



Our Philosophy

Our focus is placed on the customer. We put ourselves on the other side of the table and evaluate how to create a culinary experience that will make an impression and match your vision. While infusing all of our menus, preparation and execution with love, we cultivate a customer experience that is as unique as our flavors.

Our goal is to deliver a level of joy and trust throughout the process that makes you feel well taken care of. We want you to enjoy everything from first contact to the mouth watering memories we provide for our clients.

We aim to provide culinary experiences that are elevated to new heights.

Welcome Guest with Palate Infused Water Station

Cocktail Hour

One Hour Butler Passed Hors D'oeuvres

Choice of 5

Artichoke Bruschetta over Garlic Crostinis

Caprese Bite with Fresh Basil and Honey Balsamic Glaze

Asiago Stuffed Mushrooms with a Demi Glace Sauce

Yucca Tempura with a Cilantro Cream

Corn Fritters with a Creole Cream Sauce

Tequenos with Caramel Rum Sauces

Green Plantain Petite Cup Stuffed with a Filet Mignon Ropa Vieja

Churrasco Steak Skewers with a Chimichurri Sauce

Mini Chicken Empanadas with a Pico de Gallo

Fried Chicken & Cornbread Waffle with Bacon Caramel Sauce

Bacon Brown Sugar Chicken Poppers

Buffalo Chicken Cupcakes with Gorgonzola Mousse

Lobster Mac & Cheese with Fontina Sauce

Key West Crab Cakes with a Key Lime Remoulade

Fire Bahamas Jerk Shrimp Shooters with a Basil Lemonade Slush

Chef Diana's Corvina Ceviche

Tropical Tuna Taco Tartare with an Avocado Cream & Cilantro Mango

Buffet Style or Plated

Salad , Dinner Rolls and Herb Butter

Select One

Palate Salad | Greens, Strawberry , Candied Pecans, Cucumber, Cranberry , Gout

Cheese & Lemon Honey-Basil Vinaigrette

Summer Arugula | Baby Cucumber, Pickled Shallots, Grilled Portabella, Yellow Tomato

with a Greek Vinaigrette

Caesar Salad | Romaine, Garlic Crostini, Asiago Cheese, & Caesar Dressing

Cuban Salad | Chopped Greens , radishes, tomatoes, red onion, Fresh avocado

with Citrus Vinaigrette

Entree

Select Two

Harrissan & Citrus Roast Chicken with Pickled Fennel

Chicken Francese | Lemon Butter Sauce

Grilled Chicken | Cognac Peppercorn Sauce

White Balsamic Pork Tenderloin | Tropical Papaya Mango Chutney

Roasted Pork Shoulder | Garlic Mojito Sauce

Sesame Ginger Beef with Broccoli

Beef Bourguignon | Caramelized Poppy Potato

Herbs Loved' Roasted Round Top Beef

Butter Pistachio Crusted Tilapia | Coconut Vanilla Rum Sauces

Mediterranean Salmon | Reduction Olive Oil Trio Tomato Sauce

Miso Glazed Salmon| Honey Ginger Glazed

Upgrade Options

Churrasco Steak | **Chimichurri Sauce \$5 per person**

Grilled Tenderloin with Red Wine Demi Glace or Bearnaise Sauces **\$8 per person**

Roasted Sea Salt Crusted Prime Rib | Au Jus and Horseradish Sauce **\$6 per person**

Corvina Vera Cruz | Tropical Orange Citrus Aioli **\$10 per person**

Herb's Sear Chilean Sea Bass **(market price)**

Starch and Vegetable

Select one of each

Truffle Garlic Mashed Potatoes | Herbs Roasted Potatoes|Basil Pasta Primavera

Butter Rice Pilaf |Lime Cilantro Rice| Coconut Jasmine Rice|Toasted Couscous Medley

Upgrades\$3 per person Parmesan Risotto & Fresh Basil

Oven Roasted Vegetables Ratatouille | Sate Almondine Green Beans

Grilled Seasonal Vegetable| Glazed Shiitakes with Baby Bok Choy

Upgrades\$2 per person Asparagus Bouquet|Roasted Autumn Brussels Sprouts

Child Menu

10 years and younger \$25 per child

Chicken Finger, Mac & Cheese, Carrots and Celery with Ranch

Dessert

Dessert Station & Coffee Station Available upon Request

Event Planning and Day Of Coordination Available
With Gaetana
Ask for Rates

Menu Essentials

China for Dinner Course, Flatware, Water Glass
Site Inspection Prior to Event, Set-up & Break Down
Accommodations for Special Dietary Restrictions Available on Request

Staff:

Your event will be adequately staffed with Chef's, Floor Staff, Bartenders, and Event Manager. The proper number of staff members is chosen by Palate Cuisine and determined by Guest Count as well as the Service Style of the menu chosen.

****Staff Numbers are Non Negotiable - However can be Added To****

Rentals and Other services available upon request

*****Additional \$12.00pp Includes Rentals*****

Folding Chairs for Ceremony - White or Natural

Chiavari Chair w/Cushion in Choice Of Colors

60" or 72" Round Tables

Poly Linen and Napkin in Choice Of Colors

We Accommodate to ALL Special Requests such as Kosher Meals and Dietary Restrictions for Vegan, Vegetarian, Pescatarian, Lactose Free and Gluten Free

Guests

*****MINIMUM GUEST COUNT 50ppl*****
If under 50 guests, Additional costs will apply

*****Prices Subject To Change Unless Contract Is Finalized*****

Palate Cuisine Buffet Style

ALL Pricing Based on 8 Hour Event to Include Set Up/Event/Break Down
Additional Hour May Be Charged Accordingly

Buffet Menu \$38 per person	\$
Rental	\$
Staff	\$
18% Service Charge on Above	\$
Tax 7% on the entire amount	\$
 Total	 \$

Palate Cuisine Plated Style

ALL Pricing Based on 8 Hour Event to Include Set Up/Event/Break Down
Additional Hour May Be Charged Accordingly

Single Entre Plating Menu \$43.00 pp	\$
Staff	\$
Rental	\$
18% Service Charge on Above	\$
Tax 7% on the entire amount	\$
 Total	 \$