUPPER

*SERVED 6:00 P.M. – 11:30 P.M.*

CANAPE – CHOICE OF 4.....\$15 PER PERSON  
3-COURSE COMMUNAL FEAST.....\$95 PER PERSON  
4 APPETIZERS, 2 MAINS, 2 SIDES & 2 DESSERTS, SERVED FAMILY-STYLE

## MENU ADDITIONS

ADD A CANAPE.....\$6 PER PERSON  
ADD AN APPETIZER.....\$12 PER PERSON  
ADD A DINNER MAIN.....\$20 PER PERSON  
ADD A SIDE.....\$7 PER PERSON  
ADD A DESSERT .....\$9 PER PERSON

## ADD A SPECIAL COURSE

GRAND SHELLFISH PLATTER \$30 PER PERSON  
OYSTERS, PEEL N' EAT SHRIMP, LITTLE NECK CLAMS, STONE CRAB CLAWS,  
OCTOPUS, AND SEASONAL ADDITIONS

GREAT AMERICAN CHEESES \$15 PER PERSON  
CHEF'S SELECTION OF THREE  
WALNUT BREAD & DRIED FRUIT COMPOTE



ALL FOOD & BEVERAGE CHARGES ARE SUBJECT TO A 22% SERVICE CHARGE AND 9% FL STATE AND CITY SALES TAX.  
ALL BEVERAGES ARE BILLED ON CONSUMPTION. PRICES AND MENUS ARE SUBJECT TO CHANGE.

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# CANAPÉS

GAZPACHO SHOT  
SHEEP'S MILK RICOTTA CROSTINI  
STUFFED DATES, GOAT CHEESE & ALMONDS  
KOBE STEAK TARTARE CROSTINI WITH TRUFFLES  
CRISPY ROCK SHRIMP, RED REMOULADE  
FRIED OYSTERS, MUSTARD SAUCE  
BAY SCALLOP, SPICY LEMON  
SPICE RUBBED HOT WINGS  
BLUE CRAB PIZZETTE WITH JALAPENO

# APPETIZERS

TEENA'S TOMATOES, LOCAL BURRATA, BASIL  
SHEEP'S MILK RICOTTA, SEA SALT & GRILLED CIABATTA  
WINTER SALAD, COUNTRY HAM, PEANUTS, VERMONT CHEDDAR  
BEET SALAD, GRAPEFRUIT, FETA CHEESE, PISTACHIO  
LOCAL ARUGULA, ROASTED GRAPES, MARCONA ALMOND, PARMESAN  
LITTLE OYSTER SANDWICHES  
OCTOPUS A LA BARCA  
ASIAN WHITE BOY RIBS

# MAINS

TROFIE PASTA, PESTO, SWEET PEPPERS & PINE NUTS  
PAPPAERDELLE, LAMB RAGU, RICOTTA & MINT  
STEAMED RED SNAPPER WITH GINGER AND CURRY  
SAUTEED MAINE SEA SCALLOPS WITH CITRUS  
ROASTED CHICKEN, SWANK FARMS BEANS & TOMATO  
MUSTARD-GLAZED PORK CHOP WITH CANNELLINI BEAN RAGOUT  
GUINNESS BRAISED SHORT RIBS, YUKON GOLD POTATO

# PRIME MEATS

SERVED WITH A DRESSED SALAD

COLORADO LAMB T-BONES.....\$13 PER PERSON SUPP.  
PRIME DRY-AGED NY STRIP.....\$15 PER PERSON SUPP.  
PRIME DRY-AGED BEEF RIB CHOP.....\$18 PER PERSON SUPP.

# SIDES

FRENCH FRIES, ROASTED MUSHROOMS AND GARLIC CROUTON  
BRUSSEL SPROUTS WITH BACON, ROOT SPINACH WITH SHALLOTS & CHILI

# DESSERTS

HOUSEMADE PIES  
DULCE DE LECHE DONUTS  
DEVIL'S FOOD CAKE  
ICE CREAM  
SORBET  
COOKIES & CANDIES

*MENUS ARE DECIDED NO MORE THAN ONE MONTH BEFORE YOUR EVENT.  
WE USE INGREDIENTS THAT ARE SEASONAL AND FRESH. ALL OF THE ABOVE IS SUBJECT TO AVAILABILITY.*

