



#### CATERED EVENTS

Thank you for your interest in hosting an event at The Palms Hotel & Spa, where we pride ourselves in hosting natural and tasteful events. It is our endeavor to create menu options using the highest quality ingredients with emphasis on freshness and taste while satisfying your quests wishes and enhance their sense of well-being during their time with us.

## BREAKFAST... \$20 - \$42 per person | BREAKFAST & BRUNCH DISPLAYS & STATIONS... \$12 - \$32 per person

We offer a wide variety of options to get your guests up, going and productive for your meeting. Whether it's a simple continental breakfast, a plated breakfast, full buffet or brunch, you will find traditional favorites as well as creative twists that will surprise your guests. Add breakfast stations to your buffet and allow our chefs to delight you. From smoothies to frittatas, we can also customize your event to meet any theme or unique needs you might have.

#### THEME BREAK MENUS... \$12 - \$18 per person

From sweet to savory, a Quick Fix or a selection of Mediterranean specialties and anywhere in between, our breaks will keep your participants happy and energized.

**PLATED LUNCHES...** \$36 - \$50 per person | **BUFFET LUNCHES...** \$39 - \$56 per person | **BOX LUNCHES...** \$32 per person Our plated lunches offer a wide choice of diverse and tasteful lunch items. Choose from a selection of refreshing options or develop your own menu together with our catering team. For a more casual experience, our lunch buffets offer an abundant selection of traditional and gourmet items to choose from setting the stage for a festive and entertaining lunch.

# PLATED DINNERS... \$69 - \$99 per person | BUFFET DINNERS... \$69 - \$99 per person

Our plated dinners offer many of the dishes served at our natural gourmet dining restaurant, Essensia. With plenty of options to begin with, a large selection of mains featuring sustainable and local seafood, natural meats, and vegetarian option, as well as sweet endings to finalize the meal, you will certainly find a menu that will please the most demanding of guests. For more casual dinners, our buffet selections include anything from the Backyard BBQ to The Palms Indulgence Buffet.

## **RECEPTIONS**

# HORS D'OEUVRES... \$5 - \$7 per person | HOSPITALITY DISPLAYS... \$14 - \$20 per person ACTION STATIONS... \$20 - \$48 per person |

Receptions at The Palms can be as laid-back or as extravagant as you would like. With over 50 a la carte food items including meat, seafood and vegetarian hors d'oeuvres, hospitality displays, action stations, and an array of themed reception ideas, no palate will go unsatisfied.

#### **BEVERAGES**

Ask us about our exciting reception options including a wide selection of brand liquors, Mojito and Martini bars, ice carvings and ice shots, power drinks, and cordials. Allow us to help energize or relax your evening reception with creative options for any group.









## **BREAKFAST BUFFETS**

Prices are per person based on one hour service. Minimum 20 persons. Surcharge of \$3 per person will apply for groups less than 20 guests. An additional \$150 service charge will apply for groups of less than 15 guests.

#### LIGHT BREAKFAST BUFFET... \$32

Assorted Melon & Pineapple
Assorted Cereals with Regular, Skim, and Soy Milk
Granola and Assorted Yogurts
Freshly Baked Mini Pastries, Muffins, and Croissants
Sliced Breads with Preserves and Butter
Scrambled Eggs
Crispy Bacon and Chicken Apple Sausage
Breakfast Potatoes

# **FULL BREAKFAST BUFFET... \$36**

Assorted Melon & Pineapple
Assorted Cereals with Regular, Skim, and Soy Milk
Granola and Fruit Parfaits
Freshly Baked Mini Pastries, Muffins, and Croissants
Mini Bagels with Cream Cheese
Sliced Breads with Preserves and Butter
Scrambled Eggs
Crispy Bacon and Chicken Apple Sausage
Breakfast Potatoes or Hash Browns

#### **HEALTHY BREAKFAST BUFFET... \$42**

House Made Fresh Essentials and Refresher Juices and Signature Smoothies (for description refer to page 4) Tropical Fruit Salad with Toasted Coconut Yogurt Sliced Whole Grain and Gluten Free Breads with Preserves and Butter
Carrot Bran and Blueberry Coconut Macadamia Muffins Yogurt, Berry, Granola Parfaits
House Made Muesli with Whole, Skim, and Soy Milk
Oatmeal with Brown Sugar, Dried Fruit, Walnuts and Pecans
Spinach & Feta Egg White Scramble
Chicken Apple Sausage
Tomato Salad with Basil and Extra Virgin Olive Oil

## **CONTINENTAL EXPRESS... \$20**

Assorted Melon & Pineapple Freshly Baked Mini Pastries, Muffins, and Croissants Fruit Preserves and Butter

# **CLASSIC CONTINENTAL... \$26**

Assorted Melon & Pineapple Assorted Cereals with Regular, Skim, and Soy Milk Granola and Assorted Yogurts Freshly Baked Mini Pastries, Muffins, and Croissants Mini Bagels with Cream Cheese Sliced Breads with Preserves and Butter

#### **HEALTHY CONTINENTAL... \$30**

Assorted Signature Smoothies
Fresh Made "The Essential" Juice - Beet, Carrot, Ginger and Lemon
Fresh Made "Refresher" Juice - Kale, Cucumber, Melon, Lime, Apple and Pineapple
Tropical Fruit Salad with Toasted Coconut Yogurt
Yogurt, Berry, Granola Parfaits
House Made Muesli with Whole, Skim, and Soy Milk
Oatmeal with Brown Sugar, Dried Fruit, Walnuts
and Pecans

Includes Fresh Squeezed Orange and Grapefruit Juice, Lavazza Tierra Sustainable Regular and Decaffeinated Coffee, Organic First Tea, Green and Herbal Teas.







# **BREAKFAST & BRUNCH ENHANCEMENTS**

Prices are per person based on one hour service. Minimum 20 persons. Sold in conjunction with breakfast menus on page # 4.

Scrambled Eggs & Applewood Smoked Bacon... \$9 Upgrade to Turkey Bacon... \$3

Oatmeal... \$5 Brown Sugar, Crushed Nuts, Raisins

**Steel Cut Oats... \$8**Brown Sugar, Crushed Nuts, Raisins, Dried Cranberries

**House Made Muesli... \$7**With Yogurt Variety

Granola, Fruit, and Yogurt Parfait... \$7

Seasonal Fresh Fruit and Berries... \$7

Hot Breakfast Combo... \$15

Scrambled Eggs, Applewood Smoked Bacon, Chicken Apple Sausage, Breakfast Potatoes

Classic Eggs Benedict or Eggs Florentine... \$9

Crab Eggs Benedict... \$9

Spinach and Asparagus, Hollandaise

**Bacon & Egg Croissant Sandwich... \$7**Aged White Cheddar

Classic Belgian Waffles... \$7 Pure Maple Syrup

Whole Grain Coconut Waffles... \$9 Greek Yogurt, Sliced Strawberries

Croissant Bread Pudding... \$8

Pure Maple Syrup, Whipped Cream, Fresh Berries

**Traditional Buttermilk Pancakes... \$8**Pure Maple Syrup, Butter, Whipped Cream

Quinoa Lemon Poppy Seed Pancakes... \$10

Ricotta, Blueberries (GF)

Bagels & Cream Cheese... \$50/dozen

Smoked Salmon Display... \$14

Mini Bagels, Cream Cheese, Classic Accoutrements

Deli Meat & Cheese Display... \$12

Assorted Breads

Vegetable Frittata... \$8

Spinach, Asparagus, Leek, Goat Cheese, Fresh Herbs

California Scramble... \$8

Roasted Peppers, Tomatoes, Scallion, Tortilla Crisps, Avocado, Pico De Gallo

Breakfast Burritos... \$8

Scrambled Egg, Breakfast Potatoes with Peppers, Sausage, Cheddar, Pico de Gallo, Guacamole

Chicken and Waffles... \$12

Side of White Gravy and Pure Maple Syrup

Tomato & Buffalo Mozzarella Caprese Salad... \$8

Panzanella Salad... \$8

Tomato, Cucumber, Red Bell Pepper, Fresh Herbs, House Bread Croutons, Olive Oil and Sherry Vinegar

Roasted Vegetable Quinoa Salad... \$10

Roasted Zucchini and Fennel, Fresh tomatoes, Feta, Fresh Herbs, Lemon Basil Vinaigrette

Provencal Pasta Salad... \$8

Sun Dried and Fresh Tomatoes, Marinated Artichoke Hearts, Kalamata Olives, Toasted Pine Nuts, Basil Parsley Pesto Vinaigrette

Lemon & Tarragon Potato Salad... \$8

Preserved Lemon, Tarragon Vinaigrette, Capers, Cucumber, Celery

The Palms Wedge... \$8

Dried Cranberries, Crushed Marcona Almonds, Crispy Bacon, Scallions, Hard Boiled Egg, Blue Cheese Buttermilk Dressing

Peruvian Shrimp Ceviche... \$8

Plantain Chips and Flatbread Crackers

Mini Chilled Jumbo Shrimp Cocktails... \$10

Mango, Aji Amarillo Sauce

All prices are subject to 22% Service charge and 9% F&B Tax









## **BREAKFAST & BRUNCH DISPLAYS & STATIONS**

Prices are per person based on one hour service. Minimum 20 persons. Sold in conjunction with breakfast menus on page # 4.

# Omelet Station... $$15 \mid requires a chef attendant at additional... $150$

Assorted Toppings, Including a Variety of Cheeses, Bell Pepper, Roasted Red Pepper, Asparagus, Mushrooms, Spinach, Onions, Ham, Bacon, Chicken Apple Sausage, and Fresh Herbs

## Belgian Waffle Station... \$12

Toppings Include Fresh Strawberries, Mixed Berries, Maple Syrup, Chocolate Sauce, Whipped Cream, Crushed Pecans and Walnuts

#### Donut Station... \$10

Fresh Baked Donuts with Assorted Toppings, White and Dark Chocolate Glazes, Flavored Sugars, Crushed Nuts, Toasted Coconut, Praline, and Shaved Chocolate

#### Chilled Seafood Station... \$32

Jumbo Shrimp, Mussels, Oysters on the Half Shell, Snow Crab Claws, Cocktail Sauce, Horseradish, House Made Remoulade, Red Wine Mignonette, Lemon and Lime Wedges, Assorted Crackers

## Antipasto Station... \$16

Cured Meats and Artisan Cheeses, Olives, Pepperoncini, Olive Tapenade, Roasted Eggplant and Red Peppers, White Bean & Artichoke Dip, Roasted Garlic and Tomato Bruschetta, Hummus, Crostinis, Layash, and Breadsticks

## Crudités Display... \$12

Fresh Vegetable Assortment, Hummus, Tzatziki, Buttermilk Blue Cheese

## Imported & Domestic Cheeses... \$14

Fresh and Dried Fruits, Nuts, Baguette and Cracker Variety

#### Sushi Station... \$18

Asian Display of Hand Rolled Sushi Including California Roll, Spicy Tuna Roll, Salmon-Cream Cheese-Asparagus Roll, Vegetable Roll, Served with Soy Sauce, Wasabi, Pickled Ginger, and Chopsticks, 4.5 pieces per person

# Local Artisan "Proper Sausage" Display... \$22

Taste a Variety of Four Local Artisanal Grilled Sausages, Made with Heritage Meats and Organic Ingredients. May Include Such Varieties as Fig-Blue Cheese, Romagna Italian Style, Sage-Black Pepper, Smoked Pork-Habanero-Thyme, and Harissa-Lamb. Served with Rolls and German Potato Salad, and Mix & Match Sauces, Including Honey Mustard, Sauerkraut, Cucumber Mint Yogurt, Chutney, and Harissa Aioli

## Dim Sum... \$20

Shrimp and Vegetable Steamed Dumplings, Duck Pot Stickers, Vegetable Egg Rolls, Mu Shu Pork Pancake, Hoisin Glaze, Hot Mustard and Chili Oil 5 pieces per person

# Pasta and Gnocchi Station... \$22 | requires a chef attendant at additional... \$150

Choice of Fresh Gnocchi, Fettuccini, Tortellini, Choice of Fragrant Marinara Sauce, Sherry Cream Sauce, Fresh Herb Pistou Sauce, Choice of Pancetta, Shrimp, Chicken, Mushrooms, Bell Peppers, Sun Dried Tomatoes, Spinach, Asparagus, Black Olives, Diced Tomatoes, Caramelized Onions

# Flatbread Pizza Display... \$18

Maximum 50 guests for this Station. Choose any Four

**Italian Sausage** Wild Mushroom, Leek, Mozzarella and Gruyere Cheeses

**Duck Confit** Arugula Pistachio Pesto, Dried Fig, Goat Cheese

**Greek Veggie** Kalamata Tapenade, Mozzarella and Feta Cheeses, Green Pepper, Red Onion, Cherry Tomato, Banana Peppers, Fresh Dill

**Burrata Basil Pesto** Cherry Tomatoes, Crispy Prosciutto, Truffle Oil

**Octopus & Chorizo** Mozzarella and Manchego Cheeses, Preserved Lemon, Marinated Tomato

**Smoked Salmon** Cream Cheese, Capers, Red Onion, Cucumber, Dill

Preferred

Taspired by Nature Green LODGING



# **BEVERAGES**

Mimosa, Bloody Mary, Bellini... \$15 per glass

Fresh Fruit Smoothies... \$10 per 10 oz

**Miami Smoothie** Mango, Papaya, Coconut Milk, Pineapple Juice

**Essentials Smoothie** Strawberry, Banana, Vanilla Yogurt, Orange Juice

**Green Smoothie** OJ, Strawberry, Blueberry, Banana, Spinach, Greek Yogurt

Fresh Pressed Juices... \$8 per 10 oz

**Essentials** Beet, Carrot, Ginger, Lemon **Refresher** Cucumber, Apple, Pineapple, Melon, Kale, Lime

Odwalla Natural Drinks... \$4.50 per individual bottle Super Protein, Vanilla Protein, Serious Energy, Monster Blueberry, Superfood, Mango Tango Breaks

All prices are subject to 22% Service charge and 9% F&B Tax











#### **BREAKS**

Price per person based on 30 minutes of service. Minimum 20 persons. Surcharge of \$3 per person will apply for groups less than 20 guests. An additional \$150 service charge will apply for groups of less than 15 guests. Option to re-tray remaining items, \$25 labor.

## **DONUT STATION... \$10**

Fresh Baked Donuts with Assorted Toppings, White and Dark Chocolate Glazes, Flavored Sugars, Crushed Nuts, Toasted Coconut, Praline, and Shaved Chocolate

## **TEA TIME... \$16**

Assorted, Freshly Baked Scones, Biscotti, and Tea Cookies. Devonshire Cream and Fruit Preserves Parfaits of Natural Yogurt, Fresh Berries, and Granola. Cucumber Tea Sandwiches. Market Fruit Smoothies

## LYFT STATION... \$14

LYFT Sticks Offer Clean & Natural Caffeine From Green Coffee Extract and Vitamins A & B, Packaged in Convenient, No-Mess Stir Sticks. Mixers include Cucumber & Lemon Water, Fruit Infused Water, Coconut Water, and Assorted Juices

# **HEALTH NUT... \$18**

Make-Your-Own-Trail-Mix Station with a Variety of Nuts and Seeds, Dried Fruits, Shredded Coconut, Chocolate Chips, and Granola. Yogurt Variety to Include Greek, Plain, Vanilla, and Strawberry Yogurts. Display of Fresh Seasonal Fruits, Melons, and Berries. Includes Orange and Grapefruit and Freshly Pressed "Refresher" and "Essentials" Juices (for description refer to page 4)

# **SPA BREAK... \$14**

Fresh Fruit Display, Crudités with Hummus and Dips, Coconut Water, Fruit Infused Water, Sparkling Water and Iced Tea

Enhance your experience with chair massage option.

## QUICK FIX... \$10

Assorted Yogurts, House Baked Muffins, Granola Bars

# IMPORTED & DOMESTIC CHEESE DISPLAY... \$14

Fresh and Dried Fruits, Nuts, Baguette and Cracker Variety

## **MEDITERRANEAN STATION... \$16**

Lebanese Style Stuffed Grape Leaves with Herbed Rice Filling, Lemon Hummus with Kalamata Olives and Paprika, Roasted Eggplant Baba Ganoush, Cucumber Mint Yogurt Dip, Cucumber Crisps and Carrot Sticks, Pita Chips, Seedy Flatbread Crackers

## **CUBANITO BREAK... \$14**

Assorted Traditional Pastelitos, Ham and Cheese Croquettas, Plantain Chips with Sofrito

## TASTE OF MIAMI... \$18

Assorted Empanadas, Seasonal Fish Ceviche with Plantain Chips, Mini Cubanito Sandwiches, Tropical Fruit Platter, Crispy Yucca Fries with Sofrito

# COOKIES & MILK... \$10

Assorted House made Cookies, Brownies, and Blondies, Chilled Whole, Low Fat, and Skim Milk, and Soy Milk

## **CARNIVAL STAND... \$18**

Fresh made Popcorn, Jumbo Pretzels with Spicy Mustard, Sliced Apples with Caramel Dipping Sauce, Nachos, Grilled Polish Sausage, Corn Dogs, Mini Donuts

# CANDY BAR... \$14

Assorted Candy Shop Style Candies and Sweet Treats, Including Such Items as Swedish Fish, Salt Water Taffy, Sour Peaches, Jelly Beans, Gummies, and Sugar Free Offerings

## **COFFEE & TEA STATION... \$16**

(Based on 6 hours service) Featuring Lavazza Tierra Sustainable Regular and Decaffeinated Coffee, Organic First Tea, Green and Herbal Teas Station

# **ALL DAY BEVERAGE STATION... \$32**

(Based on 6 hours service) Including Coffee, Tea, Soft Drinks and Bottled Water

Taspired by Nature

All prices are subject to 22% Service charge and 9% F&B Tax



#### **CREATE-YOUR-OWN-BREAK**

Assorted Soft Drinks... \$4 each

Sparkling/Non Sparkling Mineral Water... \$5 each

Smoothies... \$8 each

Coconut Water... \$4.50 each

Odwalla Juices... \$4.50 each

Whole Fruit... \$3 each

Assorted Individual Yogurts... \$5 each

Yogurt Granola and Berry Parfaits... \$7 each

Haagen Daaz Ice Cream Bars... \$6 each

Fresh Pressed Refresher or Essentials Juices... \$8 per 10 oz

Fruit Kabobs... \$54 per dozen

Pastries... \$40 per dozen

Home Made Assorted Cookies... \$40 per dozen

Home Made Blondies or Brownies... \$40 per dozen

Granola and Power Bars... \$40 per dozen

Honey Bran or Raspberry Almond Streusel

Muffins ... \$40 per dozen

Gluten Free Muffins... \$60 per dozen

Chocolate Covered Strawberries... \$40 per dozen

Assorted Candy Bars... \$36 per dozen

Assorted Tea Sandwiches (minimum 4 dozen)... \$29 per dozen

Assorted Sushi

(minimum 4 dozen)... \$48 per dozen

Iced Tea... \$30 per 1/2 gallon

Lavazza Tierra Sustainable Regular and Decaffeinated Coffee... \$60 per gallon

Organic First Tea Assortment... \$60 per gallon

Fresh Squeezed Orange, Lemonade, or Grapefruit Juices... \$38 per 1/2 gallon

Sliced Fruit Platter... \$7 per person

Mixed Nuts... \$5 per person

House Made Trail Mix with Nuts and Dried Fruit... \$8 per person

Vegetable Crudités with Hummus and Ranch Dip... \$8 per person

Chips & Salsa, Guacamole, Sour Cream... \$8 per person

Beef and Chicken Empanadas... \$8 per person

Mini Dessert Variety

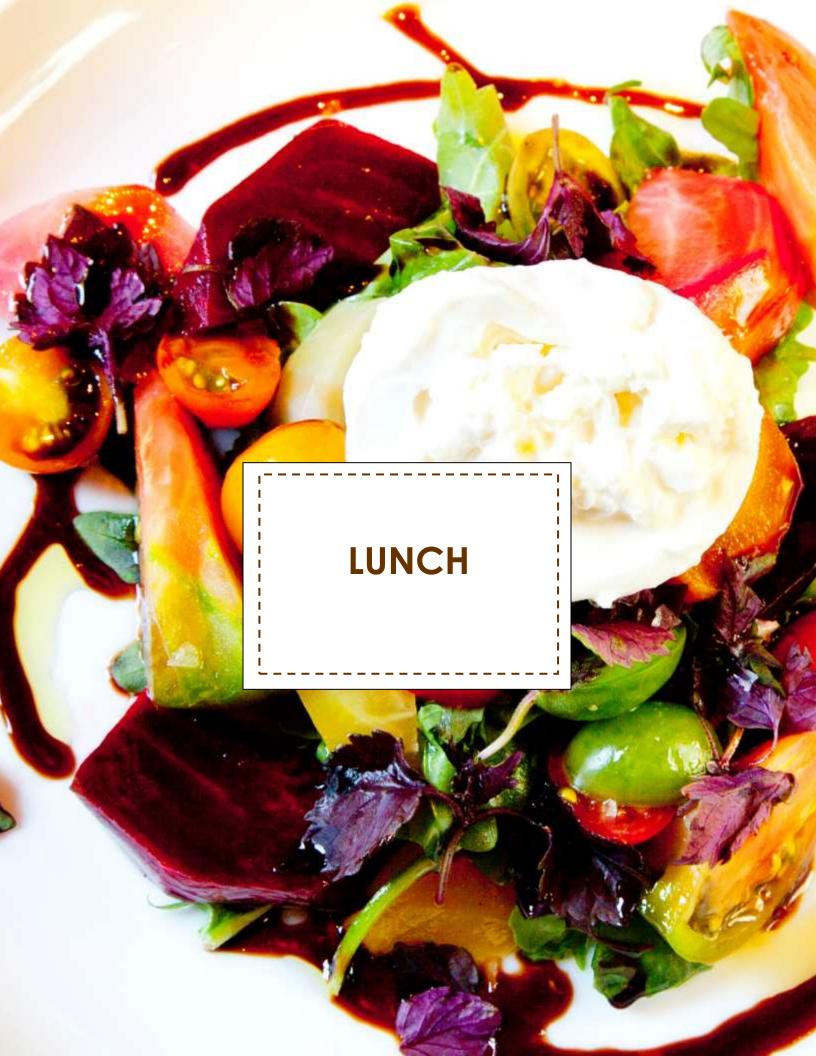
(3 pieces per person)... \$12 per person

House Made Fresh Fruit Smoothie Popsicles (minimum 1 dozen)... \$72 per dozen











#### HOT LUNCH BUFFET

Prices are per person based on 2 hours of service. Minimum 20 persons. All buffets include coffee and tea service. A surcharge of \$5 per person will apply for groups less than 20 guests. An additional \$150 service charge will apply to groups of less than 15 guests

Add Ceviche to any buffet... \$8

## TASTE OF MIAMI BUFFET... \$54

**Miami Salad VV, GF** Romaine, Mango or Papaya (depending on season), Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts, Cilantro Lime Dressing

House Mixed Greens Salad with Choice of 3 Dressings or Fruit Salad

**Mojo Marinated Churrasco GF** Sofrito and Chimichurri Sauces

Slow Braised Pork GF Roasted Tomatillo Sauce

Garlic Grilled Shrimp GF Cuban Mojo

**Choice of 2 Sides** Sweet Plantains **GF**, Tostones, Brazilian Rice and Beans **GF**, Cumin Roasted Baby Carrots **GF**, Grilled Mini Peppers **GF** 

Desserts Horchata Cake, Guava Filled Pastelitos

Suggested Upgrade

Black Bean Puree Soup V, GF... \$4 Crema, Avocado, Toasted Pepitas

#### **COASTAL LUNCH BUFFET... \$56**

**Red, White and Blue Salad V, GF** Frisée and Arugula, Blueberries, Strawberries, Crumbled Goat Cheese, Candied Pistachios, Champagne Dressing

House Mixed Greens Salad with Choice of 3 Dressings or Fruit Salad

**Pan Seared Grouper GF** Wild Mushroom Leek Ragout, Truffle

**Herb Roasted Free Range Chicken Breast GF** Red Pepper Puree, Artichoke Tomato Relish

Seared Natural Sirloin Filet Crumbled Blue Cheese

**Choice of 2 Sides GF** Celery Root-Potato Puree, Eggplant Risotto, Roasted Potatoes, Grilled Asparagus, Broccolini

**Desserts** Guava Mini Cheesecakes, Spiced Flourless Chocolate **GF** 

Suggested Upgrade

Cauliflower Bisque Soup GF... \$4
Truffle Essence

#### **LEAN AND GREEN BUFFET... \$48**

**Watermelon Gazpacho VV, GF** Avocado, Toasted Pepitas, Fresh Basil

**Roasted Beet & Heirloom Tomato Salad V, GF** Feta, Charred Corn, Arugula, Torn Basil

**Za'atar Spiced Salmon GF** Chermoula, Cucumber Mint Yogurt

**Tandoori Grilled Free Range Chicken Breast GF** Mango Chutney

**Quinoa Stuffed Beefsteak Tomato VV, GF** Basil Pesto **Choice of 2 Sides GF** Lentils with Roasted Eggplant, Brown Rice, Grilled Mini Peppers, Roasted Zucchini and Sauash

**Desserts** Carrot Cake Cupcakes, Oatmeal Quinoa Cranberry Cookies

## MID BEACH BUFFET... \$50

**Kale Caesar** Curly Kale, Shaved Parmesan, Herb Croutons, Toasted Pepitas, Anchovy Vinaigrette

House Mixed Greens Salad with Choice of 3 Dressings or Fruit Salad

Cajun Grilled Mahi Mahi GF Tropical Fruit Salsa

**Argentinean Marinated Flat Iron GF** Garden Herb Chimichurri

**Stuffed Bell Peppers V, GF** Black Beans, Corn, Rice, Queso Fresco, Roasted Pepper Puree

**Choice of 2 Sides GF** Roasted Yams with Cilantro and Lime, Toasted Coconut Basmati Rice, Grilled Asparagus, Mixed Baby Vegetables

**Desserts** Key Lime Mini Pies, Roasted Mango Mini Cakes <u>Suggested Upgrade</u>

Chicken Tortilla Soup GF... \$4

Avocado, Queso Fresco, Cilantro, Crispy Tortilla

CREATE YOUR OWN "SIMPLY PERFECT"
BUFFET... STARTS AT \$50

Select from this page 2 salads, 2 mains, 2 sides, 2 desserts

All prices are subject to 22% Service charge and 9% F&B Tax







# **COLD LUNCH BUFFET**

Prices are per person based on 2 hours of service. Minimum 20 persons. All buffets include coffee and tea service. A surcharge of \$5 per person will apply for groups less than 20 guests. An additional \$150 service charge will apply to groups of less than 15 guests

#### THE DELI BOARD... \$40

**Traditional Caesar Salad** Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons

**Israeli Quinoa Salad V, GF** Arugula, Quinoa, Dried Cranberries, Cucumber, Toasted Hazelnuts, Mint, Harissa Vinaigrette

Assorted Meats and Cheeses to Include Roasted Turkey, Sliced Roast Beef, Honey Ham, Genoa Salami, Prepared Albacore Tuna Salad, Aged Cheddar, Swiss Cheese, Smoked Gouda Cheeses, Assorted lettuces, Sliced Tomatoes, Grilled Onion, Olives, Peppers, and Pepperoncinis. Artisan Grain Breads, Focaccia, Rolls. Herb Mayo, Horseradish Cream, Dijon, and Whole Grain Mustard

## Terra Root Vegetable Chips

**Desserts** Assorted House Made Cookies and Brownies

## **SALADS ONLY LUNCH BUFFET... \$35**

Choose Any 2 from Vegetarian Selections, and 2 Non-Vegetarian Selections on page 14. Served with Fresh Rolls and Terra Root Vegetable Chips

Suggested Upgrade

Soup... \$4

Choose 1 from Soup Collection

Desserts... \$6

Assorted Miniature Desserts (1.5 pieces per person)

## SALAD & SANDWICH BUFFET... \$42

# **SALAD COLLECTION**

Choose Any 2 from Vegetarian Selections on page 14

#### **SANDWICH COLLECTION**

Choose 3 from Sandwich Collection. Served with Dirty Potato Chips, Terra Root Vegetable Chips and Kosher Dill Pickles. Upgrade to a 4th for additional...\$7

#### **DESSERTS**

Assorted Miniature Desserts, Sliced Fresh Fruits and Berries

#### SOUP COLLECTION

**Watermelon Gazpacho VV, GF** Avocado, Toasted Pepitas, Fresh Basil

**Roasted Tomato & Fennel Soup V, GF** Parmesan Crisp, Basil Oil

**Spring Pea Soup** Lump Crab, Ciabatta Crouton

**Corn Chowder** Shrimp and Chorizo, Red Pepper, Yam

**Chicken Tortilla Soup GF** Avocado, Queso Fresco, Cilantro, Crispy Tortilla

Cauliflower Bisque GF Lump Crab, Truffle Essence

**Gingered Butternut Squash Soup V, GF** Curried Crème Fraîche, Spiced Pepitas

Thai Coconut Curry Asparagus Soup GF Asparagus Tips

Dahl V, GF Red Lentil Soup, Madras Spices

Potato Leek Soup V, GF Crispy Kale Chips, Fresh Pepper Traditional Lobster Bisque White Truffle, Tarragon Foam Black Bean Puree VV, GF Crema, Avocado, Charred

Corn, Toasted Pepitas

#### SANDWICH COLLECTION

Gluten Free Bread... \$2 up charge per person

**Curried Chicken Salad Wrap** Whole Wheat Wrap, Mixed Greens

**Tuna Salad and Bacon** Whole Grain Bread, Sprouts, Pickled Onion

**Smoked Salmon** Herb Cream Cheese, Sprouts, Red Onion, Pumpernickel Bread

**Mediterranean Wrap** Whole Wheat Wrap, Grilled Vegetables, Hummus, Quinoa, Mixed Greens

**Cubanito Sandwich** Ham, Roasted Pork, Swiss Cheese, Pickles, Mustard

**Cheese Steak Sandwich** Caramelized Onions, Peppers, and Aged White Cheddar

**Turkey Breast Baguette** Roasted Pepper Aioli, Hummus, Lettuce, Tomato, Arugula, and Sprouts

**Roasted Turkey & Brie** Cranberry Sauce, Dijon Mayo, Caramelized Onion, Texas Toast

**Prosciutto Caprese** Fresh Mozzarella, Sliced Tomato, Basil Pesto, Sliced Prosciutto



Inspired by Nature





## **SALAD COLLECTION**

#### **VEGETARIAN**

**House Salad VV** Mixed Greens, Cherry Tomatoes, Cucumber, Croutons, Sherry Vinaigrette

**Miami Salad VV, GF** Romaine, Mango or Papaya (depending on season), Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts, Cilantro Lime Dressina

**Israeli Quinoa Salad VV, GF** Arugula, Quinoa, Dried Cranberries, Cucumbers, Toasted Hazelnuts, Mint, Harissa Vinaigrette

**Pear & Pecan Salad** Baby Green, Roasted Pear, Spicy Candied Pecan, Crumbled Blue Cheese, Citrus Vinaigrette

**Tri Color Citrus Salad V, GF** Frisée, Marcona Almonds, Shaved Manchego, Sliced Dates, Sherry Vinaigrette

**Provencal Pasta Salad** Sun Dried and Fresh Tomatoes, Marinated Artichoke Hearts, Kalamata Olives, Toasted Pine Nuts, Basil Parsley Pesto Vinaigrette

**Lemon & Tarragon Potato Salad V, GF** Preserved Lemon, Tarragon Vinaigrette, Capers, Cucumber, Celery

Moroccan Couscous Salad VV Currants, Red Bell Pepper, Shredded Carrot, Scallion, Chickpeas, Mint, Ginger 5 Spice Vinaigrette

**Mediterranean Farro Salad VV** Roasted Eggplant, Shredded Kale, Cranberries, Hazelnuts, Za'atar Spice, Fresh Herbs

**Traditional Tabouli Salad VV** Couscous, Parsley, Cucumber, Tomato, Onion, Lemon, Olive Oil

**Asian Kale Salad VV** Curly Kale, Shredded Carrots, Toasted Almond Slices, Scallion, Ginger Tahini Vinaigrette

**Roasted Vegetable Quinoa Salad V** Roasted Zucchini and Fennel, Fresh Tomatoes, Feta, Fresh Herbs, Lemon Basil Vinaigrette

**Red, White and Blue Salad V** Frisée and Arugula, Blueberries, Strawberries, Crumbled Goat Cheese, Candied Pistachios, Champagne Dressing

**Greek Salad with Orzo V** Cucumber, Tomato, Red Pepper, Kalamata Olives, Feta, Herbs

Roasted Beet & Carrot Salad VV, GF Basil-Cilantro Puree
Panzanella Salad V Tomato, Cucumber, Red Bell Pepper,
Fresh Herbs, House Bread Croutons, Olive Oil and
Sherry Vinaigrette

**Grilled Asparagus & Roasted Fennel Salad V, GF** Shaved Pecorino Cheese, Lemon Parsley Vinaigrette

**Roasted Beet & Heirloom Tomato Salad V, GF** Feta, Charred Corn, Arugula, Torn Basil

#### **NON-VEGETARIAN**

Most can be adjusted to be made vegetarian

**Traditional or Kale Caesar Salad** Shaved Parmesan Cheese, Herb Croutons, Toasted Pepitas, Anchovy Vinaigrette

**Glass Noodle Salad** Baby Shrimp, Mango, Cucumber, Cherry Tomato, Scallion, Fresh Thai Herbs, Sweet Chile Vinaigrette

**Thai Beef Salad** Shaved Sirloin, Mixed Greens, Cherry Tomato, Thai Herbs, Curry Ginger Vinaigrette

**Grilled Churrasco Salad GF** Avocado, Radish, Cherry Tomatoes, Grilled Corn, Toasted Pepitas, Tortilla Chips, Queso Fresco, Cilantro Lime Vinaigrette

**Sliced Steak Salad** Sirloin with Bibb and Romaine Lettuce, Roasted Baby Potatoes, Cherry Tomatoes, Scallions, Croutons, Blue Cheese Buttermilk Dressing

**The Palms Wedge** Dried Cranberries, Crushed Marcona Almonds, Crispy Bacon, Scallions, Hard Boiled Egg, Blue Cheese Buttermilk Dressing

**California Cobb** Pulled Chicken, Avocado, Tomato, Cucumber, Crispy Bacon, Hard Boiled Egg, Crumbled Blue Cheese, Buttermilk Dressing

**Red, White & Blue Potato Salad** Red, Purple, and Yukon Potatoes, Crispy Bacon, Crumbled Blue Cheese, Roasted Red Pepper, Celery, Scallions

**Watermelon & Blistered Yellow Tomato Salad**Watercress, Feta, Marcona Almonds, Crispy Prosciutto,
Mint, Olive Oil and Balsamic

**Niçoise Salad GF** Albacore, Mixed Greens, Roasted Potatoes, Marinated Tomatoes, Kalamata Olives, Hard Boiled Egg, White Anchovies, Roasted Red Pepper Vinaigrette, Basil

**Crab & Shrimp Louis GF** Iceberg Lettuce, Avocado, Tomato, Asparagus, Louis Dressing

**Spinach & Roasted Shitake Mushrooms Salad** Pecorino, Bacon Lardons, Sherry and Pink Peppercorn Vinaigrette

**Slow Roasted Salmon Salad GF** Roasted Beets, Haricot Verts, Fingerling Potatoes, Hard Boiled Eggs, Salsa Verde

**Grilled Peach & Chicken Salad** Sliced Cucumbers, Fresh Mozzarella, Mint Vinaigrette







## **PLATED LUNCH**

Prices are per person.

# **STARTER & ENTRÉE SALAD... \$36**

Select 1 of Each

## 1<sup>ST</sup> COURSE

**Moroccan Couscous Salad VV** Currants, Red Bell Pepper, Shredded Carrot, Scallion, Chickpeas, Mint, Ginger 5 Spice Vinaigrette

**Watermelon Gazpacho** Avocado, Toasted Pepitas, Fresh Basil

**Mixed Greens Salad VV** Cherry Tomatoes, Cucumber, Croutons, Sherry Vinaigrette

#### 2<sup>ND</sup> COURSE

**Thai Beef Salad** Shaved Sirloin, Mixed Greens, Cherry Tomato, Thai Herbs, Curry Ginger Vinaigrette

**California Cobb** Pulled Chicken, Avocado, Tomato, Cucumber, Crispy Bacon, Hard Boiled Egg, Crumbled Blue Cheese, Buttermilk Dressing

**Niçoise Salad GF** Albacore, Mixed Greens, Roasted Potatoes, Marinated Tomatoes, Kalamata Olives, Hard Boiled Egg, White Anchovies, Roasted Red Pepper Vinaigrette, Basil

**Crab and Shrimp Louis GF** Iceberg Lettuce, Avocado, Tomato, Asparagus, Louis Dressing

**Slow Roasted Salmon Salad GF** Roasted Beets, Haricot Verts, Fingerling Potatoes, Hard Boiled Eggs, Salsa Verde

# 3<sup>RD</sup> COURSE

**Mini Parfaits GF** Seasonal Fruit, Whipped Cream, Crunchy Streusel

**Mini Cupcakes** Vanilla, Chocolate, Carrot Cake, Red Velvet or Lemon

Assorted Cookies, Brownies, & Blondies

#### Suggested Upgrade... \$4

Roasted Tomato & Fennel Soup Parmesan Crisp, Basil Oil Dahl Red Lentil Soup, Madras Spices

**(Summer) Watermelon Gazpacho** Avocado, Toasted Pepitas, Fresh Basil

**(Winter) Gingered Butternut Squash Soup** Curried Crème Fraîche, Spiced Pepitas

# **STARTER & ENTRÉE... \$46**

Select 1 of Each

## 1<sup>ST</sup> COURSE

**Traditional Caesar Salad** Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons

**Moroccan Couscous Salad VV** Currants, Red Bell Pepper, Shredded Carrot, Scallion, Chickpeas, Mint, Ginger 5 Spice Vinaigrette

**House Salad VV** Mixed Greens, Cherry Tomatoes, Cucumber, Croutons, Sherry Vinaigrette

**Watermelon Gazpacho VV, GF** Avocado, Toasted Pepitas, Fresh Basil

**Roasted Tomato & Fennel Soup V, GF** Parmesan Crisp, Basil Oil

# 2<sup>ND</sup> COURSE

**Chicken Curry Bowl** Basmati or Brown Rice, Assorted Toppings

**Argentinean Marinated Flat Iron Skewers** Smashed Yukon Gold Potatoes, Grilled Mini Peppers, Garden Herb Chimichurri

**Lamb Kafta Skewers** Mediterranean Farro Salad with Roasted Eggplant, Shredded Kale, Cranberries, Hazelnuts, Za'atar Spice, Fresh Herbs, Cucumber Mint Yogurt Sauce

**Splittail Bass** Orange-Pepper-Cumin Coulis, Roasted Spiced Cauliflower Florets, Grilled Asparagus

**Vegetarian Gado Gado** Brown Rice, Roasted Eggplant, Seared Broccoli, Carrot Coins, Hard Boiled Egg, Indonesian Peanut Sauce, Bean Sprouts

#### 3<sup>RD</sup> COURSE

#### German Chocolate Mini Cakes GF

Mini Parfaits Seasonal Fruit, Whipped Cream, Crunchy Streusel

Coconut Panna Cotta GF Roasted Pineapple



Tuspired by Nature Codesing



# PLATED LUNCH CONTINUED

# STARTER & ENTRÉE... \$50

Select 1 of Each

## **1ST COURSE**

**Kale Caesar** Curly Kale, Shaved Parmesan, Herb Croutons, Toasted Pepitas, Anchovy Vinaigrette

**Israeli Quinoa Salad VV, GF** Arugula, Quinoa, Dried Cranberries, Cucumber, Toasted Hazelnuts, Mint, Harissa Vinaigrette

**Tri Color Citrus Salad VV, GF** Frisée, Marcona Almonds, Shaved Manchego, Sliced Dates, Sherry Vinaigrette

**House Salad VV** Mixed Greens, Cherry Tomatoes, Cucumber, Croutons, Sherry Vinaigrette

**Black Bean Puree VV, GF** Crema, Avocado, Charred Corn, Toasted Pepitas

Chilled Spring Pea Soup Ciabatta Crouton

#### **2ND COURSE**

**Herb Roasted Free Range Chicken Breast** Eggplant Risotto, Artichoke Tomato Relish, Red Pepper Puree, Grilled Asparagus

**Slow Braised Pork Loin** Roasted Tomatillo Sauce, Cheesy Polenta Grits with Anaheim Chile, Cumin Roasted Baby Carrots

**Za'atar Spiced Salmon** Beluga Lentils with Eggplant, Roasted Zucchini, Chermoula, Cucumber Mint Yogurt

**Cajun Grilled Mahi Mahi** Grilled Fruit Salsa, Creamy Polenta, Seared Haricot Verts

**Stuffed Bell Pepper** Black Beans, Corn, Rice, Queso Fresco, Mole Puree, Served with Cumin Roasted Carrots and Sautéed Greens

## Suggested Upgrade

Seared Sirloin Filet... \$6

Smashed Potatoes with Jalapeño, Grilled Mini Peppers, Paprika Vinaigrette

#### **3RD COURSE**

Chocolate Tart Orange Whipped Cream Cherry & Vanilla Panna Cotta GF Mini Strawberry Shortcakes







# **BOX LUNCH**

#### PER PERSON...\$32

For your convenience, we can make box lunches available to be taken to off-site events or functions.

Box Lunches Include Seasonal Whole Fruit, Individual Bag of Potato Chips, Home Made Cookie and Bottled Water or Soda

## **SANDWICHES SELECT UP TO 3**

**Curried Chicken Salad Wrap** Whole Wheat Wrap, Mixed Greens

**Tuna Salad and Bacon** Whole Grain Bread, Sprouts, Pickled Onion

**Smoked Salmon** Herb Cream Cheese, Sprouts, Red Onion, Pumpernickel Bread

**Mediterranean Wrap V** Whole Wheat Wrap, Grilled Vegetables, Hummus, Quinoa, Mixed Greens

**Cubanito Sandwich** Ham, Roasted Pork, Swiss Cheese, Pickles, Mustard

**Roast Beef Sandwich** Caramelized Onion Aioli, Peppers, and Aged White Cheddar

**Turkey Breast Roll** Roasted Pepper Aioli, Hummus, Lettuce, Tomato, Arugula, and Sprouts

**Roasted Turkey & Brie** Cranberry Sauce, Dijon Mayo, Caramelized Onion, Texas Toast

**Prosciutto Caprese** Fresh Mozzarella, Sliced Tomato, Basil Pesto, Sliced Prosciutto

#### **CHOICE OF SIDE SELECT 1**

**House Salad VV** Mixed Greens, Cherry Tomatoes, Cucumber, Croutons, Sherry Vinaigrette **Provencal Pasta Salad** Sun Dried and Fresh Tomatoes, Marinated Artichoke Hearts, Kalamata Olives, Toasted Pine Nuts, Basil Parsley Pesto Vinaigrette

**Traditional Tabouli Salad VV** Couscous, Parsley, Cucumber, Tomato, Onion, Lemon, Olive Oil









# **CONFERENCE PACKAGES**

Prices are per person. Minimum 20 persons. All lunch buffets include coffee and tea service. A surcharge of \$5 per person will apply for groups less than 20 guests. An additional \$150 service charge will apply to groups of less than 15 guests

# THE COLLINS EXPERIENCE... \$79

**Continental Express** 

Quick Fix Break

Deli Buffet

**Donut Station** 

One Flip Chart, Markers, Pads, Pens, and Hard Candies

# THE ESSENTIAL SOBE... \$83

Continental Express

The Cubanito Break

Sandwich & Salad Buffet

Cookies and Milk

One Flip Chart, Markers, Pads, Pens, and Hard Candies

# THE LEAN & GREEN... \$94

**Continental Express** 

Health Nut Break

Lean and Green Lunch Buffet

Spa Break

One Flip Chart, Markers, Pads, Pens, and Hard Candies









# **PLATED DINNERS**

Dinners include Rolls & Butter, 3 Courses, Ice Tea & Water Service, Lavazza Tierra Sustainable Regular and Decaffeinated Coffee, Organic First Tea, Green and Herbal Teas. Selections with exact counts must be made 72 hours in advance and 96 hours in advance for events on Mondays or holidays. 1 selection for 1st Course, 2 selections for Main course and 1 selection for the Dessert course.

## 1ST COURSE SELECT 1

**Pear & Pecan Salad** Baby Greens, Roasted Pear, Spicy Candied Pecan, Crumbled Blue Cheese, Citrus Vinaigrette

**Kale Caesar** Curly Kale, Shaved Parmesan, Herb Croutons, Toasted Pepitas, Anchovy Vinaigrette

**Panzanella Salad V** Tomato, Cucumber, Red Bell Pepper, Fresh Herbs, House Bread Croutons, Olive Oil and Sherry Vinegar

**Red, White and Blue Salad V** Frisée and Arugula, Blueberries, Strawberries, Crumbled Goat Cheese, Candied Pistachios, Champagne Dressing

**Roasted Beet and Heirloom Tomato Salad V, GF** Feta, Charred Corn, Arugula, Torn Basil

**The Palms Wedge** Dried Cranberries, Crushed Marcona Almonds, Crispy Bacon, Scallions, Hard Boiled Egg, Blue Cheese Buttermilk Dressing

**Miami Salad VV, GF** Romaine, Mango or Papaya (depending on season), Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts, Cilantro Lime Dressing

**Grilled Asparagus & Roasted Fennel Salad V, GF** Shaved Pecorino Cheese, Lemon Parsley Vinaigrette

**Watermelon Gazpacho VV, GF** Avocado, Toasted Pepitas, Fresh Basil

Chilled Pea and Mint Soup Shooter Ricotta Crostini Eggplant Caponata Croustini, Goat Cheese, Truffle Curried Salmon Tartare Grilled Na'an

**Crab, Leek & Potato Cake** Preserved Lemon, Chive Crème Fraîche

# <u>Suggested Upgrades</u>

Crab and Shrimp Louis... \$10

Iceberg Lettuce, Avocado, Tomato, Asparagus, Louis Dressing

Signature Ceviche... \$8

Tropical Fruit, Plantain Crisp, Sweet Chile Vinaigrette

Scallop Tiradito... \$8

Lemongrass Ginger Reduction, Watercress

Ahi Tuna Tataki... \$8

Adobo Spiced, Avocado Mango Salsa

Beef Tartare Toastettes... \$6

Caper, Arugula, Mustard Seed, Horseradish Cream, Red Pepper Puree

## **DESSERT** SELECT 1

**Frozen White Chocolate Mousse GF** Cherries in Port, Almond Biscotti

Guava Cheesecake Mango Salsa, Sugared Puff Dough

**Spiced Flourless Cake GF** Tamarind Crème Anglaise, Roasted Strawberries, Whipped Cream

**Brûléed Lemon Merengue Tart** Blueberry Sauce, Almond Tuile

**Chocolate Croissant Bread Pudding** Rum Glaze, Cinnamon Cream, Caramel

Chocolate Cremeux GF Salted Prailene, Yuzu Foam

**Rhubarb & Strawberry Crisp** Pistachio Crumble, Gingered Whipped Cream

**Brandied Apricot Parfait** Whipped Cream, Almond Oatmeal Streusel, Rosemary Cookie.

Available **GF** without the cookie







## MAIN COURSES... \$69

**Za'atar Spiced Salmon GF** Black Lentils with Eggplant, Roasted Zucchini, Chermoula, Cucumber Mint Yogurt Sauce

**Pan Seared Grouper GF** Eggplant Risotto, Artichoke Tomato Relish, Grilled Asparagus, Red Pepper Puree, Basil Oil

**Grilled Corvina GF** Celery Root-Apple Slaw, Cauliflower-Potato Puree, Haricot Verts

**Seared Diver Scallops GF** Orange Miso Reduction, Black Thai Rice, Braised Baby Bok Choy

**Grilled Harissa Prawns** Couscous with Tomatoes and Mint. Charred Green Beans with Preserved Lemon

**Grilled Atlantic Swordfish GF** Caponata Relish, Smashed Olive Oil Fingerling Potatoes, Sautéed Garlicky Greens

Prosciutto Wrapped Free Range Chicken Breast Romesco Sauce, Celery Root- Potato Puree, Seared Haricot Verts

**Spiced Braised Pork Chop GF** Roasted Tomatillo Sauce, Cheesy Polenta Grits with Anaheim Chile, Cumin Roasted Baby Carrots

#### MAIN COURSES... \$79

**Macadamia Dusted Grouper** Coconut Saffron Sauce, Mango Compote, Black Thai Rice, Cumin Carrots

**Grilled Atlantic Swordfish GF** Carrot Ginger Reduction, Beet Risotto, Tarragon Pistachio Pesto Vinaigrette, Sautéed Haricot Verts with Charred Lemon and Crushed Marcona Almonds

Pancetta Wrapped Snapper Filet Romesco Sauce, Celery Root- Potato Puree, Seared Haricot Verts

**Argentinean Marinated Flat Iron Steak GF** Smashed Yukon Gold Potatoes, Grilled Mini Peppers, Garden Herb Chimichurri

**Seared Natural Sirloin Filet** Horseradish & Aged Cheddar Hash Brown, Grilled Asparagus, Sautéed Mushrooms, Pink Peppercorn Demi, Truffle Essence

#### MAIN COURSES... \$89

**Adobo Rubbed Ahi Tuna GF** Mango Avocado Salsa, Turmeric Coconut Rice, Collard Greens in Coconut Milk with Peanuts

**Sesame Crusted Seared Ahi Tuna** Green Tea Soba Noodles, Seared Sugar Snap Peas, Pickled Radish, Soy Sriracha Dipping Sauce

**Coffee Braised Short Rib** Celery Root-Potato Puree, Ancho Chile-Fig-Chocolate Demi, Cumin Roasted Baby Carrots

**Grilled 10 oz New York Strip Steak** Soy Ginger Demi, Roasted Yams with Lime and Cilantro, Braised Baby Bok Choy

**Braised Lamb Shank GF** Parsnip Puree, Sautéed Winter Greens, Parsley Mint Cremolata, Juniper Berry Shiraz Demi

#### MAIN COURSES... \$99

**Lavender Rosemary Marinated Rack of Lamb** Israeli Couscous Pilaf, Grilled Baby Carrots, Fig Demi, Pistachio Mint Yogurt

**8 oz Filet Mignon** Horseradish & Aged Cheddar Hash Brown, Grilled Asparagus, Sautéed Mushrooms, Pink Peppercorn Demi, Truffle Essence

**Surf and Turf** 4 oz Petite Certified Angus Beef with Pink Peppercorn Demi, 3 Jumbo Shrimp with Creamy Leek Sauce, Truffled Mashed Potatoes, Grilled Asparagus



Taspired by Nature Green LODGING



# **DINNER BUFFET OPTIONS**

Prices are per person based on 2 hours. A \$7 surcharge per person will apply for groups less than 20 guests. An additional \$150 service charge will apply for groups of less than 15 guests. Dinners include Rolls & Butter, Passion Fruit Iced Tea & Water Service, Lavazza Tierra Sustainable Regular and Decaffeinated Coffee, Organic First Tea, Green and Herbal Teas.

## **BACKYARD BBQ... \$69**

Each Grill Chef Attendant Required at Additional \$150

Angus Hamburgers, Cheeseburgers, and Veggie Burgers Build-Your-Own Burger Bar. Accompaniments Include Sautéed Mushrooms, Caramelized Onions, Roasted Garlic Aioli, Guacamole, Bacon Bits, Blue Cheese, "Special Sauce," Lettuce, Arugula, Tomato, Onion, Pickles, Ketchup, Dijon, Spicy Mustard

**Kosher Hot Dogs** 

**BBQ Grilled Chicken Breast** 

**Red White & Blue Potato Salad** Red, Purple, and Yukon Potatoes, Crispy Bacon, Crumbled Blue Cheese, Roasted Red Pepper, Celery, Scallions

**Asian Slaw** Shredded Cabbage and Carrot, Scallion, Mandarin Orange Segments, Sesame Ginger Dressing

Mixed Green & Vegetable Salad Choice of Dressings

Corn on the Cob

**Baked Beans** 

Watermelon

**Assorted Mini Desserts** 

## **COASTAL DINNER... \$79**

**SALAD** SELECT 3

Vegetarian Salad Selection on page 9

ENTRÉE SELECT 2 | SELECT 3 ENTREES... \$89

SIDES SELECT 2 | ADDITIONAL SIDES... \$6

**DESSERTS** 

S'mores Bars

Pineapple Rum Cake

Guava Cheesecake

## **ENTRÉE SELECTION**

**Pan Seared Grouper** Wild Mushroom Leek Ragout, Truffle

Cajun Grilled Mahi Mahi Grilled Fruit Salsa

Grilled Corvina GF Celery Root- Apple Slaw

**Sweet Soy Glazed Salmon** Pickled Radish & Cucumber Salad, Soy Sriracha Sauce

**Za'atar Spiced Loch Duart Salmon GF** Cucumber Mint Yogurt Sauce, Chermoula, Herb Sauce

**Argentinean Marinated Flat Iron Steak GF** Garden Herb Chimichurri, Pepper Demi

**Seared Natural Sirloin Filet** Pepper Demi, Blue Cheese **Coffee Braised Short Rib** Ancho Chile-Fig-Chocolate Demi

Slow Braised Pork Loin Roasted Tomatillo Sauce

**Herb Roasted Free Range Chicken Breast** Artichoke Tomato Relish, Red Pepper Puree

**Tandoori Grilled Free Range Chicken Breast** Mango Chutney

#### SIDE SELECTION

**Herb Roasted Fingerling Potatoes** with Shallots and Fennel

Garlic Roasted Peruvian Purple Potatoes

Smashed Potatoes with Horseradish and Aged Cheddar

Spinach & Goat Cheese Mashed Potatoes

Roasted Yams with Garlic, Lime, and Cilantro

Basmati Rice with Toasted Coconut & Turmeric

**Aromatic Black Thai Rice** 

Paella Rice with Roasted Vegetables

**Israeli Couscous** with Roasted Red Peppers, Currants, Pistachios, and Mint

Quinoa with Charred Corn & Toasted Pepitas

Grilled Mixed Vegetable Display or Steamed Seasonal Vegetables







# **DINNER BUFFET OPTIONS CONTINUED**

## **GLOBAL STATIONS BUFFET... \$99**

## "WELCOME" TABLE

A delicious gourmet arrangement to welcome your guests, which includes a colorful variety of house specialties:

Artisanal Cheeses and Cured Meats
Antipasto, Marinated Artichokes
Roasted Tomatoes
Specialty Olives
Fresh Crudité and Grilled Vegetables
Bruschetta
Hummus
Tapenade
Fresh and Dried Fruits
Marcona Almonds
Crackers, Baguette and Flatbread

## **SPECIALTY STATIONS SELECT 3**

**Southern BBQ** Mesquite Braised BBQ Pork Ribs, Fried Chicken & Biscuits, Chile Lime Buttered Corn on the Cob, Southern Slaw, Watermelon, Louisiana Hot Sauce, Honey, Creole Remoulade

**Pacific Rim Station** Black & White Sesame Crusted Ahi Tataki with Tomato Avocado Ponzu, Chicken Satay with Thai Peanut Sauce, Thai Beef Salad, Green Tea Noodle Salad with Guava Vinaigrette, Cucumber, Edamame and Pickled Radish

**Escape to Italy Station** Antipasto Salad with Tomato, Onion, Salami, Fresh Mozzarella, Italian Cheese Display with Italian Bread Sticks and Focaccia, Shrimp Scampi, Wild Mushroom & Goat Cheese Arancini (Risotto Balls), Roasted Baby Vegetables

Greek Isles Station Ground Lamb Kafta Skewers, Lemon Herb Chicken Skewers, Harissa Grilled Shrimp, Lebanese Style Stuffed Grape Leaves with Herbed Rice Filling, Lemon Hummus with Kalamata Olives and Paprika, Roasted Eggplant Baba Ganoush, Greek Salad, Tabouli Salad, Cucumber Mint Yogurt Dip, Pita Wedges

**Street Taco Station** Shrimp Ceviche, Red Chile Chicken Al Pastor, Shredded Pork, Flour and Corn Tortillas, Pico de Gallo, Guacamole, Shredded Mexican Cheese, Cabbage Slaw, Sour Cream

**Paella Station** Traditional Valencia Rice with Saffron, Jumbo Shrimp, Chicken, Clams, Mussels, Chorizo, Roasted Peppers, Sweet Peas, and White Wine, Cooked in Seafood Broth.

Add Lobster Tail... \$12

Pasta and Gnocchi Station Choice of Fresh Gnocchi, Fettuccine, or Tortellini Pasta. Choice of Fragrant Marinara, Sherry Cream Sauce, Fresh Herb Pistou. Toppings include Pancetta, Shrimp, Chicken, Mushrooms, Bell Peppers, Sun Dried Tomatoes, Spinach, Asparagus, Black Olives, Diced Tomatoes, Caramelized Onions

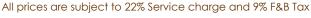
**Little Havana** Mini Classic Cuban Sandwiches, Mojo Roasted Pulled Pork Slider with Pickled Red Onion and Cilantro, Crisp Ham Croquettes with Hot Sauce, Picadillo Filled Empanada with Creole Salsa, Black Bean Salad, Fried Yucca, Sweet Plantains

**Ceviche Station** Florida Whitefish Ceviche with Citrus, Jalapeño, Tomato, Fresh Herbs. Coconut Shrimp Ceviche with Sweet Chile Vinaigrette, Papaya, Mint. Seafood Mix Ceviche with Calamari, Bay Scallop, Shrimp, Fish, Citrus, Aji Amarillo. All served with Plantain Chips, Tortilla Chips, and Flatbread Crackers

#### **DESSERT STATION SELECT 4**

Key Lime Meringue Tartlet
Pineapple Rum Cake
Berry Almond Tart
Guava Cheesecake
German Chocolate Cake GF
S 'mores Bars
Coconut Macaroons GF
Coconut Panna Cotta GF
Red Velvet Cupcake
Chocolate Cupcake
Vanilla Cupcake
Lemon Cupcakes















# WELCOME RECEPTION... \$65 FOR 1 HOUR | \$89 FOR 2 HOURS

Prices are per person. A \$7 surcharge per person will apply for groups less than 20 guests. An additional \$150 service charge will apply for groups of less than 15 guests. Each Chef Attendant Required at Additional \$150

#### **BEVERAGES**

A Welcome Mojito per person, House Wine and Beer Bar

#### PASSED HORS D'OEUVRES SELECT 4

Select from the list of hors d 'oeuvres on page 27. Total of 4 pieces per person per hour.

## "WELCOME" TABLE

A delicious gourmet arrangement to welcome your guests, which includes a colorful variety of house specialties: Artisanal Cheeses and Cured Meats, Antipasto, Marinated Artichokes, Roasted Tomatoes, Specialty Olives, Fresh Crudité and Grilled Vegetables, Bruschetta, Hummus, Tapenade, Fresh and Dried Fruits, Crackers, Baguette, Flatbread, and Marcona Almonds

## **SPECIALTY STATION SELECT 1**

#### **Crostini Display**

Select any Four

Burrata and Tomato Pickled Red Onion, Basil

Northern White Bean & Charred Artichoke Heart

**Charred Skirt Steak** Guacamole, Queso Fresco, Chipotle Crema

**Rock Shrimp Scampi** Arrabbiata Sauce, Arugula **Wild Mushroom** Shallot Confit, Goat Cheese, Peppercress

Roasted Zucchini Leek, Blue Cheese

**Potato Bar** Baked, Mashed, and Sweet Potato Mashed. Toppings Include Shredded Cheddar Cheese, Crumbled Blue Cheese, Crispy Bacon, Sautéed Mushrooms, Caramelized Balsamic Onions, Truffled Sour Cream, Chives

**Polenta Station** Creamy Polenta & Grilled Polenta Triangles, Sautéed Mushrooms, Roasted Zucchini, Sautéed Italian Sausage, Shrimp Scampi, Pomodoro Sauce, Crumbled Blue Cheese, Goat Cheese, Shredded Aged Cheddar

**Risotto Station** Chef Tended Action Station Only Truffle & Wild Mushroom, Asparagus, Pea and Goat Cheese, Roasted Vegetable, Parmesan, and Basil, Add ins of Shrimp and Chicken **Little Havana** Mini Classic Cuban Sandwiches, Mojo Roasted Pulled Pork Slider with Pickled Red Onion and Cilantro, Crisp Ham Croquettes with Hot Sauce, Picadillo Filled Empanada with Creole Salsa, Black Bean Salad, Fried Yucca, Sweet Plantains

**Sushi Station** Asian Display of Hand rolled Sushi Including California Roll, Spicy Tuna Roll, Salmon Cream Cheese-Asparagus Roll and Vegetable Roll. Served with Soy Sauce, Wasabi, Pickled Ginger, and Chopsticks. Total of 4.5 pieces per person

#### Suggested Upgrade

Chilled Seafood Station... Add \$12 per person Jumbo Shrimp, Mussels, Oysters on the Half Shell, Snow Crab Claws, Cocktail Sauce, Horseradish, House Made Remoulade, Red Wine Mignonette, Lemon & Lime Wedges, Assorted Crackers



Taspired by Nature





## HORS D'OEUVRES

Price per piece. Minimum order 50 pieces per selection

## FROM THE FIELD & FARM

Tandoori Chicken Skewer... \$5

Mango Chutney, Mint Cilantro Drizzle

Mushroom, Brie and Bacon Tartlet... \$5

Truffle Essence (available without bacon)

Crispy Duck Dumplings... \$6

Spicy Mango Dipping Sauce

Duck Pizzette... \$6

Duck Confit, Arugula Pistachio Pesto, Dried Fig, Goat Cheese

Italian Sausage Pizzette... \$5

Wild Mushroom, Leek, Gruyere

Balinese Chicken Satay... \$5

Peanut Sauce, Pineapple Sambal

Shredded Ropa Vieja on "Arepa"... \$5

Pico de Gallo, Lime Crema

Roast Beef 'n' Cheddar Sliders... \$5

Shaved Sirloin, Aged Cheddar, Brioche

Chicken Empanadas... \$5

Cuban Sofrito

Bacon Wrapped Date... \$5

Bistro Slider... \$5

Red Onion Jam, Melted Brie

Grilled Lamb Kafta... \$7

Fig Jam, Mint Cucumber Yogurt

Seared Tenderloin Crostini... \$6

Port Peppercorn Sauce, Horseradish Puree

Mini Croque Monsieur... \$5

Country Ham, Fig Jam, Gruyere

#### FROM THE GARDEN

Tomato Tartine... \$5

Marinated Roasted Tomato, Tapenade Crostini, Ricotta, Truffle Balsamic Vinaigrette

Butternut Squash Tartlet... \$5

Goat Cheese, Sage, Crushed Hazelnut

Roasted Pear Tartlet... \$5

Brie and Gorgonzola, Thyme

## **CONTINUED FROM THE GARDEN**

Mushroom Risotto Croquette... \$5

Roasted Red Pepper Sauce, Truffle

Watermelon Gazpacho Shooter... \$5

Avocado, Toasted Pepitas, Basil Oil

Mini Black Truffle Grilled Cheese... \$5 Vegetable Spring Rolls... \$5

Sweet Chile Mango Dipping Sauce

Petit Brie en Croute... \$5

Cranberry and Pear Compote

#### **FROM THE SEA**

Za'Atar Spiced Salmon Cakes... \$6

Cucumber Mint Yogurt, Chermoula

Ahi Tuna Tartare... \$6

Plantain Chips, Edamame Hummus, Sweet Chile Vinaigrette

Seared Albacore Niçoise... \$6

Crispy Potato, Roasted Pepper Puree, Fresh Basil, Kalamata Olive Tapenade

Coconut Fried Shrimp... \$7

Tropical Marmalade

Thai Shrimp Popper... \$7

Spicy Coconut Curry Sauce

Grilled Shrimp Cocktail... \$7

Mango Aji Amarillo Cocktail Sauce

Crab, Leek & Potato Cake... \$6

Preserved Lemon, Chive Crème Fraîche

Salmon Tartare & Caviar Blini... \$7

Crème Fraîche, Sustainably Sourced Caviar

Lobster "BLT" Crostini... \$7

Lobster Salad, Avocado, Bacon, Lettuce & Tomato

Prosciutto Wrapped Diver Scallop... \$7

Romesco Sauce, Crushed Marcona Almond

Shrimp Scampi... \$7

Risotto Cake

Seared Diver Scallop... \$7

Sushi Rice Cake, Orange Miso Reduction







# FOOD ENHANCEMENTS & HOSPITALITY DISPLAYS

Price per person based on 1 hour service. Minimum 20 people per display. Chef Attendant is optional at Additional \$150

## Antipasto Station... \$18

Cured Meats and Artisan Cheeses, Olives, Pepperoncini, Olive Tapenade, Marinated Artichokes, Roasted Eggplant and Red Peppers, White Bean and Artichoke Dip, Roasted Garlic and Tomato Bruschetta, Hummus, Crostinis, Lavash, and Breadsticks

## Imported & Domestic Cheeses... \$16

Fresh and Dried Fruits, Nuts, Baguette and Cracker Variety

# Grilled and Roasted Market Vegetable Display... \$14

Red Pepper Aoli, Artichoke Hummus, Tomato Caper Bruschetta, Balsamic Vinaigrette

## Guacamole Station... \$14

Fresh Made Guacamole with Authentic Mix-ins and Toppings, including Pico de Gallo, Roasted tomato and Chipotle Salsa, Spicy Chiles, Fresh Cilantro, Pickled Carrots and Onions, Fresh Lime, Served with Fresh Tortilla Chips and Cucumber Slices

#### Mediterranean Station... \$16

Lebanese Style Stuffed Grape Leaves with Herbed Rice Filling, Lemon Hummus with Kalamata Olives and Paprika, Roasted Eggplant Baba Ganoush, Cucumber Mint Yogurt Dip, Cucumber Crisps and Carrot Sticks, Pita Chips, Seedy Flatbread Crackers

# Chilled Seafood Station... \$32

Jumbo Shrimp, Mussels, Oysters on the Half Shell, Snow Crab Claws, Cocktail Sauce, Horseradish, House Made Remoulade, Red Wine Mignonette, Lemon and Lime Wedges, Assorted Crackers

## Ceviche Station... \$28

All served with Plantain Chips, Tortilla Chips, and Flatbread Crackers

Florida Whitefish Ceviche Citrus, Jalapeño, Tomato, Fresh Herbs

**Coconut Shrimp Ceviche** Sweet Chile Vinaigrette, Papaya, Mint

**Seafood Mix Ceviche** Calamari, Bay Scallop, Shrimp, Fish, Citrus, Aii Amarillo

#### Sushi Station... \$18

Asian Display of Hand rolled Sushi including California Roll, Spicy Tuna Roll, Salmon Cream Cheese-Asparagus Roll, Vegetable Roll. Served with Soy Sauce, Wasabi, Pickled Ginger, and Chopsticks. Total of 4.5 pieces per person

## Caviar Bar... \$MP

A sustainably sourced selection of Beluga, Osetra, Sevruga, and/or Golden Caviar, displayed on ice, with accompaniments of diced red onion, chopped eggs, crème fraîche, capers, blinis, Pumpernickel Toasts, lemon wedges, and chives.







## **CHEF TENDED & ACTION STATIONS**

Price per person based on 1 hour service. A \$7 surcharge per person will apply for groups less than 20 guests. An additional \$150 service charge will apply for groups of less than 15 guests. Chef Attendant is Optional at Additional \$150

# Land, Sea, and Air Sliders... \$22

Kobe Beef Sliders, Duck Confit Sliders, Crab Cake Sliders Served with Mix and Match Sauces and Condiments, including House Remoulade, Sriracha Aioli, Red Onion Jam, Roasted Garlic Mayo, Honey Mustard, Roasted Red Peppers, Sautéed Shitake Mushrooms, Caramelized Onions, Sweet Spicy Ketchup, Violet Mustard, Watercress, Bibb Lettuce, Sliced Roma Tomato, Cabbage Slaw, Dirty Potato Chips and Terra Root Vegetable Chips

## Crostini Display...\$16

Select any Four

Burrata & Tomato Pickled Red Onion, Basil Northern White Bean & Charred Artichoke Heart Charred Skirt Steak Guacamole, Queso Fresco, Chipotle Crema

**Rock Shrimp Scampi** Arrabiata Sauce, Arugula **Wild Mushroom** Shallot Confit, Goat Cheese, Peppercress

Roasted Zucchini Leek, Blue Cheese

# Flatbread Pizza Display... \$18

Chef Tended Station. Select any Four

**Italian Sausage** Wild Mushroom, Leek, Mozzarella & Gruyere Cheeses

**Duck Confit** Arugula Pistachio Pesto, Dried Fig, Goat Cheese

**Greek Veggie** Kalamata Tapenade, Mozzarella & Feta Cheeses, Green Pepper, Red Onion, Cherry Tomato, Banana Peppers, Fresh Dill

**Burrata** Basil Pesto, Cherry Tomatoes, Crispy Prosciutto, Truffle Oil

Octopus & Chorizo Mozzarella and Manchego Cheeses, Preserved Lemon, Marinated Tomato Smoked Salmon Cream Cheese, Capers, Red Onion, Cucumber, Dill

# Local Artisan "Proper Sausage" Display... \$22

Taste a Variety of Four Local Artisanal Grilled Sausages, Made with Heritage Meats and Organic Ingredients. May include such Varieties as Fig-Blue Cheese, Romagna Italian Style, Sage-Black Pepper, Smoked Pork-Habanero-Thyme, and Harissa-Lamb. Served with Rolls and German Potato Salad, and Mix & Match Sauces, including Honey Mustard, Sauerkraut, Cucumber Mint Yogurt, Chutney, and Harissa Aioli

#### Street Taco Station... \$24

Shrimp Ceviche, Red Chile Chicken Al Pastor, Shredded Pork, Flour and Corn Tortillas, Pico de Gallo, Guacamole, Shredded Mexican Cheese, Cabbage Slaw, Sour Cream

## Tataki Your Way... \$32

Marinated Beef Tenderloin & Ahi Tuna, Asian Style Cabbage Slaw, Roasted Shitakes, Ginger Aioli, Wasabi Cream, Soy Sriracha Sauce, Pickled Ginger, Crispy Wontons, Cucumber Chips

#### Potato Bar... \$18

Baked, Mashed, and Sweet Potato Mashed. Toppings Include Shredded Cheddar Cheese, Crumbled Blue Cheese, Crispy Bacon, Sautéed Mushrooms, Caramelized Balsamic Onions, Truffled Sour Cream, Chives

# Polenta Station... \$16

Creamy Polenta & Grilled Polenta Triangles, Sautéed Mushrooms, Roasted Zucchini, Sautéed Italian Sausage, Shrimp Scampi, Pomodoro Sauce, Crumbled Blue Cheese, Goat Cheese, Shredded Aged Cheddar

# Risotto Station... \$22

Chef Tended Action Station Only Truffle & Wild Mushroom, Asparagus, Pea and Goat Cheese, Roasted Vegetable, Parmesan, and Basil, Add ins of Shrimp and Chicken







## CHEF TENDED & ACTION STATIONS CONTINUED

Price per person based on 1 hour service. A \$7 surcharge per person will apply for groups less than 20 guests. An additional \$150 service charge will apply for groups of less than 15 guests. Chef Attendant is Optional at Additional \$150

#### Paella Station... \$24

Chef Tended Action Station Only. Traditional Valencia Rice with Saffron, Jumbo Shrimp, Chicken, Clams, Mussels, Chorizo, Roasted Peppers, Sweet Peas, and White Wine, Cooked in Seafood Broth.

Add Lobster Tail... \$12

#### Little Havana... \$20

Mini Classic Cuban Sandwiches, Mojo Roasted Pulled Pork Slider with Pickled Red Onion and Cilantro, Crisp Ham Croquettes with Hot Sauce, Picadillo Filled Empanada with Creole Salsa, Black Bean Salad, Fried Yucca, Sweet Plantains

#### Dim Sum... \$22

Shrimp and Vegetable Steamed Dumplings, Pork Pot Stickers, Vegetable Egg Rolls, Peking Duck & Scallion Pancake, Hoisin Glaze, Hot Mustard and Chili Oil

## Salad Station... \$24 | Select 4... \$30

Select 3 of our signature Palms Salads, including

**Kale Caesar** Shaved Parmesan, Herb Croutons, Toasted Pepitas, Anchovy Vinaigrette

**Quinoa Salad** Roasted Seasonal Vegetables, Fresh Cherry Tomatoes, Feta Cheese, Fresh Mint and Dill, Lemon & White Balsamic Vinaigrette

Roasted Beet, Heirloom Tomato, Burrata Salad With Arugula, Charred Corn, Fresh Basil, Olive Oil and Reduced Balsamic

**Red, White & Blue Potato Salad** Roasted Baby Red, Yukon, and Purple Potatoes, Roasted Red Peppers, Scallion, Crisp Celery, Crumbled Blue Cheese, Creamy Basil Vinaigrette

Add 2 Soups to make it a "Soup and Salad Station" for additional... \$8

# Pasta and Gnocchi Station... \$24

Chef Tended Action Station Only.

Choice of Fresh Pasta: Gnocchi, Fettuccine, Tortellini Choice of Sauce: Fragrant Marinara, Sherry Cream Sauce, Fresh Herb Pistou

Toppings: Pancetta, Shrimp, Chicken, Mushrooms, Bell Peppers, Sun Dried Tomatoes, Spinach, Asparagus, Black Olives, Diced Tomatoes, Caramelized Onions

## Southern BBQ... \$20

Mesquite Braised BBQ Pork Ribs, Fried Chicken & Biscuits, Chile Lime Buttered Corn on the Cob, Southern Slaw, Watermelon, Louisiana Hot Sauce, Honey, Creole Remoulade

## Pacific Rim Station... \$24

Black & White Sesame Crusted Ahi Tataki with Tomato Avocado Ponzu, Chicken Satay with Thai Peanut Sauce, Thai Beef Salad, Green Tea Noodle Salad with Guava Vinaigrette, Cucumber, Edamame and Pickled Radish

# Escape to Italy Station... \$24

Antipasto Salad with Tomato, Onion, Salami, Fresh Mozzarella, Italian Cheese Display with Italian Bread Sticks and Focaccia, Shrimp Scampi, Wild Mushroom & Goat Cheese Arancini (Risotto Balls), Roasted Baby Vegetables

#### Greek Isles Station... \$24

Ground Lamb Kafta Skewers, Lemon Herb Chicken Skewers, Harissa Grilled Shrimp, Lebanese Style Stuffed Grape Leaves with Herbed Rice Filling, Lemon Hummus with Kalamata Olives and Paprika, Roasted Eggplant Baba Ganoush, Greek Salad, Tabouli Salad, Cucumber Mint Yogurt Dip, Pita Wedges







# **CARVING STATIONS**

Price per person based on 1 hour service. One Chef Attendant required per every 50 guests per carving station. A \$7 surcharge per person will apply for groups less than 20 guests. An additional \$150 service charge will apply for groups of less than 15 guests.

#### Chipotle Mango Marinated Tri Tip... \$18

Slow Roasted Served with Cilantro Lime Chimichurri, Creamy Aii Amarillo Sauce, Horseradish Crème Fraîche

## Mojito Marinated & Slow Roasted Pork Loin... \$16

Served with Traditional Cuban Sofrito, Chimichurri, and Tropical Fruit Compote

#### Rosemary Citrus Roasted Whole Turkey... \$16

Served with Marsala Gravy, Port Pomegranate Reduction, and Cranberry Orange Compote

#### Whole Roasted Prime Rib of Beef... \$20

Horseradish Cream, Natural Au Jus, Red Onion Jam

## Sweet Soy Glazed Side of Scottish Salmon... \$18

Served with Pickled Radish & Cucumber Salad, Soy Sriracha Sauce, Cilantro Mint Drizzle

#### Za'atar Spiced Roasted Whole Side of Scottish Salmon... \$20

Served with Chermoula, Beet Puree, and Mint Cucumber Yogurt

# Blackened Mahi Mahi Filets... \$16

Served with Grilled Fruit Salsa, Coconut Saffron Sauce, Cilantro Mint Drizzle

## Herb & Cracked Peppercorn Crusted Beef Tenderloin... \$24

Served with Port Wine & Pepper Demi, Gorgonzola Cream Sauce, Horseradish Crème Fraîche

#### Coffee Rubbed Angus Beef Tenderloin... \$24

Ancho Chile Fig & Chocolate Demi, Celery Root Potato Puree, Carrot Coin Chips

## Oven Roasted Leg of Lamb... \$22

Lavender Rosemary Marinade, Mint Pistachio Yogurt, Cherry Port Reduction

#### **CARVING STATION SIDES**

1 Side... \$7 | 2 Sides... \$12 | 3 Sides... \$15

## **Herb Roasted Fingerling Potatoes**

Shallots and Fennel

#### **Garlic Roasted Peruvian Purple Potatoes**

#### **Smashed Potatoes**

Horseradish and Aged Cheddar

#### Spinach & Goat Cheese Mashed Potatoes

## **Roasted Yams**

Garlic, Lime and Cilantro

#### Basmati Rice

Toasted Coconut and Turmeric

## **Aromatic Black Thai Rice**

## Paella Rice

Roasted Vegetables

#### Israeli Couscous

Roasted Red Peppers, Currants, Pistachios, and Mint

#### Quinoa

Charred Corn and Toasted Pepitas

#### Grilled Mixed Vegetable Display

**Steamed Seasonal Vegetables** 









# LATE NIGHT DELIGHTS

Price per person based on 1 hour service. Minimum 20 persons. Sold in conjunction with dinner menus

# Nacho Bar... \$20

Fresh Fried Tortilla Chips with an Array of Toppings, including Melted "Queso", Crumbled Queso Fresco, Shredded Beef, Red Chile Chicken Al Pastor, Black Beans, Guacamole, Pico De Gallo, Sour Cream, Pickled Jalapeños, Scallions, Sliced Black Olives, and Fresh Cilantro

## Carnival Stand... \$18

Fresh made Popcorn, Jumbo Pretzels with Spicy Mustard, Sliced Apples with Caramel Dipping Sauce, Nachos, Grilled Polish Sausage, Corn Dogs, Mini Donuts

#### Cookies & Milk... \$10

Assorted House Made Cookies, Chilled Whole, Low Fat, Skim Milk and Soy Milk

#### Soda Shop... \$10

Mini Vanilla Milk Shake Shots, Brownie Bites, Root Beer

# Grilled Cheese and Tomato Soup Bar... \$12

Truffle Fries, Parmesan Cheese, Croutons, Caesar Salad

#### Chili Cheese Tater Tot Bar... \$12

Bacon bits, Queso Fundido, Chili, Green Onions, Pico de Gallo

#### S'mores Station... \$10

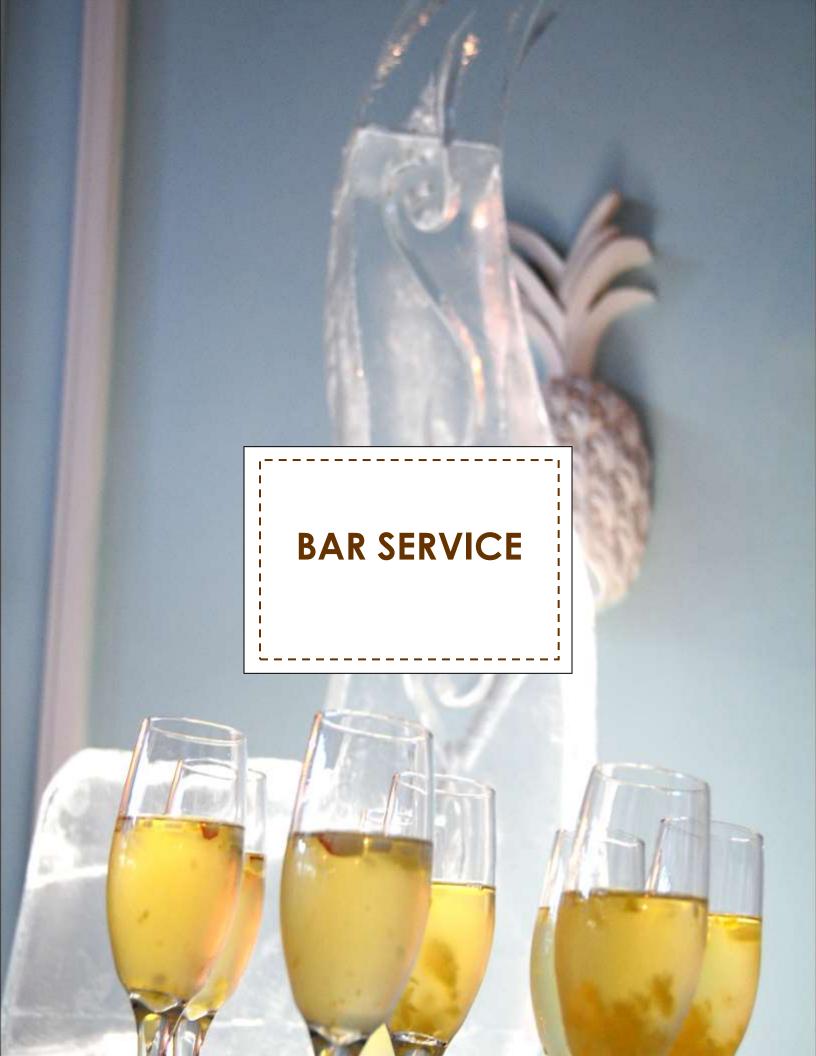
Graham Crackers, Marshmallow Cream, Chocolate Bar

# Coffee & Donut Station... \$18

Fresh Baked Donuts with Assorted Toppings, White and Dark Chocolate Glazes, Flavored Sugars, Crushed Nuts, Toasted Coconut, Praline, and Shaved chocolate, Coffee and Tea Station









# **BAR SERVICE**

## **HOSTED BAR OPTIONS**

Price per person. Minimum 20 persons.

# Super-Premium Bar Service First Hour... \$34 | Additional Hour... \$15

Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Double Black Scotch, Tequila Crown Royal Whiskey, Bacardi Silver Rum, Zacapa Dark Rum & Patron Silver, Imported Premium Beer, Hotel Selection of Red and White Wines, Soft Drinks, Bottled Water and Juices

# Premium Bar Service

First Hour... \$28 | Additional Hour... \$12

Absolut Vodka, Tanqueray Gin, Johnnie Walker Red Scotch, Jack Daniel's Whiskey, Bacardi Silver Rum, Flor de Caña Dark Rum & Camarena Tequila, Imported Premium Beer, Hotel Selection of Red and White Wines, Soft Drinks, Bottled Water and Juices

#### **Beer and Wine Service**

First Hour... \$22 | Additional Hour... \$10

Imported and Domestic Beer, Hotel Selection of Red and White Wines, Soft Drinks, Bottled Water and Juices

Non-Alcoholic Beverage Service
First Hour... \$10 | Additional Hour... \$6
Soft Drinks, Bottled Water and Juices

Bartender fees included 1 per 75 guests

## ON CONSUMPTION BAR OPTIONS

# Super-Premium Bar Service... \$18 each

Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Double Black Scotch, Tequila Crown Royal Whiskey, Bacardi Silver Rum, Zacapa Dark Rum & Patron Silver

# Premium Bar Service... \$14 each

Absolut Vodka, Tanqueray Gin, Johnnie Walker Red Scotch, Jack Daniel's Whiskey, Bacardi Silver Rum, Flor de Caña Dark Rum & Camarena Tequila

Hotel Selection of Red & White Wines... \$10 each

Imported Beer... \$8 each

Domestic Beer... \$7 each

Soft Drinks, Bottled Water & Juices... \$5 each

#### After-Dinner Cordials... \$18 each

Bailey's, Grand Marnier, Remy VS. Hennessey, White or Dark Sambuca

## **ADDITIONAL FEES**

A Bartender at \$150 per 75 guests. Cashier at \$150 per cashier required for cash bar. Service up to 3 hours, \$50 each additional hour.







# THE PALMS SIGNATURE COCKTAILS

Signature cocktails require an additional bartender per 45 guests

**Pisco Sour** Pisco, Fresh Lime Juice, Simpel Cyrup, Egg White, Angostura Bites

**Pineapple Cardamom Caipirinnha** Fresh Pineapple, Lime, Leblon Cachaca, Cardamom Syrup

**Cheer Martini** Prairie Organic Vodka, Pama Liqueur, FruitLab Hibiscus Organic Liqueur, Prosecco, Fresh Thyme

#### **HOSTED BAR**

per person

First Hour... \$34 | Additional Hour... \$15

Bartender fees included 1 per 45 guests

**Cucumber Melon Cooler Crop** Cucumber Vodka, Cantaloupe, Lemon

**Pink Paloma** Camarena Tequila, Grapefruit, Lime, Agave, Chile Salt on the Rim Cilantro

**Mojito** Flor de Caña Dark Rum, Sugar and Fresh Mint Leaves

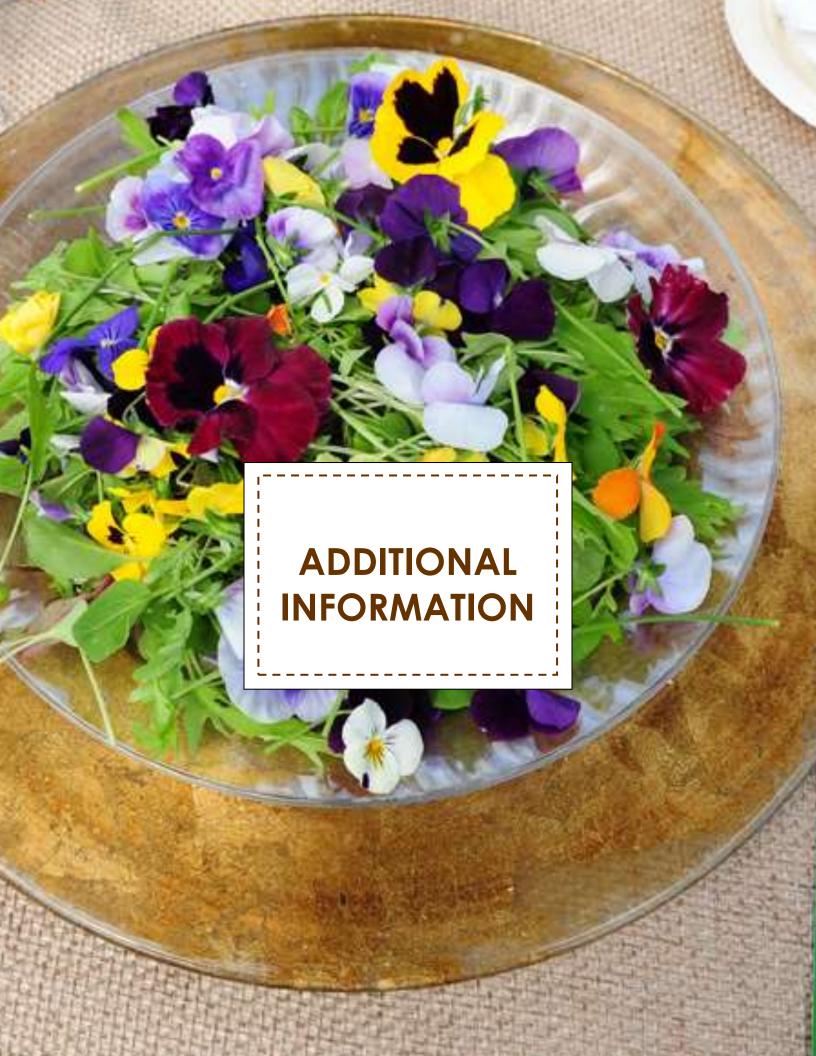
# ON CONSUMPTION... \$18 each

# **ADDITIONAL FEES**

A Bartender at \$150 per 45 guests. Service up to 3 hours, \$50 each additional hour. No cash bar available









# ADDITIONAL INFORMATION

## **ENHANCEMENTS**

Perimeter Up-Lights... \$250

High Top Cocktail Tables with White Linens... \$35 each

#### TAXES AND SERVICE CHARGE

All prices for the following menus are subject to a 22% banquet service charge. A 9% sales tax will be added to the account for Food & Beverage and the service charge is taxed at 7%. Prices are subject to change at any time, without notice. Any discounted or contracted menu prices will still be charged full retail service charge and taxes.

#### **PRICING**

Food & Beverage menu prices cannot be guaranteed more than six (6) months in advance of the scheduled event date. All Food & Beverage prices are subject to change without notice.

# MEAL GUARANTEES & MINIMUM ATTENDANCE REQUIREMENTS

A firm Meal Guarantee ["Guarantee"] of attendance is required for all private meal functions. Guarantees must be submitted to your Convention Services Representative by 12:00 Noon EST three (3) full business days [72 hours] prior to the scheduled event.

During the event, if the number of guest served is less than the Guarantee, the host is responsible for the number guaranteed. If the number of guests served is greater than the Guarantee, the host is responsible for the total number of guests served. The hotel will overset 5%.

If guaranteed attendance increases by more than 3% within three (3) business days prior to a scheduled meal function, the hotel reserves the right to charge 10% surcharge on menu prices due to increased costs incurred (15% for same day Meal Guarantee increases). The contracted menu items may not be available for additional guests added. The hotel cannot promise that the same menu items will be served to guests above overset.

Any special meal orders (Vegetarian, Kosher, etc.) should be included within the final Meal Guarantee. Special pricing may apply.

#### **LABOR FEES & ADDITIONAL MENU CHARGES**

According to specific menu selections, the following additional fees may apply:

Chef, Chef Attendants, Carvers for Food Stations

\$150 per station, up to 3 hours | \$50 each additional hour One (1) attendant per 50 guests

#### **Bartender Fee**

\$150 each, up to 3 hours

**Cash Bar Cashiers** 

\$125 each, up to 3 hours

# **Staffing for Bars**

One (1) Bartender & One (1) Cashier per 75 guests In the event that a catered meal is served for an amount of guests less than the menu minimum a surcharge will apply. Additional labor charges may apply for special services requested, event changes made less than 72 hours in advance, or for extraordinary cleaning required following the use of glitter, confetti or similar items.

#### **OUTDOOR FUNCTIONS**

All outdoor functions scheduled at The Palms are subject to a final weather decision a minimum of six (6) hours prior to the function start time on the day of the function. Hotel management will make this decision in the best interest of a successful event. Music and entertainment must conclude by 11:00 PM. Outdoor functions are subject to minimum Food & Beverage. Plated meals may not be served at outdoor function venues. Glassware is strictly prohibited near any pools or on the lawns. The hotel has exclusive rights to book multiple events simultaneously, utilizing outdoor function space. Should any of your outdoor scheduled events require major production, audio visual, sound, music, noise, décor and all that implied, the hotel must be notified a minimum of 120 days in advance for approval, Lighting packages for outdoor venue choices can be provided at an additional cost. Various pricing options are available. Standard outdoor banquet set-up includes tables, chairs, and hotel linens.



