



Weddings



CONGRATULATIONS!

We are delighted that you are considering Grateful Palate Catering & Events for your Wedding and look forward to creating an unforgettable day for you

Leslie Grossman
Sales Manager

Leslie@TheGratefulPalate.com

3003 NE 32nd Avenue, Ft. Lauderdale, Florida 33308
954-566-2855, Ext. 334
www.TheGratefulPalate.com

WHAT WE INCLUDE

- ~ LINENS (SELECT FROM WHITE OR IVORY)
- ~ CANDLES (INSIDE & ON THE DOCK)
- ~ 60" ROUND TABLES WITH CHIAVARI CHAIRS
- ~ INFUSED WATER BEFORE YOUR CEREMONY
- ~ DELUXE BAR (4 HOURS): ABSOLUT VODKA, BOMBAY GIN, JACK DANIELS WHISKEY, JIM BEAM BOURBON, DEWAR'S SCOTCH, CRUZAN RUM, ALTOS TEQUILA, CHAMPAGNE, RED/WHITE WINE, DOMESTIC & IMPORTED BEER, SOFT DRINKS, ICED/HOT TEA & COFFEE. *RED BULL IS NOT INCLUDED, AND SHOTS ARE PROHIBITED. SELECTION IS SUBJECT TO CHANGE*

CUSTOMIZE YOUR PACKAGE

ASK ABOUT OUR OPTIONAL UPGRADES
WE OFFER ADDITIONAL SERVICES AND PRODUCTS
PROVIDED BY TRUSTED VENDORS IN THE AREA

- ~ OFFICIANT
- ~ ARCH
- ~ FLORAL ARRANGEMENTS
- ~ SPECIALTY LINENS
- ~ SPECIALTY TABLE DÉCOR
- ~ DAY OF WEDDING COORDINATOR
- ~ LUXURY BAR PACKAGE
- ~ PHOTOGRAPHER
- ~ ENTERTAINMENT PACKAGE (DJ AND UP-LIGHTING)
- ~ CIGAR ROLLER

ADDITIONAL
STAFFING FEE/\$150.00/EACH
VENUE CHARGE
7% TAX & 22% SERVICE CHARGE IS ADDITIONAL

ALL PACKAGES INCLUDE ASSORTED ROLLS & BUTTER

BUFFET: \$125 PER PERSON
ADD \$15.00/PERSON FOR 3RD MAIN
BUFFET AND 4 HOUR BAR

HORS D'OEUVRES- SELECT 3

SERVED PASSED FOR UP TO ONE (1) HOUR

EGGPLANT CAPONATA & GOAT CHEESE- CROSTINI WITH AGED BALSAMIC REDUCTION
SPINACH & CHEESE SPANAKOPITA- FRESH DILL
MOZZARELLA SKEWERS- MARINATED SUNDRIED TOMATOES
PESTO MARINATED MOZZARELLA- HEIRLOOM TOMATO SKEWERS
TEMPURA FRIED ARTICHOKE HEARTS- MEYER LEMON AIOLI, MICRO SORREL
FRIED ZUCCHINI STICKS- CUCUMBER WASABI CRÈME
SAN MARZANO TOMATO BISQUE SHOOTERS- BRIOCHE MINI GRILLED CHEESE
ARANCINI: PRE-SELECT 1 SAUCE: MARINARA; PESTO CREAM; MORNAY
HOT DOG STUFFED PUFF PASTRY - BACON/CHEESE DIP
HOISIN GLAZED PORK MEATBALLS
CHICKEN CORNUCOPIA- CHIVE CRÈME FRAÎCHE
MINI SEARED TUNA TACO- FLOUR TORTILLA, TOGARASHI, CUCUMBER WASABI, MAYO, SCALLION
AHI TUNA SHOOTER- STICKY RICE, AVOCADO, YUZU
CALIFORNIA DEVILED EGG- AVOCADO WASABI MAYO, KING CRAB, CUCUMBER, TOBIKO
SPINACH WONTON VEGETABLE FRIED DUMPLINGS- SWEET SOY SZECHUAN MAYO
TRINITY MEATBALLS- BEEF, PORK & VEAL, SAN MARZANO SAUCE, RICOTTA, BASIL
CHICKEN SATAY: PRE-SELECT 1 SAUCE: TERIYAKI-BOURBON GLAZE; THAI PEANUT SAUCE; PESTO DRIZZLE; TANDOORI SPICED WITH MINT CUCUMBER DIP; JERK WITH SPICED PINEAPPLE
CREAMY POLENTA: PRE-SELECT 1: GARLIC AIOLI; CHEDDAR/JALAPENO; EGGPLANT WITH GOAT CHEESE & BALSAMIC REDUCTION

SALAD- SELECT 1

SERVED DECONSTRUCTED

CAESAR SALAD- SHAVED PARMESAN, CROUTONS, CAESAR DRESSING
ARTISANAL GREENS- TOMATOES, CARROTS, CUCUMBER, FETA CHEESE, CITRUS VINAIGRETTE
APPLE WALNUT- ROMAINE, BLUE CHEESE, CANDIED WALNUTS, GREEN APPLES, WHITE BALSAMIC VINAIGRETTE

MAIN- SELECT 2

ADD \$15.00/PERSON FOR 3RD MAIN

PAN SEARED MAHI- LEMON PEPPER BEURRE BLANC
MAHI PICCATA- EGG BATTERED WITH A CITRUS WINE SAUCE, GRILLED LEMONS, FRIED CAPERS
POACHED SALMON- WINE & BUTTER POACHED SCOTTISH SALMON, JALAPENO MANGO CHUTNEY, POMEGRANATE
MUSTARD CRUSTED SALMON- WHOLE GRAIN MUSTARD BEURRE BLANC
CHICKEN VERDE- BONELESS CHICKEN BREAST IN A CREAMY BASIL PESTO SAUCE, SUNDRIED TOMATOES, MUSHROOMS
CHICKEN MARSALA- MUSHROOMS, MARSALA WINE SAUCE
CHICKEN PICCATA- EGG BATTERED WITH A CITRUS WINE SAUCE, GRILLED LEMONS, FRIED CAPERS
CHIMICHURRI SKIRT STEAK- MINT CHIMICHURRI SAUCE
VEAL PICCATA- EGG BATTERED WITH A CITRUS WINE SAUCE, GRILLED LEMONS, FRIED CAPERS
PENNE, RIGATONI, FETTUCCINI OR ORECCHIETTE: SELECT 1- BOLOGNESE SAUCE, CHICKEN WITH ALFREDO SAUCE, A LA VODKA SAUCE, POMODORO SAUCE

ACCOMPANIMENTS - SELECT 2

ROSEMARY ROASTED RED BLISS POTATOES

GARLIC MASHED POTATOES; BASIL MASHED POTATOES

WILD RICE PILAF; CILANTRO LIME RICE; LIME COCONUT RICE; BIRYANI; ARROZ AMARILLO; CONFETTI

HONEY ROASTED BABY VEGETABLE MEDLEY; GRILLED ASPARAGUS

DESSERT- SELECT 2

DESSERT SHOOTERS

DARK CHOCOLATE MOUSSE SHOOTER • WHIPPED CREAM, COOKIE BITS, FRESH RASPBERRY

WHITE CHOCOLATE MOUSSE SHOOTER • WHIPPED CREAM, COOKIE BITS, FRESH RASPBERRY

PEANUT BUTTER MOUSSE SHOOTER • CHOCOLATE COOKIE CRUMBLE, PEANUT CRUMBLE, SALTED CARAMEL

CHEESECAKE SHOOTER • ALMOND-OAT & COCONUT CRUMBLE, STRAWBERRY VANILLA COMPOTE

MIXED BERRIES SHOOTER • CHANTILLY CREAM

TRES LECHES SHOOTER • WHIPPED CREAM, MARASCHINO CHERRY

MINI TARTLETS

DARK CHOCOLATE MOUSSE TARTLET • CHOCOLATE TARTLET, COOKIE BITS, FRESH RASPBERRY

WHITE CHOCOLATE MOUSSE TARTLET • CHOCOLATE TARTLET, COOKIE BITS, FRESH RASPBERRY

PEANUT BUTTER MOUSSE TARTLET • CHOCOLATE COOKIE CRUMBLE, PEANUT CRUMBLE, SALTED CARAMEL, CHOCOLATE TARTLET

KEY LIME TARTLET • TORCHED MERINGUE, SWEET TARTLET

MINI CUPCAKES

CAKE: CHOCOLATE, YELLOW, RED VELVET, LEMON, CARROT

FROSTING • VANILLA BUTTERCREAM, CHOCOLATE BUTTERCREAM, RASPBERRY BUTTERCREAM, SALTED CARAMEL BUTTERCREAM, TOASTED COCONUT BUTTERCREAM, CREAM CHEESE

SILVER: \$135 PER PERSON
4 COURSE PLATTED DINNER AND 4 HOUR BAR
~ ENTRÉE SELECTIONS ARE NEEDED WITH YOUR FINAL GUEST COUNT
~ SELECTIONS MUST BE NOTED ON YOUR PLACE CARDS

HORS D'OEUVRES- SELECT 3

SERVED PASSED FOR UP TO ONE (1) HOUR

EGGPLANT CAPONATA & GOAT CHEESE- CROSTINI WITH AGED BALSAMIC REDUCTION
ONION TARTLET- TRUFFLE GOAT CHEESE, SAFFRON CURD
SPINACH & CHEESE SPANAKOPITA- FRESH DILL
MOZZARELLA SKEWERS- MARINATED SUNDRIED TOMATOES
PESTO MARINATED MOZZARELLA- HEIRLOOM TOMATO SKEWERS
TEMPURA FRIED ARTICHOKE HEARTS- MEYER LEMON AIOLI, MICRO SORREL
FRIED ZUCCHINI STICKS- CUCUMBER WASABI CRÈME
SAN MARZANO TOMATO BISQUE SHOOTERS- BRIOCHE MINI GRILLED CHEESE
ARANCINI: PRE-SELECT 1 SAUCE: MARINARA; PESTO CREAM; MORNAY
WATERMELON & TOMATO GAZPACHO SHOOTER- CUCUMBER CHIVE FOAM
HOT DOG STUFFED PUFF PASTRY - BACON/CHEESE DIP
JERK PORK SKEWERS- GUAVA BBQ GLAZE
HOISIN GLAZED PORK MEATBALLS
CHICKEN CORNUCOPIA- CHIVE CRÈME FRAÎCHE
MINI SEARED TUNA TACO- FLOUR TORTILLA, TOGARASHI, CUCUMBER WASABI, MAYO, SCALLION
AHI TUNA SHOOTER- STICKY RICE, AVOCADO, YUZU
CALIFORNIA DEVILED EGG- AVOCADO WASABI MAYO, KING CRAB, CUCUMBER, TOBIKO
SPINACH WONTON VEGETABLE FRIED DUMPLINGS- SWEET SOY SZECHUAN MAYO
TRINITY MEATBALLS- BEEF, PORK & VEAL, SAN MARZANO SAUCE, RICOTTA, BASIL
CHICKEN SATAY: PRE-SELECT 1 SAUCE: TERIYAKI-BOURBON GLAZE; THAI PEANUT SAUCE; PESTO DRIZZLE;
TANDOORI SPICED WITH MINT CUCUMBER DIP; JERK WITH SPICED PINEAPPLE
CREAMY POLENTA: PRE-SELECT 1: GARLIC AIOLI; CHEDDAR/JALAPENO; EGGPLANT WITH GOAT CHEESE & BALSAMIC REDUCTION

SALAD- SELECT 1

CAESAR- ROMAINE, SHAVED PARMESAN, CROUTONS, CAESAR DRESSING
ARTISANAL GREENS- TOMATOES, CARROTS, CUCUMBER, FETA CHEESE, CITRUS VINAIGRETTE
CAPRESE- TOMATOES, BUFFALO MOZZARELLA, FRESH BASIL, BALSAMIC VINEGAR DRIZZLE

ENTRÉE- SELECT 3 FOR "GUESS SELECTION OF"**

~ ENTRÉE SELECTIONS ARE NEEDED WITH YOUR FINAL GUEST COUNT
~ SELECTIONS MUST BE NOTED ON YOUR PLACE CARDS

CRISPY SNAPPER -TOMATO CORN RELISH, CITRUS COCONUT RICE, TEQUILA LIME BEURRE BLANC
FRENCH BREASTED CHICKEN - SAUTÉED SPINACH, SUNDRIED TOMATO, ROASTED ZUCCHINI,
SMASHED POTATOES, LEMON CAPER BEURRE BLANC
MUSTARD CRUSTED SALMON- CARAMELIZED BABY CARROTS, SMASHED POTATOES, WHOLE GRAIN
MUSTARD BEURRE BLANC
GRILLED SKIRT STEAK- ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS, CHIMICHURRI SAUCE

DESSERT - SELECT 1 INDIVIDUAL OR 2 MINIS FROM THE BUFFET MENU

FLOURLESS CHOCOLATE TORTE
CHEESECAKE - STRAWBERRY VANILLA COMPOTE, ALMOND-OAT & COCONUT CRUST
KEY LIME PIE- CHANTILLY CREAM, FRESH BLACKBERRY, LIME ZEST

GOLD: \$150 PER PERSON
4 COURSE PLATTED DINNER AND 4 HOUR BAR
~ ENTRÉE SELECTIONS ARE NEEDED WITH YOUR FINAL GUEST COUNT
~ SELECTIONS MUST BE NOTED ON YOUR PLACE CARDS

HORS D' OUEVRES - SELECT 3

SERVED PASSED FOR UP TO ONE (1) HOUR

~~SMOKED SALMON CROSTINI~~ - CAPER CREAMED CHEESE & FRESH DILL
~~ROASTED BEEF CROSTINI~~ - CREAMY HORSERADISH SAUCE
~~SKIRT STEAK SKEWERS~~ - CHIMICHURRI
~~BOURBON CHICKEN PATE TARTLETS~~ - FRESH THYME, POMEGRANATE SEEDS
~~MINI CHICKEN-N-WAFFLES~~ - CALABRIAN CHILI AIOLI, MAPLE BLUE CHEESE CRÈME
~~ROSEMARY CHICKEN POLPETTE~~ - GARLIC HONEY GLAZE
~~CHICKEN EMPANADA~~ - ROMESCO SAUCE
~~AJI AMARILLO CEVICHE~~ - CORVINA, FRESH RADISH, PICKLED JALAPENO, PERUVIAN CORN
~~CHILI LIME SHRIMP~~ - AVOCADO MOUSSE, TOSTONES, MICRO CILANTRO
~~SALMON TARTAR~~ - WONTON, SHALLOTS, YUZU CAVIAR
~~BEEF CURED SMOKED SALMON~~ - CUCUMBER CUP, FRESH DILL, BALSAMIC CAVIAR
~~SHRIMP SHOOTER~~ - BLACK BEANS, BLOODY MARY SAUCE, CILANTRO, CORN RELISH, AVOCADO
~~LOBSTER BISQUE SHOOTERS~~ - CHIVE FOAM
~~COCONUT SHRIMP~~ - CHILI INFUSED ORANGE MARMALADE
~~CONCH FRITTERS~~ - MANGO CHUTNEY
~~BRIE WITH FRUIT & NUTS EN CROUTE~~
~~MUSHROOM TARTLET~~ - TRUFFLE GOAT CHEESE, SAFFRON CURD
~~MOROCCAN STYLE LAMB MEATBALLS~~ - TZATZIKI SAUCE
~~SPINACH AND CRAB STUFFED MUSHROOMS~~
~~CRISPY OYSTERS~~ - LEMON AIOLI
~~GRILLED GARLIC SHRIMP SKEWERS~~ - ROMESCO SAUCE
~~PROSCIUTTO WRAPPED FIGS~~ - CALABRIAN CHILI, LOCAL HONEY
~~BRAISED PORK EN CROUTE~~ - FOREST MUSHROOMS AND BISTRO SAUCE
~~WINE POACHED BOSCH PEAR~~ - PROSCIUTTO, BLUE CHEESE, TRUFFLE OIL
~~BACON AND DATE JAM~~ - GARLIC CROSTINI, CHIVE MASCARPONE, CARAMELIZED SHALLOTS
~~PIG-N-SQUARES~~ - MOJO FRIED PORK CARNITAS, REMOULADE
~~SEARED BEEF CARPACCIO~~ - FRIED CAPERS, ARUGULA, HORSERADISH SAUCE, PECORINO & TRUFFLE CROSTINI
~~CREAMY POLENTA~~ - MEATBALL WITH RICOTTA MOUSSE

SALAD- SELECT 1

~~CAESAR~~ - ROMAINE, SHAVED PARMESAN, CROUTONS, CAESAR DRESSING
~~MESCLUN GREENS~~ - GOLDEN BEETS, TOMATOES, CANDIED WALNUTS, FETA CHEESE, CITRUS VINAIGRETTE
~~CAPRESE~~ - TOMATOES, BUFFALO MOZZARELLA, FRESH BASIL, BALSAMIC VINEGAR DRIZZLE
~~CLASSIC WEDGE~~ - ICEBERG, BACON, TOMATOES, BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING

ENTRÉE - SELECT 3 FOR “GUESS SELECTION OF”

~ ENTRÉE SELECTIONS ARE NEEDED WITH YOUR FINAL GUEST COUNT

~ SELECTIONS MUST BE NOTED ON YOUR PLACE CARDS

GRILLED GROUPE - CHILI RUBBED GROUPE, ISRAELI COUSCOUS WITH BABY SPINACH

PAN SEARED SHRIMP & SCALLOPS - PORCINI MUSHROOM RISOTTO, LEMON BASIL BEURRE BLANC

FRENCH BREASTED CHICKEN — ORANGE ROSEMARY GLAZE, ROASTED FINGERLING POTATOES, HONEY ROASTED BABY VEGETABLES

RED WINE BRAISED SHORT RIB - SMASHED POTATOES, PICKLED ONION & CHERRY TOMATO, PORT WINE REDUCTION

HONEY MUSTARD GLAZED 1½ RACK OF LAMB - CAULIFLOWER AU GRATIN, ROASTED BRUSSELS SPROUTS

GRILLED RIB EYE - BASIL SMASHED POTATOES, GRILLED ASPARAGUS, RED WINE AND MUSHROOM REDUCTION

FILET MIGNON - SERVED CHEF’S MEDIUM, RED WINE & MUSHROOM DEMI-GLACE, GORGONZOLA SMASHED POTATOES, GRILLED ASPARAGUS

DESSERT - SELECT 1 INDIVIDUAL OR 2 MINIS FROM THE BUFFET MENU

FLOURLESS CHOCOLATE TORTE

WHITE AND DARK CHOCOLATE MOUSSE - CHOCOLATE TULIP, COOKIE CRUMBLES, DARK CHOCOLATE SAUCE, FRESH RASPBERRY

CHEESECAKE - STRAWBERRY VANILLA COMPOTE, ALMOND-OAT & COCONUT CRUST

KEY LIME PIE - CHANTILLY CREAM, FRESH BLACKBERRY, LIME ZEST

PLATINUM: \$190 PER PERSON
4 COURSE PLATTED DINNER AND 4 HOUR BAR
~ ENTRÉE SELECTIONS ARE NEEDED WITH YOUR FINAL GUEST COUNT
~ SELECTIONS MUST BE NOTED ON YOUR PLACE CARDS

HORS D' OUEVRES- SELECT 3
SERVED PASSED FOR UP TO ONE (1) HOUR

CHILLED SHRIMP - SPICY COCKTAIL SAUCE
TUSCAN PANCETTA WRAPPED SHRIMP WITH BALSAMIC GLAZE
MINI JUMBO LUMP CRAB CAKE- SPICY REMOULADE SAUCE
BACON WRAPPED SCALLOP
TENDERLOIN OF BEEF ON CROSTINI- CREAMY HORSERADISH SAUCE
BLOODY MARY OYSTER SHOOTERS
SHRIMP & SCALLOP FRITTERS- SWEET PEAS, ROASTED CORN, CITRUS AIOLI
GRILLED OCTOPUS SKEWERS- CHORIZO, SHALLOT, RED PEPPER
LOBSTER BRUSCHETTA- EVOO, ROASTED ROMA TOMATO, CHIVES & PESTO CREAM CHEESE
LOBSTER MAC & CHEESE BALL- BLACK TRUFFLE
CREAMY POLENTA: PRE-SELECT 1: SHORT RIB & SMOKED BLUE CHEESE; SHRIMP WITH GARLIC AIOLI; EXOTIC MUSHROOMS WITH TRUFFLE AIOLI
SCALLOP CRUDO- BLOOD ORANGE, PICKLED PERUVIAN PEPPERS, CANDIED PINE NUTS
5 SPICE PORK BELLY- COMPRESSED WATERMELON SKEWERS, THAI BASIL
WAGYU BEEF TARTAR- GARLIC CROSTINI, TRUFFLE GOAT CHEESE, EGG YOLK MOUSSELINE
PORCINI HERB GRILLED LAMB CHOPS- VINCOTTO

SALAD- SELECT 1

CAESAR- ROMAINE, SHAVED PARMESAN, CROUTONS, CAESAR DRESSING
MESCLUN GREENS- GOLDEN BEETS, TOMATOES, CANDIED WALNUTS, FETA CHEESE, CITRUS VINAIGRETTE
FRIED GREEN TOMATO & BURRATA- ARUGULA, SWEET DROP PEPPERS, ARUGULA WALNUT PESTO
CLASSIC WEDGE- ICEBERG, BACON, TOMATOES, BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING

ENTRÉE- SELECT 3 FOR "GUESS SELECTION OF"**

~ ENTRÉE SELECTIONS ARE NEEDED WITH YOUR FINAL GUEST COUNT
~ SELECTIONS MUST BE NOTED ON YOUR PLACE CARDS

DUO OF PETIT SURF AND TURF - GRILLED FILET MIGNON (SERVED CHEF'S MEDIUM), CIPOLLINI ONION DEMI GLAZE AND ROCK LOBSTER TAIL, LEMON SAFFRON CREAM, TRUFFLE POTATO GRATIN
PAN ROASTED DUCK BREAST - FREE RANGE DUCK BREAST WITH CARDAMOM-ORANGE GLAZE, ROASTED CANDY COLORED BEETS & BUTTERNUT SQUASH
FRENCH BREASTED CHICKEN - LAVENDER HONEY CHICKEN, ORANGE FENNEL JUS, HEIRLOOM CARROT, SWEET PEA RISOTTO
BRIOCHE CRUSTED CHILEAN SEABASS - COUSCOUS, BABY BOK CHOY, LEMON FENNEL BROTH
BONE- IN PORK - APPLE PUREE, PANCETTA, KIMCHEE, DEMI APPLE REDUCTION
BRAISED LAMB SHANK - HARICOT VERT, SAFFRON PARMESAN POLENTA

DESSERT - SELECT 1 INDIVIDUAL OR 2 MINIS FROM THE BUFFET MENU

FLOURLESS CHOCOLATE TORTE
WHITE AND DARK CHOCOLATE MOUSSE CHOCOLATE TULIP, COOKIE CRUMBLES, DARK CHOCOLATE SAUCE, FRESH RASPBERRY
CHEESECAKE - STRAWBERRY VANILLA COMPOTE, ALMOND-OAT & COCONUT CRUST
KEY LIME PIE- CHANTILLY CREAM, FRESH BLACKBERRY, LIME ZEST

***PRICES & SELECTION SUBJECT TO CHANGE**

A LA CARTE

PLATTERS & DIPS*

(SERVES UP TO 50 GUESTS)

RAW BAR COCKTAIL SAUCE, LEMON, HORSERADISH, MIGNONETTE \$MP

CHARCUTERIE & CHEESE \$750

ASSORTED ITALIAN MEATS & CHEESES, WHOLE GRAIN MUSTARD, INFUSED HONEY, MARCONA ALMONDS, ASSORTED OLIVES, CORNICHON, PICKLED PERUVIAN PEPPERS, RUSTIC BREADS, ASSORTED CRACKERS

CHEESE \$500

ASSORTED ARTISANAL CHEESES. INFUSED HONEY, MARCONA ALMONDS, ASSORTED CRACKERS, LAVASH

FRUIT & CHEESE \$600

CHEF'S SELECTION SUSHI \$750

SOY SAUCE, SPICY MAYO, WASABI AND GINGER

CRUDITÉS \$200

ASSORTED RAW VEGETABLES, RANCH & BLUE CHEESE DIP

GUACAMOLE \$250

SALSA, TORTILLA CHIPS

HUMMUS TRIO \$250

TRADITIONAL, KALAMATA OLIVE, ROASTED RED PEPPER, LAVASH

BEER CHEESE DIP \$200

PRETZEL BITES

CHEF ATTENDED CARVING STATION

CHEF ATTENDEE FEE \$150.00++/EACH

INCLUDES: ASSORTED ROLLS & BUTTER

CHÂTEAUBRIAND

SLOW ROASTED FILET MIGNON, MUSHROOM DEMI-GLACE
\$29

PRIME RIB

ZESTY HORSERADISH, AU JUS
\$26

HICKORY SMOKED HAM

\$17

GARLIC AND SAGE BRINED TURKEY

\$17

JERK RUBBED PORK TENDERLOIN

GUAVA BBQ GLAZE

MOJO ROASTED PORK

SPICED PINEAPPLE GLAZE
\$17

CHEF ATTENDED ACTION PASTA STATION

CHEF ATTENDEE FEE \$150.00++/EACH

INCLUDES: ASSORTED ROLLS & BUTTER

PASTA

PENNE; RIGATONI; CAVATAPPI; SPAGHETTI \$3/EACH

PROTEINS

PANCETTA \$5

CHICKEN \$6

SHRIMP \$7

ITALIAN SAUSAGE \$8

VEGETABLES

EGGPLANT, BROCCOLI, MUSHROOMS, BABY HEIRLOOM TOMATOES,
SUN-DRIED TOMATOES, ARTICHOKE HEARTS, PEAS, SPINACH \$2/EACH

SAUCE

EVOO & GARLIC \$2

MARINARA; ALFREDO; PESTO \$3/EACH

A LA VODKA \$4

BOLOGNESE \$8

TOPPINGS

PARMESAN CHEESE, RED PEPPER FLAKES & BASIL \$2

SLIDERS

INCLUDES: LETTUCE, TOMATO, CARAMELIZED ONIONS, MUSTARD, KETCHUP, PICKLES
BEEF; PULLED PORK \$6/EACH, VEGETARIAN \$4

COLE SLAW, TATER TOTS \$3

FRENCH FRIES, SWEET POTATO FRIES, ONION RINGS \$4/EACH

MAC N' CHEESE \$7

ENHANCE YOUR MAC N' CHEESE

LOBSTER- MKT

NUESKE'S BACON \$4

CHORIZO \$3

JALAPEÑO \$2

ENGLISH PEAS \$2

CRISPY FRIED ONIONS \$2

TOASTED TRUFFLE BREADCRUMBS \$2

CHIVES \$1

VANILLA SOFT SERVE ICE CREAM SUNDAE STATION

\$12/PERSON (MINIMUM OF 50 GUESTS)

MAY INCLUDE

CHOCOLATE CHIPS, RAINBOW & CHOCOLATE SPRINKLES, TOASTED COCONUT,
COOKIE CRUMBS, M & M'S, HEATH BAR CRUNCH, CRUSHED PEANUTS, GUMMY BEARS,
HOT CHOCOLATE SAUCE, MARASCHINO CHERRIES, WHIPPED CREAM

BEVERAGES

BAR

Guests under 21 years of age will be charged \$5.00/person for up to four hours unlimited Soft Drinks, Iced Tea, Juice

DRINKS UPON CONSUMPTION

All beverages consumed that are not included will be charged to the master bill. Host selects type of beverages and brand level to be offered. Each drink will be charged per individual drink.

EVENT POLICIES

FOOD & BEVERAGE

All food and beverage including alcoholic beverages, must be provided by Grateful Palate Catering & Events and served by staff unless otherwise stipulated on the BEO. Due to health regulations, perishable leftovers may not be removed from the property. Discounted menus may be offered to children up to 12 years of age.

FOOD & BEVERAGE MINIMUMS

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in order to secure a private space at the restaurant. If the minimum is not met, the difference may be charged as a minimum fee. For example, if the minimum is \$10,000 and you have 100 guests in attendance, you have a minimum of \$100 per person to spend in your menu and bar selections.

MENU SELECTION

The final event menu is due seven (7) Business Days prior to the event date. Should this deadline not be met, the Sales Manager is permitted to make selections for the client based on original signed contract. 4 Course Entrée Selections are Needed Seven (7) Business Days Before your Event Date with your Final Guest Count. Selections must be Indicated on your Place Cards.

BAR SERVICE

Bartender(s) are required for all events with their accompanying fees.

TAXES & SERVICE CHARGE

A sales tax of 7% and a 22% service charge will be added all banquet charges.

GUARANTEES

Your guaranteed number of guests is due to the Sales Manager seven (7) days prior to the event. In the event the Sales Manager does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the restaurant may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and minimum deposit is required to secure your date. The deposit is $\frac{1}{4}$ the estimated value of your party. An additional $\frac{1}{4}$ is due 30 business days prior to your event date and the balance is due 7 Business Days before your event date. Your final guest count is needed 7 business days before your event, and this can increase only from the contracted guarantee. Any shortfall will need to be met through additional or revised food and/or beverage.

FAQ's

- All food and beverage purchases are subject to an automatic 7% Sales Tax and 22% Service Charge, a portion of which is distributed to food and beverage staff. The Service Charge is not a tip or gratuity. No additional gratuities are required.
- What is Plus - Plus (++): Plus - Plus is the industry term for Tax and Service Charge.
- Valet Parking is available. This is an additional cost paid directly to the valet company.
- Metered Self- Parking is available in the Tides condominium parking garage.
- Docking is available if arriving by boat. We will need the name & size of the boat with your final guaranteed guest count.
- Accommodations will be made for any guests with Allergies/Dietary Restrictions. Please alert us to these with your final guaranteed guest count.