



Holiday Catering Selections

THE
Palms
HOTEL & SPA

Holiday Cocktail Reception

RECEPTION | \$99

3 hours

WELCOME DRINK UPON ARRIVAL

Please select one

MISTLETOE MARGARITA

Tequila, cranberry juice, triple sec, lime juice, salt, mint

WINTER WONDERLAND

Vanilla Vodka, White Chocolate Liqueur, crème de cacao, light cream

THE GRINCH

Melon Liqueur, Lemon Juice, Simple Syrup, Maraschino cherries

THREE HOUR BEER, WINE & PROSECCO BAR

Includes Heineken and Corona, Budweiser Regular and Light, House Red and White Wines, House Prosecco



Location
Fee \$500

2 HOUR SAVORY PASSED HORS D'OEUVRES

Please select a total of five items

MEAT

HERB CRUSTED BEEF CROSTINI, Cognac Aioli and Crisp Shallots

BEEF CARPACCIO Wrapped Asparagus with Blue Cheese Aioli

DUCK POTSTICKERS Citrus Ponzu

HERB CHICKEN SKEWER Roasted Garlic Aioli

FISH

SMOKED SALMON Toasted Pumpnickel with Preserved

Lemon & Dill Crema

SHRIMP POT STICKERS with Sweet Chili Garlic Sauce

AHI TUNA TARTARE on Plantain Crisp

CRAB CAKES Sracha Aioli

VEGETARIAN

GOAT CHEESE & ONION TARTLETS

CARAMELIZED ONION & SWISS CHARD MINI QUICHE Gruyere, Chive

EGGPLANT CAPONATA

CHEESE CROQUETTES Cilantro Sofrito

PASTA STATION

Chef Attendant Fee per 40 guests.....\$175

Penne with Marinara, Garlic Chicken, Onions, Asparagus,

Roasted Tomatoes

Tortellini Alfredo with Peas, Curried Ham, Parmesan Reggiano

1 HOUR DESSERT DISPLAY

Chef's Selection of Holiday Theme Desserts

All prices are per person and subject to 25% Service charge (taxable) and 9% F&B Tax

Classic Holiday Buffet

BUFFET I \$120

3 hours

WELCOME DRINK UPON ARRIVAL

Please select one

MISTLETOE MARGARITA

Tequila, cranberry juice, triple sec, lime juice, salt, mint

WINTER WONDERLAND

Vanilla Vodka, White Chocolate Liqueur, crème de cacao, light cream

THE GRINCH

Melon Liqueur, Lemon Juice, Simple Syrup, Maraschino cherries

THREE HOUR BEER, WINE & PROSECCO BAR

Includes Heineken and Corona, Budweiser Regular and Light, House Red and White Wines, House Prosecco

ONE HOUR PASSED HORS D' OEUVRES

Please select a total of five items



Location
Fee \$500

BUFFET SELECTION 2 HOURS BUFFET TIME

SALAD

MIXED ORGANIC BABY GREENS

with Cucumber, Grape Tomatoes, Shaved Carrots and Toasted Almonds

ROASTED BEET AND TOMATO SALAD

with Arugula, Fresh Mozzarella, Pistachio Oil, Fig Balsamic

CLASSIC CEASAR with Shaved Parmesan and Herb Croutons

BREADS AND SPREADS

ASSORTED PETIT DINNER ROLLS

CARVING STATION (SELECT 2) Chef Attendant Fee per 40 guests \$175

HAND CARVED SLOW ROASTED FREE RANGE TURKEY

Gravy & Pan reduced Giblet Gravy

PANKO HERB CRUSTED BEEF TENDERLOIN R

ed Wine Demi Glace & Horseradish Cream

SALMON Lemon Dill Crème Fraiche

SMOKED HONEY MUSTARD GLAZED HAM

SIDES (SELECT 3)

TRADITIONAL STUFFING

FRENCH GREEN BEAN ALMONDINE

YUKON GOLD WHIPPED POTATOES

ROASTED BRUSSELS SPROUTS

MASHED SWEET POTATOES TOPPED with Marshmallow Gratin

RICE PILAF

DESSERT DISPLAY

Chef's Selection of Holiday Theme Desserts

COFFEE SERVICE

Lavazza Regular and Decaffeinated Coffee and Tazo Teas

All prices are per person and subject to 25% Service charge (taxable) and 9% F&B Tax

Taste of Essensia Plated

PLATED | \$120

3 hours

WELCOME DRINK UPON ARRIVAL

Please select one

MISTLETOE MARGARITA

Tequila, cranberry juice, triple sec, lime juice, salt, mint

WINTER WONDERLAND

Vanilla Vodka, White Chocolate Liqueur, crème de cacao, light cream

THE GRINCH

Melon Liqueur, Lemon Juice, Simple Syrup, Maraschino cherries

THREE HOUR BEER, WINE & PROSECCO BAR

Includes Heineken and Corona, Budweiser Regular and Light, House Red and White Wines, House Prosecco

ONE HOUR PASSED HORS D' OEUVRES

Please select a total of five items



Location
Fee \$500

THREE COURSE MENU

SALAD (SELECT 1)

TRI-COLORED CITRUS SALAD

with Frisee, Dates, Marcona Almonds, Shaved Manchego, Sherry Vinaigrette

CAESAR SALAD

with Baby Green and Red Romaine, Rosemary Croutons, Shaved Parmesan

ROASTED BEET AND TOMATO SALAD

with Arugula, Fresh Mozzarella, Pistachio Oil, Fig Balsamic

BREADS AND SPREADS

ASSORTED PETIT DINNER ROLLS

Walnut Golden Raisin Bread, Sour Dough and Whole Wheat Bread with Variety of Spreads, Infused Organic Oils and Butter

MAINS (SELECT 1)

MACADAMIA CRUSTED LOCAL GROUPER

with Coconut Saffron Sauce, Tropical Fruit Salsa

GRASS-FED BRAISED BEEF SHORT RIBS

with Celery Root Puree and Baby Roasted Carrots

HERB ROASTED FREE RANGE CHICKEN BREAST

Eggplant Risotto, Artichoke Tomato Relish, Grilled Asparagus, Red Pepper Puree

DESSERT

Chef's Selection of Holiday Theme Desserts served Family style per table

COFFEE SERVICE

Lavazza Regular and Decaffeinated Coffee and Tazo Teas

All prices are per person and subject to 25% Service charge (taxable) and 9% F&B Tax



Enhancements

BEVERAGE ENHANCEMENT OPTIONS

PER PERSON

Add Second Welcome Cocktail Option... \$10

Add an Hour of Overtime with Wine & Beer Bar... \$14

Add Premium Brand Liquor... \$16

Titos Vodka, Tanqueray Gin, Johnnie Walker Black Scotch, Jack Daniel's Whiskey, Bacardi Silver Rum, Flor de Caña Dark Rum, Camarena Tequila, Imported/Domestic Beers, House Red & White Wine

Add Super Premium Brand Liquor...\$20

Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Double Black Scotch, Crown Royal Whiskey, Bacardi Silver Rum, Zacapa Dark Rum, Patron Silver Tequila, Imported/Domestic Beers, House Red & White Wine

PREMIUM CHAIR & LINEN PACKAGE UPGRADE \$12 PER PERSON

- Pintuck/Pintuck, Galaxy, Fortuny, Dupioni or Satin Floor Lengths Cloths OR Allegro, Fantasia, Plumage Overlays to complement Hotel's White Floor Length Cloth
- , Galaxy or Satin Napkins
- Gold, Silver, Black, White, Acrylic, Mahogany or Natural Wood Chiavari Chairs with Choice of any Chair Pad Fabric/Color in stock

All prices are per person and subject to 25% Service charge (taxable) and 9% F&B Tax