

Palm House

CATERING MENU

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Index

Plated Breakfast	3
Breakfast Station	4
Coffee Breaks	5
Cocktail Reception Stations	5
Hors D'oeuvres	6
COURSES	
Soups	7
Salads	7
Appetizers	8
Intermezzo	8
Plated Options	9-11
Plated Combinations	12
Main Menu Complements , Vegetarian Main Courses & Kid's Menu	13-14
Buffet Options	15
Desserts	16
Midnight Stop	16
Carved to Order	17
Action Stations	18-19
Specialty Dessert	20
Bar Menu	21-22
Liquor Menu	23
Wine Menu	24



PLATED BREAKFAST

Our Plated Breakfast Menu is served with Orange Juice, Mélange of diced fresh fruits marinated with Mango Juice & Mint, and Roasted Garlic Red Bliss Potatoes

Croissant filled with Smoked Ham & Finland Swiss Cheese, Roasted Red Bliss Potatoes, Tricolor Pepper and Fruit Garnish

\$17.00 per person

Scrambled Eggs, Sautéed Spinach & Swiss Cheese served in Brioche & Canadian bacon

\$17.00 per person

Caribbean Lobster Benedict served in English muffin firmly Poached Egg & Creamy Hollandaise Sauce

\$20.00 per person

Spinach, Onion & Bacon Quiche served with Scalloped Potatoes & Fruit Garnish

\$14.00 per person

Triple Deck Pancakes filled with Strawberry Compote, Bananas & Maple Syrup

\$14.00 per person

Caribbean French Toast filled with Banana & Strawberry Compote Crusted with Corn Flakes and served with Maple Syrup

\$15.00 per person

Smoked Salmon Rosette with Onion Bagel, Cream Cheese & Papaya

\$18.00 per person

Giant Croissant filled with Black Forest Ham, Gouda Cheese & Egg

\$15.00 per person

Citrus Oatmeal Brulée topped with Wild Berries & Raisins

\$13.00 per person



BREAKFAST STATIONS

of Station Fee will depend on the attendance

\$125.00 STATION FEE

Burrito Station

(Served in chafing dishes)

- Scrambled Eggs, American Cheese & Refrito
- Scrambled Eggs, Roasted Peppers, Tomatoes & Jalapeño Cheese
- White Eggs, Roasted Vegetables & Swiss Cheese
- Eggs beaten with sautéed Spinach & Asiago Cheese
- Served with Nacho Chips, Chunky Salsa & Pico de Gallo

\$24.00 per person

Omelet Station

Make the order of Eggs with a Selection of Toppings such as Peppers, Onions, Mushrooms, Tomatoes, Shredded Cheese, Ham & Bacon Bits

Display of Sliced Bread

\$10.00 per person

Honey Smoked Ham Carved Station

MINIMUM 60 PEOPLE

Dinner Rolls, Oven Baked Ham Leg Seasoned with Honey Pineapple Cloves & all Spices

\$17.00 per person

Waffle or Pancakes Station

Made to order served with Fresh Tropical Seasonal Fruits, Nuts, Chocolate Chips, Berries, Cinnamon, Brown & Powdered Sugar, Whipped Cream, Butter & Warm Maple Syrup

\$10.00 per person



COFFEE BREAKS

Give a Break **\$5 per person**

Premium Cuban Coffee, Decaf & Tea

Cookie Cookie **\$12 per person**

Assorted Homemade Cookies & Brownies
Cold Chocolate Milk, Premium Cuban Coffee,
Assorted Soft Drinks & Bottled Water

Pastries **\$12 per person**

Favorite Baked Pastries and Muffins
Premium Cuban Coffee
Orange Juice

Veggie Break **\$11.00 per person**

Asparagus, Carrots, Broccoli, Celery, Cherry
Tomatoes, Mushrooms, Zucchini & Yellow Squash

Dressings: Oyster Onion Dip & Ranch

Polar Bars **\$12.00 per person**

Assorted Ice Cream Bars
Frozen Fruit Bars, Ice Cream Sandwiches
Premium Cuban Coffee,
Tea & Assorted Soft Drinks

Petit Deli **\$17 per person**

Selection of Mini Sandwiches of Chicken Salad, Tuna
Salad, Smoked Ham & Cheese, Roasted Turkey & Swiss
on Sliced Bread. Display of Seasonal Sliced Fruits.
Premium Cuban Coffee, Tea & Assorted Soft Drinks

Viva Italia **\$19.00 per person**

Selection of Pizza Squares of Pepperoni, Sausages,
Vegetarian, Hawaiian & Napolitano. Tomato Basil
Bruschetta, Olive Tapenade, Pastato served with Herb
Crostoni. Premium Cuban Coffee, Tea & Assorted S
oft Drinks

Afternoon Fitness Break **\$14.00 pp**

MINIMUM 100 PEOPLE

Seasonal Fruits & Berries, Roasted Peanut & Mix,
Granola Bars & Energy Bars
Lemonade & Display of Ice Tea

COCKTAIL RECEPTION STATIONS

Basket of Crisp Crudités **\$9.00 pp**

Selection of the freshest Vegetables served with
Hummus, Pesto & Creamy Onion Dip

Cheeses of the World **\$20.00 pp**

International Cheeses including Brie, Port Salut, Swiss,
Emmental, Goude, Manchego, Boursin, Stilton Blue
Garnished with Fresh Fruits, Basket of Baguette &
Specialty Crackers

Romano Antipasto **\$19.00 pp**

Marinated Vegetables, Stuffed Olives, Roasted Peppers,
Asparafys & Artichokes served with Fontana Cheese,
Provolone, Buffalo Mozzarella, Prosciutto, Genoa
Salami, Mortadella with fresh Focaccia Bread & Baguette



HORS D'OEUVRES

Served Butler Style - (Price per Piece)

Cold \$6.00

- Roasted Chicken Salad with Boursin on Crostini
 - Foie Grass Mousse on Melba toast with Mango & Papaya Relish
 - Vegetable & Manchego Cheese on Crouton
 - Smoker Duck with Port Wine Cherry on Baguette Toast
 - Salmon with Crea Capers on Bouche
 - Tuna Tartare with Vidalia Onion & Capers on Silver Spoons
 - Sesame seared Ahi Tuna w/Wasabi Seaweed served on Spoons
 - Asparagus Wrapped with Prosciutto' di Parme on Melba toast
-

Hot \$7.00

- Grilled Shrimps wrapped in Crispy Bacon & Basil
- Baby Crab Cakes with Red Pepper Beurre Blanc
- Teriyaki Scallop Brochettes
- Tamarind Crusted Lamb Chop with Rosemary
- Corn Shrimps with Kabayaki Sauce
- Portobello Croquettes with St. Louis Sauce
- Churrasco Satay on Tamarind Glaze
- Lobster Empanadas with Pineapple Salsa
- Tomato Basil Mini Quiche Lorraine
- Chicken Satay with Peanut Curry Sauce



APPETIZERS \$14.00

Soups

Loaded baked potato soup
Black bean soup
Tomato Bisque

Salads

-Traditional Caesar Salad Hearts of Romaine, Shaved Parmesan Cheese, Herbs Croutons.
-Caprese Salad Mozzarella and Tomatoes with Balsamic Glace
-Mixed Greens with Hearts of Palm, Mandarin Oranges and Raspberry Vinaigrette.
-Apple and Pecan Salad Baby Greens, Roasted Apples, Spicy Candied Pecan, Blue Cheese

Vegetarian \$12.00

Crostini with Sundried Tomato & Grilled Vegetables
Marinated Mushrooms served with Sweet Basil
Assorted Vegetation Bruschettas with Tomato, Basil and Fresh Mozzarella
Red Bliss Potato with Herbed Cream Cheese & Caviar
Brie Tartelettes with Brown Sugar
Spinach and Spiced Feta in Phyllo Pastry Spring Rool with Plum Sauce

Intermezzo - \$7.00 ea

Mango Ginger & Basil sorbet
Lemon Sorbet with Citrus Zest
Champagne Sorbet with Fresh Raspberries
Wine Sorbet with Grapes & Mints



PLATED OPTIONS

Our Plated service includes Fresh Baked Rolls & Butter, Puerto Rican Premium Coffee and Decaf, Tea and Spring Water

Chicken Picatta

Chicken Picatta served with Demi lemon & Caper Sauce

\$33.00 pp

Salmon

Salmon filled with Dill and Asiago En Croute with Pesto Cream & Balsamic Essences

\$35.00 pp

Seared Codfish

Seared Codfish Fillet Wrap in Prosciutto with Citrus Juice

\$37.00 pp

Pork Chops

French Pork Chop served with Balsamic & Figs Sauce

\$38.00 pp

Cornish Game Hens

Cornish Game Hens filled with Congrí Rice & Creole Sauce

\$38.00 pp

All Food & Beverage prices are subject to change without prior notification. 22% Facility Fee and 1.5% Sales Tax will be added. 10% Late Charge Fee if guarantee increases during 72 working hours prior to the event. | All Food & Beverage must be paid before the event day. The consumption of raw foods is not recommended for your health.

PLATED OPTIONS

Our Plated service includes Fresh Baked Rolls & Butter, Puerto Rican Premium Coffee and Decaf, Tea and Spring Water

Jumbo Shrimps

Trio Jumbo Shrimp Caramelized with Sugar Cane & Garlic with Red Pepper & Leek Confit with Aioli Sauce

\$38.00 pp

Chicken Wellington

Chicken Wellington filled with Wild Mushrooms Duxelle & Creamy Velouté

\$40.00 pp

Veal Scallopine

Veal Scaloppine with Porcini & Shiitake Mushrooms & lemon Caper Beurre Blanc

\$40.00 pp

10 oz Prime Diane Steak

Prime Diane Steak served with Porcini Dijon Creamy Sauce

\$46.00 pp

Pork Tenderloin

Rosemary Pork Tenderloin served with Apples & Calvados Wine Sauce

\$42.00 pp



PLATED OPTIONS

Our Plated service includes Fresh Baked Rolls & Butter, Puerto Rican Premium Coffee and Decaf, Tea and Spring Water

Angus Tenderloin of Beef

Angus Tenderloin of Beef served with Cognac Green Peppercorn Sauce

\$50.00 pp

Beef Wellington

Beef Wellington filled with Wild Mushroom Duxelle & Lentil Cream Sauce

\$45.00 pp

Seared Veal Chop

Seared Veal Chop with Sage & Caramelized Onions with Pomegranate & Mustard Demi

\$44.00 pp

Veal Scallopine

Veal Scaloppine with Porcini & Shiitake Mushrooms & lemon Caper Beurre Blanc

\$40.00 pp

12 oz Baked Lobster Tail

12oz Baked Lobster Tail Crusted with Tarragon & creamy Butter Sauce

\$49.00 pp



PLATED COMBINATIONS

Mixed Combination Plates, any two items

Filet Mignon covered with Maitre D' Butter with:

Chicken Breast

Served with mushrooms, lemon & capers, Beurre Blanc

\$64.00 pp

Duo Tiger Prawns

Served in Aioli Creamy Sauce

\$63.00 pp

Salmon Fillet Au Gratin

Served with Asiago Cheese & Creamy Sauce

\$64.00 pp

Lobster Tail

Served with Lemon Sauce

\$71.00 pp



MAIN MENU COMPLEMENTS

Plated Options & Combinations

STARCH

(Select 1 Choice)

Onion & Pancetta Pudding
Double Baked Potato
Stilton Blue Cheese Potato Duchess
Malanga Root Mash with Cilantro & Olive Oil Essences
Herb Pilaf Rice
Wild Mushroom Risotto
Sun Dried Tomato Risotto

VEGETABLES

(Select 1 Choice)

Buttered Asparagus, Carrot & Cherry Tomatoes
Roasted Herb Vegetables Marinated with Garlic Basil &
Oregano
Sautéed Julienne Vegetables
Baby Vegetables of carrots, Sunburst & Green Squash



VEGETARIAN MAIN COURSES

Roasted Herb Veggie Kebabs

Roasted Herb Veggie Kebabs with Sweet Potato & Zucchini
Timbale, Onion Velouté and Cilantro Essences

\$29.00 per person

Stuffed Bell Pepper

Stuffed Bell Pepper filled with Ratatouille Creole Cilantro
Polenta & Pesto Sauce

\$33.00 per person

Napoleon of Portobello Steak

Napoleon of Portobello Steak filled with Julienne Vegetables, Roma
Tomatoes & Roasted Garlic Mashed Potatoes with Pesto Oil

\$33.00 per person

**** Special Plates Available upon Request (Gluten Free, Vegan, Kosher, etc) ****

KID'S MENU - \$11.00pp (each)

Chicken Tenders with Roasted Garlic Potato
Mash & Caterman BBQ Sauce

Cheese Tortellini Tricolor with Alfredo Sauce & Garlic Bread



BUFFET MENU

\$65.00 per person

Salad

- Mixed Greens with a variety of Toppings; Passion Fruit Vinaigrette & Balsamic Dressing
- OR
- Traditional Potato Salad
- OR
- Fusilli Pasta Salad

Main Courses

- Roasted Pork with Onion & Cilantro Mojito
- All Ajillo Chicken Breast
- Baked Grouper Fillet with Creole Sauce Rice

SIDES (Choose Two)

- Mashed or Roasted potatoes
- Cilantro Rice
- Crispy Yuca Fritters with Cilantro Mojito

75.00 per person

Salad

- Rainforest Salad with Pineapple, Orange, Watermelon & Wild Berries; Toasted Coconut Almonds; Acerola Vinaigrette & Herb Dressing
- OR
- Waldorf Salad - Gorgonzola, arugula, toasted almonds, honey dijon vinaigrette
- OR
- Caesar Salad

Main Courses

- Petit Fillet Mignon with Mushroom & Capers Demi Sauce
- Roasted Turkey Breast with Barrilito Rum Creamy Sauce
- Mahi Mahi with Onion Balsamic Confit

SIDES (Choose Two)

- Cilantro Rice
- Yautía Mash
- Crispy Yuca Fritters with Cilantro Mojito



DESSERTS

\$10.00 PP (EACH)

Vanilla Flan with Berries Compote
Tropical Fruit Tarlet with Bavarian Cream & Raspberry Sauce
Tres Leches served with Wild Berries
Flan served with Chocolate Sauce

MIDNIGHT STOP

Angus Sliders - \$9.00ea
Angus Mini Sliders in Brioche with: Cheddar Cheese, St. Louis Sauce,
Lettuce & Tomato, Swiss Cheese w/Oriental Slaw & Vegetarian Patty
w/Caramelized Balsamic Onion
Mini Cubano Sandwich - \$9.00



CARVED TO ORDER

Required 1 Chef per Station - 75ppl / Station Fee \$125.00

Crispy Roasted Pork

Crispy Roasted Pork served with Sugarcane Dijon, Assorted Dinner Rolls

(Serves 30-60 guests)

\$32.00 per person

Home Style Glazed Ham

Home Style Glazed Ham with Splash of Bourbon served with Whole Grain Mustard & Pretzel Rolls

(Serves 30-40 guests)

\$17.00 per person

Roasted Prime Rib

Aged Richly Angus Prime Rib with Green Peppercorn Cognac Cream & Baguette Rolls

\$26.00 per person

Roasted Turkey

Roasted Buttered Turkey with Cranberry Remoulade & Baguette Rolls

\$17.00 per person

Asiago Salmon

Asiago Salmon Fillet Au Gratin with Cognac Cream Sauce

\$22.00 per person

Mahi Mahi

Herb Corn Crusted Mahi Mahi with Papaya , Aioli Salsa

\$18.00 per person



ACTION STATIONS

Required 1 Chef per Station - 75ppl / Station Fee \$125.00

Salad Station

Baby Greens served with Parmesan Cheese, Blue Cheese Crumble, Stuffed Olives, Red Onions, Julianne Carrots, Julianne Beets, Herb Croutons and Bacon Bits. Aged Balsamic Vinaigrette, Creamy Caesar Dressing, Buffalo Mozzarella & Vine-Ripened Tomatoes with Fresh Basil and Pesto with Balsamic Reduction, Salmon Ceviche with Jicama Slaw & Sweet Chili, Jerk Chicken Salad with Artichokes & Mandarin

\$20.00 per person

Spanish Station

Longaniza Sausages, Chorizo, Chicken, Seafood, Roasted Peppers with Yellow Rice, Sweet Peas, Manchego & Serrano Ham Display, Chorizo al Vino

\$27.00 per person

Gourmet Pasta Station

Penne Rigate, Fusilli & Tri Color Tortellini Pasta served with Alfredo Sauce & Marinara Sauce
Toppings: Chicken, Shrimps, Ham, Bacon, Parmesan, Tomato, Onions, Peppers & Garlic served with Garlic Bread Crostinis with Pestato & Basil Bruschetta, Calamata Tapanades, Buffalo Mozzarella Kebbabs & Homestyle Angus Meatballs

\$30.00 per person



ACTION STATIONS

Required 1 Chef per Station - 75ppl / Station Fee \$125.00

Risotto Station

Pesto Risotto, Mushroom Risotto & Saffron Risotto served with Chicken Saltimbocca, Beef Tender Tips with Demi and Frutti Di Mare Stew

\$30.00 per person

Stir Fry & Chow Mein Station

Soy Thai Beef & Chicken Strips cooked with Oriental Vinaigrette, Peppers, Onions, Carrots, Water Chestnuts & Candied Walnuts served with Steamed rice & Soba Noodles

MINIMUM 50 PEOPLE

\$30.00 per person

Mexican Station

Your choice of three meat tacos (ground beef, shredded chicken, pork carnitas, shrimp, or Cuban rubbed white fish); comes with fresh guacamole, fresh salsa, diced red onions, diced tomatoes, fresh cilantro, yellow mexican rice, refried beans, sour cream, shredded cheese, shredded lettuce, soft and hard taco shells, warm tortilla chips

MINIMUM 50 PEOPLE

\$30.00 per person



SPECIALTY DESSERT STATION

of Station Fee will depend on the attendance - \$125.00 Station Fee

Petit Four

SERVES 30-60

Elegant collection of miniature desserts: Key Lime Pie, Chocolate covered Strawberries, Mini Cheesecake, Flan, Chocolate Cake, Truffles

\$13.00 per person

Petit French Connection

MINIMUM 50 PEOPLE

Chocolate Truffles, Assorted Macaroons, Chocolate Strawberries, Fruit Tarts, Mini Éclair and Mini Rum Bavarois

\$20.00 per person

International

MINIMUM 50 PEOPLE

Selection of Petit Sweet Creations: Coconut Brulée tarts, Raspberry & Chocolate Mint Panna Cotta, NY Cheesecake, Chocolate Decadence Cake, Aged Vanilla Flan

\$20.00 per person

Candy! Candy!

MINIMUM 50 PEOPLE+ STATION FEE

Combination of Chef mini Creations & Live Flambè Station served with Ice Cream, NY Cheesecake, Chocolate Decadence, Vanilla Flan, Selection of Tropical Fruits Compotes Flambé with Puerto Rican Rum & Spices served with Ice Cream

\$23.00 per person



BAR MENU

Host Sponsored Bar	Per Drink
Cocktails _____	\$10
Premium Cocktails _____	\$12
Blended Tropical Drinks, Cordials & Liqueurs _____	\$13
Wine by the Glass _____	\$9
Local Beer _____	\$5
Other Domestic & Imported Beers _____	\$7
Soft Drinks / Spring Water _____	\$3
Drinks by Gallon _____	
Red Sangría _____	\$75.00
White Sangría _____	\$75.00
Mimosa _____	\$70.00
Passionate _____	\$70.00
Margarita _____	\$80.00
Rum Punch _____	\$60.00
Mojito _____	\$75.00
Bellini _____	\$75.00
Juices by the Gallon _____	
Orange Juice _____	\$40.00
Fruit Punch _____	\$45.00
Cranberry Juice _____	\$45.00
Apple Juice _____	\$60.00
Lemonade _____	\$45.00
Frozen Drinks by the Gallon _____	
Virgin Piña Colada _____	\$50.00
Piña Colada _____	\$60.00
Virgin Strawberry Daiquiri _____	\$50.00
Strawberry Daiquiri _____	\$60.00
Mango Madness _____	\$60.00
Passionate Daiquiri _____	\$60.00

Charges are based on a per drink basis reflecting the actual number of drinks consumed. Our Bartender utilizes a 1 ¼ oz. jigger for standard drinks. One bartender will be provided for every 75 guests at \$150.00 for the first three hours and \$25.00 for each additional hour.

HOSTED BY THE HOUR

House Brands	Per Person
First Hour _____	\$16.00
Second Hour _____	\$14.00
Third Hour _____	\$12.00
Additional Hour _____	\$12.00
Premium Brands	
First Hour _____	\$18.00
Second Hour _____	\$16.00
Third Hour _____	\$14.00
Additional Hour _____	\$14.00
Beer & Wine Only	
First Hour _____	\$14.00
Second Hour _____	\$12.00
Third Hour _____	\$10.00
Additional Hour _____	\$10.00
Non-Alcoholic	
First Hour _____	\$14.00
Second Hour _____	\$12.00
Third Hour _____	\$10.00
Additional Hour _____	\$10.00

***House Brands:** Vincent Van Gogh Vodka, Absolut Vodka, Crystal Palace Gin, Torada Tequila, Bacardi Rum, Captain Morgan, Deward's White Label Scotch, Jim Bean Bourbon, Domestic and Imported Beers, House Selection of White and Red Wine

***Premium Brands:** Ketel One Vodka, Titos Vodka, Citadelle Gin, Bombay Sapphire, Tanqueray London Dry, Patron Tequila, Don Julio Tequila, Bacardi Rum, Captain Morgan, Jim Beam Bourbon, Old Grand-Dad Whiskey, Canadian Club Whiskey, Buchanans 12 Scotch, Cutty Sark Scotch, J&B Scotch, Lauder's Scotch, Dimple Pinch Scotch, Chivas Regal Scotch, Bulleit Bourbon, Hennessy, Domestic and Imported Beers, House Selection of White and Red Wine

***Beers & Wine:** Beers, Selection of House Red & White Wines

***Non-Alcoholic:** Assorted Sodas, Bottled Water, Juices and Virgin Frozen Drinks

*Brands may vary upon availability.

Other Fees

CLEAN UP FEE

\$3 per person - for the use of confetti or other difficult to clean decorations

BUFFET ATTENDANT FEE

\$100 per attendant, to serve guests at buffet

LABOR FEE

\$100 per laborer to move furniture

LOADING DOCK FEE

\$50 per outside vendor to use loading dock and service alley

CAKE CUTTING FEE

\$2.50 per person

