

Holiday Catering Menus



The Chesterfield Palm Beach
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2009

Holiday

Catering Menus

Menus and prices are subject to change and should be utilized as a guideline for helping you plan your event. After reviewing the basic information, please contact our Catering Sales Office for assistance in customizing a package to meet your specific needs and budget.

Luncheons

Dinners

Beverages



Lunch Buffet

ONE HOUR HORS D'OEUVRES RECEPTION

International and Domestic Cheese Display

PASSED HORS D'OEUVRES

Choose two (2) of the following

Mini Beef or Chicken Wellington with Demi Glace

Sesame Chicken Satay with Peanut Dipping Sauce

Oriental Spring Rolls with Plum Sauce

Almond Fried Shrimp with Sweet Aioli Sauce

Crabmeat Stuffed Mushroom Cap

Bruschetta with Coriander, Olive Oil and Goat Cheese

LUNCH BUFFET

Farmer's Market Salad including Lettuce, Tomato, Cucumber and Red Onion with a Choice of Dressing
Tomato, Onion and Mozzarella Cheese with Basil Olive Oil and Aged Balsamic

CARVING STATION

Choose two (2) of the following:

Baked Virginia Ham

Mayonnaise, Assorted Mustards

Roasted Turkey with Apple Walnut Stuffing

Mayonnaise, Cranberry Relish

Rosemary Scented Leg of Lamb

Pommery Mustard Sauce and Mint Jelly

Top Round of Beef

Natural Jus and Creamy Horseradish

(\$75.00 Chef Fee Added per Station)

ENTRÉE

Choose one (1) of the following:

Herbed Crusted Atlantic Salmon

Pommes Puree, Crispy Shallots and Champagne Beurre Blanc

Chicken Mediterranean

Sautéed with White Wine, Roma Tomatoes, Shallots, Crimini Mushrooms, Roasted Peppers, Fresh Herbs and Capers

Accompanied by

Chef's Choice of Fresh Baby Vegetables

Miniature Rolls

Gorgonzola Potatoes and Penne Pasta

Chef's Selection of Holiday Cakes and Pies

Freshly Brewed Starbucks Coffees, Tea and Iced Tea

\$46 per person*

*(*All Food & Beverage prices are subject to an additional 22% gratuity and 6.5% sales tax.
Per person estimate is based on the suggested menu.)*

Minimum guarantee of 25 guests is required



Dinner Buffets

ONE HOUR HORS D'OEUVRES RECEPTION

FARMER'S MARKET DISPLAY

*International and Domestic Cheese Display with Berries, Grapes,
Dried Fruits and Nuts
Baguettes and Crackers
Warm Brie en Croute
Farm Fresh Crudite with Pesto Dipping Sauce*

PASSED HORS D'OEUVRES

Choose four (4) of the following

*Miniature Crab Cakes with Remoulade Sauce
Almond Fried Shrimp with Sweet Aioli Sauce
Smoked Salmon Mousse on a Crostini with Dill Crème Fraiche
Sesame Chicken Satay with Peanut Dipping Sauce
Bruschetta with Coriander, Olive Oil and Goat Cheese
Cornmeal Crusted Bacon Wrapped Scallops
Petite Lamb Chops with Greek Spices
Tuna Tartar with Avocado on a Crispy Wonton*

DINNER BUFFET

SALAD DISPLAY

*Farmer's Market Salad including Lettuce, Tomato, Cucumber and
Red Onion with a Choice of Dressing*

CARVING STATION

Choose two (2) of the following:

Baked Virginia Ham

Mayonnaise, Assorted Mustards

Roasted Turkey with Apple Walnut Stuffing

Mayonnaise, Cranberry Relish

Pork Loin

Chunky Applesauce

Whole Roasted Tenderloin of Beef

Mayonnaise with Creamy Horseradish

Accompanied by Miniature Rolls

ENTRÉE

Choose one (1) of the following:

Chicken Mediterranean

*Sautéed with White Wine, Roma Tomatoes, Shallots,
Crimini Mushrooms, Roasted Peppers, Fresh Herbs and Capers*

Florida Snapper

Tropical Chutney Sauce

Poached Salmon

Cucumber Dill Sauce

Chicken Schnitzel

Lemon Butter Sauce

Seafood Pasta Puttanesca

*Mussels, Shrimp, Bay Scallops, Tomatoes, Capers, Shallots, Garlic
and Fresh Herbs*

Accompanied by

Potato Gratin, Wild Rice Pilaf, Fresh Baby Vegetables

DESSERT DISPLAY

Cream Puffs with Chocolate Dipping Sauce

Warm Apple Cobbler with Vanilla Ice Cream

Holiday Cookies

Fresh Seasonal Fruit Display

COFFEE STATION

Freshly Brewed Starbucks Coffees and Tea

\$68 per person*

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Plated Dinners

3-Course Dinner

FARMER'S MARKET DISPLAY

*International and Domestic Cheese Display with Berries, Grapes,
Dried Fruits and Nuts
Baguettes and Crackers
Warm Brie en Croute
Farm Fresh Crudite with Pesto Dipping Sauce*

PASSED HORS D'OEUVRES

(Select Four)

*Miniature Crab Cakes with Remoulade Sauce
Almond Fried Shrimp with Sweet Aioli Sauce
Smoked Salmon Mousse on a Crostini with Dill Crème Fraiche
Sesame Chicken Satay with Peanut Dipping Sauce
Bruschetta with Coriander, Olive Oil and Goat Cheese
Cornmeal Crusted Bacon Wrapped Scallops
Petite Lamb Chops with Greek Spices
Tuna Tartar with Avocado on a Crispy Wonton
Miniature Potato Pancakes with American Caviar*

SALADS

(Select One)

Traditional Caesar Salad

*Crisp Romaine Lettuce, Parmesan Cheese and Garlic Croutons
Served with Creamy Caesar Dressing*

Tossed Baby Greens

*European Mix of Arugula, Radicchio, Fisilli, Red Leaf and Boston
Bib, Cucumbers, Shredded Carrots, Cherry Tomatoes, Served with
Assorted Dressings*

Caprese Salad

*Sliced Beefsteak Tomatoes with Buffalo Mozzarella, Basil Olive Oil
and Aged Balsamic*

ENTRÉES

(Select Three)

Chicken Mediterranean

*Sautéed with White Wine, Roma Tomatoes, Shallots,
Crimini Mushrooms, Roasted Peppers, Fresh Herbs and Capers
\$47 per person**

Chicken Schnitzel

*Served with Creamy Mashed Potatoes, Spinach and a
Lemon Butter Sauce
\$48 per person**

Prime Rib

*Served with Natural Jus and Creamy Horseradish Sauce
\$55 per person**

Sea Bass

*Oven Roasted with Chives and Champagne Beurre Blanc
\$60 per person**

Herb Dijon Crusted Grouper

*Fresh Florida Grouper
\$60 per person**

Filet Mignon

*8 oz. Tender Filet with Bernaise Sauce on the side
\$62 per person**

DESSERTS

(Select One)

Minced Pie with Vanilla Ice Cream

Key Lime Pie

Molton Chocolate Cake with Peppermint Ice Cream

Plated Trio

Crème Brulee

Molton Chocolate Cake

Lemon Bar

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Beverages

Premium Brands: Old Grand Dad, Jack Daniels, Chivas Regal, Johnny Walker Black, Crown Royal, Absolut, Stolichnaya, Tanqueray, Bombay, Bacardi Silver, Bacardi Amber, Jose Cuervo Gold, Harvey's Bristol Cream

Standard Brands: Early Times, Jim Beam, Dewar's, J&B, Johnny Walker Red, Cutty Sark, Canadian Club, Seagrams VO, Smirnoff, Beefeater, Gordon's, Ron Castillo, Sauza

House Wine: Sycamore Lane
\$38 per bottle

Soft Drinks: Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite

Champagne Toast: Chandon Brut
\$6.00 per person



Consumption Bars

	Host	Cash
Standard Brand Cocktails	10.25 each	10.75 each
Premium Brand Cocktails	11.25 each	11.75 each
Imported Bottled Beer	9.00 each	9.50 each
Domestic Bottled Beer	8.50 each	9.00 each
House Wine by Glass	9.00 each	9.50 each
Soft Drinks	3.50 each	4.00 each
Spring/Bottled Water	3.50 each	4.00 each
Cordials	11.75 each	12.00 each

Hosted Bars (per person)

Open Bar Pricing

Premium Brand Cocktails, Domestic Beer, House Wine and Sodas..... \$20 per person (Per person pricing is for 1 hour of service, \$11 per person each additional hour)

Standard Brand Cocktails, Domestic Beer, House Wine and Sodas.....\$19.00 per person (Per person pricing is for 1 hour of service, \$9 per person each additional hour)

Domestic Beer, House Wine and Sodas.....\$12 per person (\$7 per person each additional hour of service)

Non-Alcoholic Bar (Up to 4 hours of service)
Unlimited Soda and Juice Available to Guests under 21 only.....\$15 per person

Margarita on the Rocks\$55 per gallon
Champagne Punch or Mimosa\$65 per gallon

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Beverages

Themed Specialty Bars

Tropical Drink Bar ***\$20 per person***
Includes 1 hour of service
Featuring Island Favorites with Premium Brand Cocktails

Martini Bar ***\$19 per person***
Includes 1 hour of service
Featuring Flavored Martinis with Premium Vodka

Margarita Bar ***\$19 per person***
Includes 1 hour of service
Featuring Flavored Margaritas

All guests must be 21 years of age or older.

A \$75 Bartender Fee will be charged for each Bartender.



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Catering Policies and Procedures

Payment/Cancellation Policy:

A deposit is required for all catering functions unless prior credit/payment arrangements have been established with the hotel. Deposits are nonrefundable and nontransferable. (Refunds and transfers are made at the discretion of the hotel's management.)

Payment in full is required on the day of all catering/meeting functions. Direct billing privileges may be extended based upon an approved credit application and only on purchases of \$1500.00 or more. The hotel requires a minimum of 60 days advance notice to process and approve all direct billing requests.

A representative of the function is requested to check-in at the front desk prior to the opening of meeting/banquet rooms. All banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or charges should be identified and resolved at that time.

Service and Labor Charges:

All menu prices are subject to a 22% service charge and applicable sales taxes.

Any group requesting tax exempt status must provide a State of Florida Consumer's Tax Exemption Certificate to the Catering Director a minimum of 72 hours prior to the date of the event.

A bartender fee of \$75.00 will be charged. Applicable sales taxes will apply. Valet staffing fees may also apply.

Materials and Freight Shipment:

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits or any other items to and from the hotel. The hotel must be notified in advance of shipping arrangements to insure proper acceptance of these items upon arrival at the hotel.

Liability:

The Chesterfield Hotel will not assume responsibility for the damage to or loss of any merchandise or articles left in the hotel prior to, during or following an event.

The customer is responsible and shall reimburse the hotel for any damage, loss or liability incurred to the hotel by any of the customer's guests or any persons or organizations contracted by the customer to provide any services or goods before, during or after an event.

Miscellaneous:

Any items to be affixed on meeting room or lobby walls, including directional signs, must be approved by the hotel.

The hotel may request that the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the hotel.

Function guests will be admitted to the banquet/meeting room and expected to depart at the times stated on the catering contract.

Audio Visual Needs:

The Chesterfield can provide limited audio/visual equipment, including a television, VCR and flipchart.

For any additional AV requirements, the catering coordinator will gladly arrange for your needs through our contracted audio/visual company.

Flowers, Decorations and Entertainment:

Whether your needs include elaborate flower arrangements, simple votive candles or bud vases, decorative table skirting with matching chair covers, a disc jockey or a harpist, our Catering Coordinator will be happy to assist you in coordinating the decorations and entertainment for your function.

