

# **Special Event Dining Package**

**Plated Dinner Service  
(over 60 guests – served buffet)  
Choose 1 from each Category**

**A dinner to remember for your special day.**

**Start your celebration with a Cocktail Hour! Please pick 5 of the Hors D'oeuvre options listed below. Our staff will serve this passed hors d'oeuvres during your photo/cocktail hour while guests enjoy the villa gardens and ocean views.**

- Passion fruit ceviche
- Herb crusted mini capresse
- Gourmet empanaditas (chorizo and manchego cheese, Serrano ham and mozzarella) with basil mayonnaise
- Coconut crusted shrimps with mango alio oli
- Mexican chicken flautas (fried corn tortilla) with cilantro mayonnaise
- Mango gazpacho
- Chicken and beef skewers drizzled with balsamic orange reduction
- Imported cheese and meat with crackers
- Sweet plantain croquette (sweet plantain stuffed with cheddar cheese)
- Yucca croquettes stuffed with bacon and parmesan cream
- Parmesan arancini (risotto croquette)
- Tropical bruschetta (mango, tomato, onion and mint)
- Traditional bruschetta (tomato, basil, onion, oregano)
- Crab cakes
- Lobster canapés
- Marinated tuna in ginger and soy dressing topped with sesame seeds
- Gourmet mini croissant sandwiches (mortadella and parmesan cheese; turkey, ham with cream cheese and arugula)
- Chicken and peppers canapé
- Shrimp cocktail

**Chose which package you like and then make 1 selection from each category.**

## **\$80 Per Person**

### **Appetizers**

- Arugula tropical salad – arugula, orange sections, honey pecans and cherry tomatoes all drizzled with sweet balsamic reduction
- Local Pumpkin Cream Soup, topped with crispy imported Serrano ham
- Chilled Gazpacho (crushed tomatoes and fresh herbs)
- Cream of Lentil Soup with truffle oil, topped with fresh croutons

### **Entrees**

- Crusted chicken breast primavera style with peppers and cheese.
- Baked pork filet served onto of sweet potato mash with a guava glaze or Dominican pepper sauce
- Linguini pasta tossed in a creamy shrimp sauce
- Grilled fish served in virgin sauce (cherry tomatoes, thyme, parsley and virgin olive oil) served with sautéed spinach and cauliflower purée.
- Mixed vegetable risotto with white wine and parmesan cheese

### **Desserts**

- Coconut Flan
- Passion Fruit Mousse
- Crème brûlée with toasted almonds

## **\$100 Per Person**

### **Appetizers**

- Mezclun salad with tropical fruit and passion fruit dressing
- Salmón tataki smothered in a mango gazpacho
- Tuna tartar with white almond cream
- Beef tartar with a dijon mustard glaze
- Fried shrimp with coconut sauce
- Sweet plantain croquettes stuffed with chorizo and imported Emmental cheese

### **Entrees**

- Churrasco with roasted bell pepper sauce served with a creamy yucca mash
- Grilled tenderloin with truffle mashed potatoes and served with a wild mushroom sauce or red wine reduction glaze
- Shrimp and pumpkin risotto
- Linguini fruti di mare (mixed seafood) in a fresh crushed tomato and fennel sauce
- Salmon with a creamy potato and ginger/orange reduction
- Rack of Lamb drizzled with The Palms signature mustard sauce and served with spinach and cauliflower mash.

### **Desserts**

- Chocolate mousse
- Passion fruit cheesecake
- Tiramisu

**\$125 person:**

- Surf & Turf. Grilled prime filet with ½ grilled lobster (in season) From March 1 – June 30 during lobster ban, shrimp will be substituted.
- Any appetizer or dessert choice from above.