

GROUP

DINING

PALMS[®]
CASINO RESORT • LAS VEGAS

— CONTENT —

SCOTCH 80 PRIME

VETRI CUCINA

LA POPULAR CDMX

MABEL'S BBQ

LAGUNA POOL HOUSE & KITCHEN
AT PALMS PLACE

TIM HO WAN

(VG) VEGAN (V) VEGETARIAN (GF) GLUTEN-FREE

BILLING INSTRUCTIONS AND CANCELLATION POLICIES

1. TO RESERVE YOUR SPACE, WE REQUIRE A \$500 DEPOSIT FOR GROUPS OF 12 TO 20 PEOPLE AND \$1,000 DEPOSIT FOR GROUPS OVER 20 PEOPLE WITH THIS SIGNED CONTRACT. PALMS RESERVES THE RIGHT TO REQUEST A LARGER DEPOSIT FOR GROUPS LARGER THAN 60.
2. ALL DEPOSITS RECEIVED WILL BE APPLIED AS A CREDIT TOWARD YOUR FINAL BALANCE THE NIGHT OF YOUR EVENT.
3. ALL GROUP EVENTS WILL BE CHARGED 20% SERVICE CHARGE (WHICH WILL BE DISTRIBUTED TO WAITSTAFF AND SERVICE BARTENDERS), A 3% ADMIN ADMINISTRATIVE CHARGE (WHICH DOES NOT REPRESENT A TIP OR SERVICE CHARGE AND IS NOT DISTRIBUTED TO THE STAFF) AND AN 8.375% SALES TAX.
4. SETUP, CHEF ATTENDANT AND BARTENDER FEES MAY APPLY DEPENDING ON THE EVENT.
5. GROUPS THAT ARE TAX EXEMPT MUST PROVIDE THE VENUE WITH A TAX EXEMPTION CERTIFICATE 3 DAYS PRIOR TO THE RESERVATION DATE. MUST BE A 501C3 AND MUST POSSESS A STATE OF NEVADA CERTIFICATE.
6. CANCELLATION POLICY – 100% OF THE DEPOSIT AMOUNT WILL BE REFUNDED IF CANCELLATION OF THE RESERVATION IS DONE AT LEAST 30 DAYS BEFORE RESERVATION DATE. IF CANCELLATION OCCURS LESS THAN 30 DAYS BEFORE THE EVENT, THE DEPOSIT WILL BE FORFEITED.
7. THE DINING/EVENT VENUE RESERVES THE RIGHT TO RELOCATE YOUR GROUP TO A MORE APPROPRIATE AREA SHOULD YOUR EXPECTED ATTENDANCE SIGNIFICANTLY CHANGE. WE WILL DO OUR BEST TO ACCOMMODATE ALL DIETARY NEEDS WITH ADVANCE NOTICE. YOUR MENU MUST BE FINALIZED CONCURRENTLY WITH YOUR SUBMISSION OF THIS SIGNED CONTRACT.
8. EXTENDED TIME/LATE FEES – EXTENDED TIME CHARGES MAY APPLY IF YOUR EVENT EXTENDS BEYOND THE CONTRACTED END TIME. IF YOUR EVENT IS DELAYED AND BEGINS MORE THAN 30 MINUTES AFTER THE CONTRACTED EVENT START TIME A LATE FEE MAY APPLY.
9. YOUR GROUP RESERVATION IS NOT GUARANTEED UNTIL WE RECEIVE THIS SIGNED CONTRACT WITH A CREDIT CARD NUMBER TO HOLD THE DATE (REGARDLESS OF FINAL PAYMENT METHOD). THE NUMBER OF GUESTS MUST BE GUARANTEED THREE (3) BUSINESS DAYS PRIOR TO THE EVENT DATE. IF THE GUARANTEE IS NOT RECEIVED, THE AGREED-UPON ATTENDANCE FROM ABOVE AND/OR THE SIGNED BANQUET EVENT ORDER WILL APPLY. THE ACTUAL CHARGE WILL BE BASED ON THE GUARANTEED ATTENDANCE OR THE ACTUAL ATTENDANCE, WHICHEVER IS GREATER. INCREASE IN GUEST COUNT WILL BE SUBJECT TO AVAILABILITY.
10. ESTIMATE DOES NOT INCLUDE ANY ADDITIONAL CHARGES FOR FOOD OR BEVERAGES BASED AND CHARGED ON CONSUMPTION PLUS TAX, SERVICE FEE AND ADMINISTRATIVE CHARGES.
11. FINAL BILL MAY BE SPLIT WITH UP TO 4 FORMS OF PAYMENT. THE DINING/EVENT VENUE DOES NOT OFFER INDIVIDUAL SPLIT CHECKS.
12. DELIVERIES – WITH PRIOR APPROVAL, WE WILL ACCEPT PACKAGES SENT NO EARLIER THAN 3 BUSINESS DAYS PRIOR TO YOUR EVENT. ANY SHIPMENT DELIVERED PRIOR TO THESE DATES, OR REGARDED EXCESSIVE IN SIZE OR WEIGHT, MAY BE SUBJECT TO A STORAGE FEE.
13. ENTERTAINMENT AND DECORATIONS – ALL MUSIC, ENTERTAINMENT AND/OR DECORATION WILL NEED TO BE APPROVED BY THE VENUE PRIOR TO THE RESERVATION DATE. NOTHING CAN BE AFFIXED TO THE WALLS AND THERE CAN BE NO SIGNAGE ON THE CASINO FLOOR. ANY SIGNAGE IN THE VENUE WILL NEED TO BE APPROVED AS WELL.

WINNER OF DESERT COMPANION'S 2022 "BEST NEW RESTAURANT"

SCOTCH

PRIME



GROUP DINING PACKAGES

\$100 PACKAGE

FIRST COURSE

OISHII SHRIMP COCKTAIL
SAMBAL COCKTAIL

SECOND COURSE

CAESAR
BABY GEM LETTUCE, PARMIGIANO REGGIANO,
BAGUETTE CROUTON

MAIN COURSE

SELECT ONE

- FILET MIGNON 8-OZ.
- SMOKED JIDORI
FREE-RANGE CHICKEN
FOIE GRAS CHICKEN JUS
- SEARED FAROE ISLAND SALMON
BEURRE BLANC

SIDES

ROASTED GARLIC POTATO PUREE
CREAM SPINACH
CREAMED CORN

SEASONAL DESSERT

BUTTERSCOTCH CRÈME BRULEE

\$120 PACKAGE

FIRST COURSE

SERVED FAMILY STYLE
OISHII SHRIMP COCKTAIL
SAMBAL COCKTAIL

BRIE FONDUE
BACON JAM, BACON LARDON, BAGUETTE

SECOND COURSE

CAESAR
BABY GEM LETTUCE, PARMIGIANO REGGIANO,
BAGUETTE CROUTON

MAIN COURSE

SELECT ONE

- RIBCAP 8-OZ.
- FILET MIGNON 8-OZ.
- SMOKED JIDORI
FREE-RANGE CHICKEN
FOIE GRAS CHICKEN JUS
- SEARED FAROE ISLAND SALMON
BEURRE BLANC

SIDES

ROASTED GARLIC POTATO PUREE
CREAM SPINACH
CREAMED CORN

SEASONAL DESSERT

BUTTERSCOTCH CRÈME BRULEE

\$150 PACKAGE

FIRST COURSE

SERVED FAMILY STYLE
JUMBO LUMP CRAB CAKES
RITZ CRUST, REMOULADE

BRIE FONDUE
BACON JAM, BACON LARDON, BAGUETTE

SECOND COURSE

CAESAR
BABY GEM LETTUCE, PARMIGIANO REGGIANO,
BAGUETTE CROUTON

MAIN COURSE

SELECT ONE

- BONE-IN PRIME
NEW YORK STRIP 18-OZ.
- FILET MIGNON 8-OZ.
- SMOKED JIDORI
FREE-RANGE CHICKEN
FOIE GRAS CHICKEN JUS
- CHILEAN BASS
TRUFFLE DASHI

SIDES

ROASTED GARLIC POTATO PUREE
GRILLED ASPARAGUS
MILLIONAIRE'S MACCHERONI

SEASONAL DESSERT

BUTTERSCOTCH CRÈME BRULEE

ADDITIONS

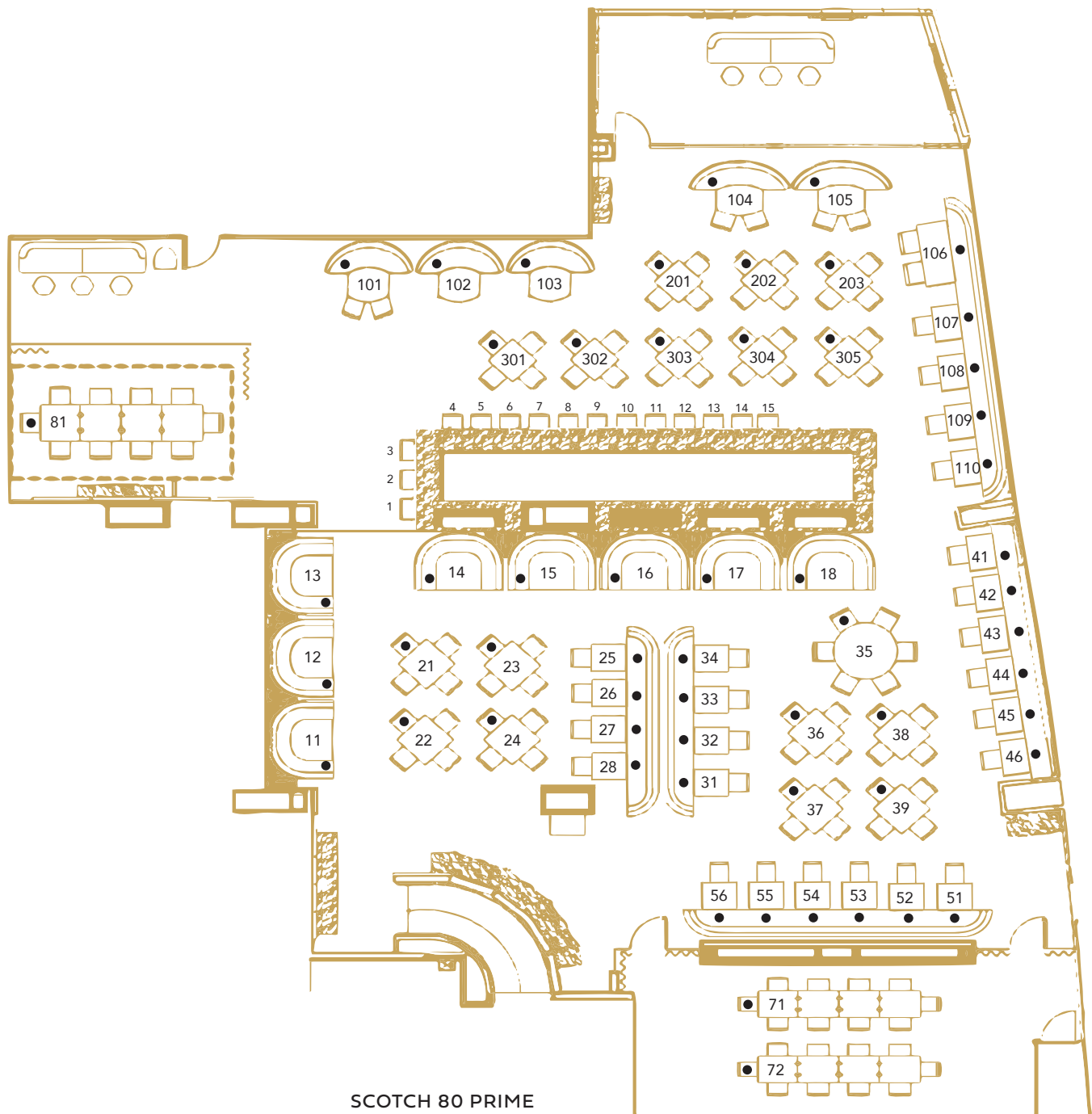
SHELLFISH TOWERS FOR THE TABLE

SUPPLEMENT +\$40 PER PERSON
MAINE LOBSTER, KING CRAB LEGS, OISHII SHRIMP, OYSTERS,
TRUFFLE PONZU, SAMBAL COCKTAIL, HENDRICKS GIN MIGNONETT

MEAT SUPPLEMENTS

DRY AGED BONE-IN RIBEYE 22-OZ. +\$30
LONG BONE RIBEYE 40-OZ. +\$100
A5 WAGYU 4-OZ. +\$125

THE FLOOR PLAN



SCOTCH 80 PRIME

CHEF MARC VETRI AND HIS TEAM ARE PROUD TO SHARE THEIR
AWARD-WINNING INTERPRETATION OF MODERN ITALIAN CUISINE, SHOWCASING
THE HIGHEST QUALITY LOCAL AND SPECIALTY INGREDIENTS

Vetri

CUCINA

LAS VEGAS



GROUP DINING

ALL COURSES SERVED FAMILY STYLE | MENUS SUBJECT TO SEASONAL PRODUCE CHANGES

OPTION 1 • \$105 PER PERSON

STUZZICHINI COURSE

SELECT TWO

- **DURUM FOCACCIA**
WITH WHIPPED RICOTTA AND MORTADELLA
- **PARMESAN GRISSINI**
WITH 24-MO AGED PROSCIUTTO DI PARMA
- **VEGETABLE ANTIPASTI PLATTER**
SEASONAL SELECTIONS

ANTIPASTI COURSE

SELECT TWO

- **WILD ARUGULA SALAD**
WITH MARKET CITRUS AND PARMESAN
- **SHAVED ASPARAGUS SALAD**
WITH SALSA VERDE AND RICOTTA SALATA
- **SWEET ONION CREPE**
WITH TRUFFLE AND PARMESAN FONDUE

PASTA COURSE

SELECT TWO

- **GEMELLI**
WITH PISTACHIO PESTO AND ORANGE
- **RIGATONI**
WITH TOMATO AND EGGPLANT
- **ALMOND TORTELLINI**
WITH PARMESAN AND TRUFFLE

SECONDI COURSE

SELECT TWO

- **ROASTED HEN**
WITH PROSCIUTTO, FOIE GRAS AND MAITAKE MUSHROOM
- **GRILLED SEAFOOD MISTO**
WITH LEMON AND EXTRA VIRGIN OLIVE OIL
- **GRILLED HERITAGE PORK COLLAR**
WITH BLACK PEPPER JUS AND SUMMER SQUASH
- **GRILLED MARKET VEGETABLES**
OVER HOUSE-MILLED SOFT POLENTA AND ACETO BALSAMICO

DOLCI COURSE

ALL INCLUSIVE SERVED FAMILY STYLE (PLATTERS)

MINI OPERA CAKE

MINI SEASONAL TART

MINI FLOURLESS CHOCOLATE CAKE (GF)

GROUP DINING

ALL COURSES SERVED FAMILY STYLE | MENUS SUBJECT TO SEASONAL PRODUCE CHANGES

OPTION 2 • \$145 PER PERSON

STUZZICHINI COURSE

SELECT THREE

- **DURUM FOCACCIA**
WITH WHIPPED RICOTTA AND MORTADELLA
- **PARMESAN GRISSINI**
WITH 24-MO AGED PROSCIUTTO DI PARMA
- **VEGETABLE ANTIPASTI PLATTER**
SEASONAL SELECTIONS
- **FOIE GRAS PASTRAMI**
WITH TOASTED BRIOCHE AND MOSTARDA
- **OYSTERS ON THE HALF SHELL**
WITH GIARDINIERA MIGNONETTE

ANTIPASTI COURSE

SELECT THREE

- **WILD ARUGULA SALAD**
WITH MEYER LEMON AND PARMESAN
- **SHAVED ASPARAGUS SALAD**
WITH SALSA VERDE AND RICOTTA SALATA
- **SWEET ONION CREPE**
WITH TRUFFLE AND PARMESAN FONDUE
- **BLUEFIN TUNA CRUDO**
WITH CUCUMBER VINAIGRETTE

PASTA COURSE

SELECT THREE

- **RIGATONI**
WITH TOMATO AND EGGPLANT
- **ALMOND TORTELLINI**
WITH PARMESAN AND TRUFFLE
- **PEA AND RICOTTA RAVIOLI**
WITH ASPARAGUS AND LEMON BUTTER
- **CORZETTI**
WITH WALNUT PESTO
- **PACCHERI**
WITH SCALLOP AND CALABRIAN CHILI
- **BEEF CHEEK AGNOLOTTI**
WITH PARMIGIANO BUTTER AND BALSAMIC BEEF JUS

SECONDI COURSE

SELECT THREE

- **GRILLED DRY-AGED RIB-EYE**
WITH HEIRLOOM TOMATOES AND ROASTED GARLIC BUTTER
- **ROASTED HEN**
WITH PROSCIUTTO, FOIE GRAS AND MAITAKE MUSHROOM
- **GRILLED HERITAGE PORK COLLAR**
WITH BLACK PEPPER JUS AND SUMMER SQUASH
- **GRILLED SEAFOOD MISTO**
WITH LEMON AND EXTRA VIRGIN OLIVE OIL
- **SALT-BAKED BRANZINO**
WITH TRUFFLE BUTTER
- **GRILLED MARKET VEGETABLES**
OVER HOUSE-MILLED SOFT POLENTA AND ACETO BALSAMICO

DOLCI COURSE

ALL INCLUSIVE SERVED FAMILY STYLE (PLATTERS)

MINI OPERA CAKE

MINI SEASONAL TART

MINI FLOURLESS CHOCOLATE CAKE (GF)

INDIVIDUALLY PLATED DINNER

MENUS SUBJECT TO SEASONAL PRODUCE CHANGES

OPTION 1 • \$145 PER PERSON

STUZZICHINI COURSE

SELECT TWO

- **DURUM FOCACCIA**
WITH WHIPPED RICOTTA AND MORTADELLA
- **PARMESAN GRISSINI**
WITH 24-MO AGED PROSCIUTTO DI PARMA
- **VEGETABLE ANTIPASTI PLATTER**
SEASONAL SELECTIONS

ANTIPASTI COURSE

SELECT TWO

- **WILD ARUGULA SALAD**
WITH MEYER LEMON AND PARMESAN
- **SHAVED ASPARAGUS**
WITH SALSA VERDE AND RICOTTA SALATA
- **SWEET ONION CREPE**
WITH TRUFFLE AND PARMESAN FONDUE
- **BLUEFIN TUNA CRUDO**
WITH CUCUMBER VINAIGRETTE

PASTA COURSE

SELECT TWO

- **GEMELLI**
WITH PISTACHIO PESTO AND ORANGE
- **RIGATONI**
WITH TOMATO AND EGGPLANT
- **ALMOND TORTELLINI**
WITH PARMESAN AND TRUFFLE
- **PEA AND RICOTTA RAVIOLI**
WITH ASPARAGUS AND LEMON BUTTER

SECONDI COURSE

SELECT TWO

- **ROASTED HEN**
WITH PROSCIUTTO, FOIE GRAS AND MAITAKE MUSHROOM
- **GRILLED SEAFOOD MISTO**
WITH LEMON AND EXTRA VIRGIN OLIVE OIL
- **GRILLED HERITAGE PORK COLLAR**
WITH BLACK PEPPER JUS AND SUMMER SQUASH
- **GRILLED MARKET VEGETABLES**
OVER HOUSE-MILLED SOFT POLENTA AND ACETO BALSAMICO

DOLCI COURSE

SELECT ONE

- **OPERA CAKE**
- **FLOURLESS CHOCOLATE CAKE (GF)**
WITH SALTED CARAMEL
- **VANILLA PANNA COTTA**
WITH SEASONAL FRUIT

INDIVIDUALLY PLATED DINNER

MENUS SUBJECT TO SEASONAL PRODUCE CHANGES

OPTION 2 • \$185 PER PERSON

STUZZICHINI COURSE

SELECT THREE

- **DURUM FOCACCIA**
WITH WHIPPED RICOTTA AND MORTADELLA
- **PARMESAN GRISSINI**
WITH 24-MO AGED PROSCIUTTO DI PARMA
- **VEGETABLE ANTIPASTI PLATTER**
SEASONAL SELECTIONS
- **FOIE GRAS PASTRAMI**
WITH TOASTED BRIOCHE AND MOSTARDA
- **OYSTERS ON THE HALF SHELL**
WITH GIARDINIERA MIGNONETTE

ANTIPASTI COURSE

SELECT TWO

- **WILD ARUGULA SALAD**
WITH MEYER LEMON AND PARMESAN
- **BURRATA DI PUGLIA**
WITH PEAS, FAVA BEANS AND WALNUTS
- **SWEET ONION CREPE**
WITH TRUFFLE AND PARMESAN FONDUE
- **BEEF TARTARE**
WITH CRUNCHY VEGETABLES AND RICOTTA SALATA
- **BLUEFIN TUNA CRUDO**
WITH CUCUMBER VINAIGRETTE
- **OLIVE OIL POACHED SEAFOOD SALAD**
WITH DIJONNAISE AND RADICCHIO

PASTA COURSE

SELECT TWO

- **ALMOND TORTELLINI**
WITH PARMESAN AND TRUFFLE
- **BEEF CHEEK AGNOLOTTI**
WITH PARMIGIANO BUTTER AND BALSAMIC BEEF JUS
- **FAZZOLETTI**
WITH DUCK RAGU AND OLIVES
- **PACCHERI**
WITH SCALLOP AND CALABRIAN CHILI
- **PEA AND RICOTTA RAVIOLI**
WITH ASPARAGUS AND LEMON BUTTER
- **CORZETTI**
WITH WALNUT PESTO

SECONDI COURSE

SELECT TWO

- **GRILLED WAGYU BAVETTE**
WITH ROASTED GARLIC BUTTER AND CRISPY POTATOES
- **ROASTED BABY GOAT**
WITH HOUSE-MILLED SOFT POLENTA
- **ROASTED HEN**
WITH FOIE GRAS, PROSCIUTTO AND MAITAKE MUSHROOM
- **GRILLED HERITAGE PORK COLLAR**
WITH BLACK PEPPER JUS AND SUMMER SQUASH
- **GRILLED SEAFOOD MISTO**
WITH LEMON AND EXTRA VIRGIN OLIVE OIL

DOLCI COURSE

SELECT ONE

- **OPERA CAKE**
- **FLOURLESS CHOCOLATE CAKE (GF)**
WITH SALTED CARAMEL
- **VANILLA PANNA COTTA**
WITH SEASONAL FRUIT

BUYOUT RECEPTION STYLE

ALL MENUS SUBJECT TO SEASONAL PRODUCE CHANGES

RECEPTION STYLE • \$245 PER PERSON

TRAY PASSED APPETIZERS

FOIE GRAS PASTRAMI

WITH TOASTED BRIOCHE AND MOSTARDA

SWEET ONION CREPE

WITH TRUFFLE AND PARMESAN FONDUE

OYSTERS

WITH GIARDINIERA MIGNONETTE

STATIONS

CENTER TABLE: STUZZICHINI

SALUMI

18-MO AGED PROSCIUTTO SAN DANIELE, MORTADELLA, 'NDUJA

CHEESE

ROBIOLA, GORGONZOLA DOLCE, PARMIGIANO REGGIANO
DURUM FOCACCIA & SPELT SOURDOUGH

VEGETABLE ANTIPASTI

CRUDITÉ WITH BAGNA CAUDA, FENNEL GRATIN, MARINATED OLIVES,
PEPPER PANZANELLA, WILD ARUGULA SALAD

IN THE VETRI CUCINA KITCHEN & AROUND THE DINING ROOM

ANTIPASTI STATION

FRIED POLENTA & MUSHROOMS, TUNA & RICOTTA FRITTERS

CARVING STATION

BISTECCA FIORENTINA, ROASTED HEN, GRILLED PRAWNS WITH SALSA
VERDE, GRILLED SEASONAL VEGETABLES, HOUSE-MILLED POLENTA

PASTA STATION

PECORINO RAVIOLI WITH AGED BALSAMIC, CHESTNUT RIGATONI WITH
WILD BOAR RAGU, GEMELLI WITH PISTACHIO PESTO AND ORANGE

DOLCI STATION

GELATO CART

PICCOLI

ASSORTED SEASONAL SWEETS FROM CHEF ASHLEY HANCOCK

CURATED FOR AN AUTHENTIC MEXCIO CITY EXPERIENCE

La Popular

CDMX



GROUP DINING

OUR BASIC LARGE PARTY DINING MENU IS SERVED FAMILY STYLE

\$75 PER PERSON

- ALL ITEMS INCLUDED IN THE MENU PACKAGE, EXCEPT TACOS, WILL BE ENJOYED IN PREDETERMINED QUANTITIES BASED ON THE GROUP'S FINAL HEAD COUNT.
- EACH GUEST IN THE GROUP WILL SELECT THEIR OWN TACO EXPERIENCE.

STARTERS

GUACAMOLE

QUESO FUNDIDO CON CHORIZO

MELTED MANCHEGO CHEESE, CHORIZO, HOUSEMADE CORN, FLOUR TORTILLAS

NACHOS

HAND-CUT TORTILLA CHIPS, CHIPOTLE QUESO, REFRIED BEANS, PICKLED JALAPEÑOS, AVOCADO SALSA, PICO DE GALLO, SOUR CREAM, COTIJA CHEESE

PUNTA MITA CEVICHE

TACOS

CHOICE OF ONE PER GUEST

ALL TACOS (EXCEPT BAJA) ARE MADE WITH A HOUSEMADE CORN TORTILLA

AL PASTOR

SIGNATURE LIVE FIRE AL PASTOR, PINEAPPLE, ONION, CILANTRO, LORENZA SAUCE

CARNITAS

CONFIT PORK BELLY & RIBS, PICKLED RED ONION, GUACAMOLE

CAMPECHANO

RIBEYE, CHORIZO, CHICHARRONES, LORENZA SALSA, GUACAMOLE

RIBEYE TACOS

AVOCADO, CHARRED TOMATILLO SALSA

BAJA

PRAWNS, CHIPOTLE AIOLI, PICO DE GALLO, SOUR CREAM, COLESLAW, FLOUR TORTILLA

VEGGIE

SAUTÉED MUSHROOMS, RAJAS POBLANAS, GRILLED ZUCCHINI AND SQUASH

SHARED ENTREES

ENCHILADAS BLANCAS

SALSA VERDE CREMA, MANCHEGO, ASADERO CHEESE, RED ONION, AVOCADO, CILANTRO

AL PASTOR ENCHILADAS

COTIJA, LORENZA SALSA, GUACAMOLE, SOUR CREAM, PINEAPPLE, CILANTRO, ONIONS

CAMPECHANO

RIBEYE, CHORIZO, CHICHARRONES, COTIJA, REFRIED BEANS SAUCE, AVOCADO

SIDES

MEXICAN RICE

REFRIED BEANS

DULCES

CHURROS

CHOCOLATE GANACHE, CARAMEL

TRES LECHES

TORCHED MERINGUE, VANILLA ICE CREAM, CARAMEL

BEVERAGE & COCKTAIL PACKAGES

FOR ADDITIONAL OFFERINGS, PLEASE SEE OUR FULL BEVERAGE MENU

BEVERAGE PACKAGE

- TWO-HOUR DINING EXPERIENCE
- +\$20 PER PERSON PER HOUR AFTER TWO HOURS
- NO SHOTS NO DOUBLES ON BEVERAGE OPTIONS

CLASSIC EXPERIENCE \$40

BEER, WHITE WINE, RED WINE

CDMX EXPERIENCE \$55

BEER, WHITE WINE, RED WINE, HOUSE LIQUOR + MIXER, SIGNATURE COCKTAIL (LP MARGARITA & PERLAS)

COCKTAIL PACKAGE

- SERVES 3 GUESTS

LP MARGARITA \$30

MONTE ALBAN SILVER TEQUILA, AGAVE, LIME, COINTREAU

PERLAS \$36

CORRALEJO REPOSADO TEQUILA, CHINOLA PASSION FRUIT LIQUEUR, MANGO, LIME, AGAVE

CERVEZA

DRAFT

- MODELO ESPECIAL
- CERVEZA PACIFICO CLARA
- TENAYA CREEK EL CHARRO
- DOS EQUIS AMBER
- BAJA BREWING POR FAVOR IPA

BOTTLES / CANS

- BUD LIGHT
- CORONA EXTRA
- BOHEMIA PILSNER
- MODELO NEGRA
- LOCAL ROTATING IPA

VINO

WHITE

- CHALK HILL CHARDONNAY
- WHITEHAVEN SAUV BLANC
- VIGNETI DEL SOLE PINOT GRIGIO

ROSÉ / RED

- WHISPERING ANGEL ROSÉ
- PRISMA PINOT NOIR
- ACHAVAL FERRER MALBEC

SPIRITS

TEQUILA

- MONTE ALBAN SILVER

RUM

- DAKABEND OAXACAN RUM

VODKA

- TITOS

GIN

- GRACIAS A DIOS

WHISKEY

- BUFFALO TRACE BOURBON

CHEF MICHAEL SYMON'S BELOVED RESTAURANT FEATURES MUST-HAVES LIKE SMOKED BRISKET AND PORK BELLY (SERVED BY THE HALF POUND), SPECIALTY TACOS/BOWLS AND CLASSIC SIDES

MABEL'S BBQ



GROUP DINING

OUR BASIC LARGE PARTY DINING MENU IS SERVED FAMILY STYLE
WHICH INCLUDES ASSORTMENT OF MEATS AND SIDES

\$55 PER PERSON

- ADD ONE (1) STARTER +\$10 PER PERSON
- ADD OUR SALAD +\$8 PER PERSON
- BEER AND WINE PACKAGE +\$35 PER PERSON
- WELL SPIRITS, BEER AND WINE PACKAGE +\$55 PER PERSON

STARTERS

LOADED NACHOS

PICKLED CHILI, SCALLIONS, CHEESE SAUCE, SALSA VERDE
CHOICE OF: PULLED PORK, BRISKET, CHICKEN OR
SMOKED PORTABELLA

CRISPY SHRIMP

CHIPOTLE HONEY AIOLI

CHIPS & SALSA

TORTILLA CHIPS, PICO DE GALLO
ADD GUACAMOLE

SALAD

CHOPPED SALAD

ICEBERG, ENDIVE ONION, TOMATO, AVOCADO, COTIJA;
SERVED WITH LIME VINAIGRETTE

ASSORTMENT OF MEATS

SELECT FIVE

- BRISKET
SALT & PEPPER
- PORK RIBS
PICKLE GLAZE
- PULLED PORK
MUSTARD & VINEGAR
- STICKY RIBS
PEAR & SOY BBQ
- HALF CHICKEN
GUAVA GLAZE
- CHICKEN WINGS
MEMPHIS RUB

SIDES

SELECT FIVE

- SHELLS & CHEESE
MASCARPONE, CHEDDAR
- WAFFLE FRIES
GARLIC AIOLI
- POPPYSEED COLESLAW
RED ONION, CILANTRO
- PIT BEANS
BRISKET, KC BBQ
- PINTO BEAN SALAD
BELL PEPPER, JALAPEÑO, CILANTRO
- PORK BELLY & GARLIC RICE
GREEN ONION, CRISPY GARLIC
- CUCUMBER SALAD
TOMATOES, SOUR CREAM, DILL
- HOT GREENS
CHILES, PORK BELLY

SEASONAL DESSERTS

UPON REQUEST

CHEF LUKE PALLADINO AND HIS META-HOSPITALITY TEAM
OPERATE THIS ICONIC RESTAURANT AT PALMS PLACE

Laguna

POOL HOUSE & KITCHEN



BEVERAGE PACKAGES

HOSTED OPEN BAR PACKAGE

- A FULLY STOCKED BAR FEATURING A SELECTION OF LIQUOR, LIQUEURS, CORDIALS, SELECTION OF HOUSE WINES, ASSORTED BEERS, SOFT DRINKS, MINERAL WATER & JUICE MIXERS
- SHOTS, DOUBLES & TRIPLE SERVICE IS NOT AVAILABLE DURING PRIVATE CORPORATE EVENTS
- CHAMPAGNE TOASTS ARE NOT INCLUDED IN THE PRICING; PLEASE REFER TO HOSTED BAR ON CONSUMPTION PRICE LIST
- HOSTED OPEN BAR PACKAGES ARE CHARGED BASED ON ACTUAL NUMBER OF GUESTS IN ATTENDANCE OR THE MINIMUM GUARANTEE, WHICHEVER IS GREATER.
- PRICES ARE BASED ON INDIVIDUAL CONSUMPTION; FOR BUTLER-PASSED DRINKS ADD \$5 PER PERSON, MAXIMUM 1 HOUR OF SERVICE

HOUSE BRANDS

TWO HOURS \$42.00 PER PERSON
THREE HOURS \$52.00 PER PERSON
FOUR HOURS \$62.00 PER PERSON

PREMIUM BRANDS

TWO HOURS \$46.00 PER PERSON
THREE HOURS \$59.00 PER PERSON
FOUR HOURS \$70.00 PER PERSON

SUPER PREMIUM BRANDS

TWO HOURS \$51.00 PER PERSON
THREE HOURS \$64.00 PER PERSON
FOUR HOURS \$76.00 PER PERSON

BEER & WINE

TWO HOURS \$42.00 PER PERSON
THREE HOURS \$52.00 PER PERSON
FOUR HOURS \$62.00 PER PERSON

BEVERAGE SPECIALTY DRINK OPTION

BEVERAGE SPECIALTY SELECTIONS CAN BE ADDED TO ANY BAR PACKAGE ABOVE TO INCLUDE: MARTINI'S, MARGARITAS, TROPICAL FAVORITES AND RED BULL

ADD TWO HOURS +\$6 PER PERSON
ADD THREE HOURS +\$7 PER PERSON
ADD FOUR HOURS +\$8 PER PERSON

HOSTED BARS ON CONSUMPTION & CASH BAR PRICE LIST

(H) ALL HOSTED BAR PRICES ARE SUBJECT TO APPLICABLE SALES TAX, 19% GRATUITY, AND 5% SERVICE CHARGE

(C) ALL CASH BAR PRICES ARE INCLUSIVE OF SALES TAX AND GRATUITY

SUPER PREMIUM COCKTAILS
PER DRINK \$15 (H) / \$19 (C)

PREMIUM BRAND COCKTAILS
PER DRINK \$13 (H) / \$17 (C)

HOUSE BRAND COCKTAILS
PER DRINK \$11 (H) / \$15 (C)

HOUSE WINE SELECTION
PER GLASS \$14 (H) / \$17 (C)

HOUSE CHAMPAGNE
PER GLASS \$18 (H) / \$23 (C)

PREMIUM & IMPORTED BEER
PER BOTTLE \$9 (H) / \$11 (C)

DOMESTIC BEER
PER BOTTLE \$9 (H) / \$11 (C)

FRUIT JUICES
PER GLASS \$5 (H) / \$7 (C)

SOFT DRINKS
PER GLASS \$5 (H) / \$7 (C)

MINERAL WATER
PER BOTTLE \$7 (H) / \$10 (C)

RED BULL
PER CAN \$7 (H) / \$10 (C)

SPECIALTY DRINKS, MARTINIS OR RED BULL MIXER
PER BUMP \$4 (H) / \$5 (C)

CORDIALS AND COGNACS
PER DRINK \$14 - \$16 (H) / \$15 - \$17 (C)

BEVERAGE PACKAGES

SUPER PREMIUM BRANDS, MIXED COCKTAILS 1.5 OZ.

○ INCLUDES PREMIUM & HOUSE BRANDS

VODKA

NEFT AUSTRIAN VODKA
GREY GOOSE
BELVEDERE

WHISKEY

REDBREAST 12-YR IRISH WHISKEY

SCOTCH

BUCHANAN'S 18-YR OR MACALLAN 12-YR DOUBLE CASK

RUM

BACARDI SUPERIOR RUM
HAVANA CLUB ANEJO

DARK RUM

BACARDI SELECT

TEQUILA

CASAMIGOS BLANCO
DON JULIO REPOSADO

BOURBON

FOUR ROSES SINGLE BARREL BOURBON
BASIL HAYDEN

GIN

HENDRICKS GIN

COGNAC

REMY MARTIN 1738 COGNAC

RYE

WHISTLE PIG RYE

PREMIUM BRANDS, MIXED COCKTAILS 1.5 OZ.

○ INCLUDES HOUSE BRANDS

VODKA

TITO'S HANDMADE VODKA
KETEL ONE

WHISKEY

JAMESON IRISH

SCOTCH

JOHNNIE WALKER BLACK BLENDED SCOTCH

RUM

BACARDI SUPERIOR RUM
CAPTAIN MORGAN

TEQUILA

ESPOLON BLANCO

BOURBON

MICHTER'S BOURBON

GIN

TANQUERAY

RYE

MICHTER'S RYE

COGNAC

HENNESSY VS COGNAC

BEVERAGE PACKAGES

HOUSE BRANDS, MIXED COCKTAILS 1.5 OZ.

VODKA

DEEP EDDY VODKA

WHISKEY

JAMESON IRISH WHISKEY

SCOTCH

JOHNNIE WALKER BLACK BLENDED SCOTCH

RUM

BACARDI SUPERIOR RUM

DON Q GOLD RUM

BRANDY

CHRISTIAN BROTHERS BRANDY

TEQUILA

EL TEQUILANO BLANCO

BOURBON

EVAN WILLIAM BOTTLED IN BOND BOURBON

GIN

SPRING 44 DRY GIN

RYE

SAZERAC RYE WHISKEY

ALL PACKAGES INCLUDE THE FOLLOWING

HOUSE WINE SELECTIONS SPARKLING

SANTA MARINA, PROSECCO

FRIULI-VENEZIA GIULIA

LUCIEN ALBRECHT, CRÉMANT D'ALSACE BRUT ROSÉ

ALSACE, FRANCE

WHITES

SCARPETTA, PINOT GRIGIO

FRIULI-VENEZIA GIULIA

THE CROSSINGS, SAUVIGNON BLANC

MARLBOROUGH, NZ

FERRARI CARANO, CHARDONNAY

SONOMA COUNTY

REDS

THREE THIEVES, PINOT NOIR

CALIFORNIA

CHATEAU STE MICHELLE, MERLOT

COLUMBIA VALLEY

DRUMHELLER, CABERNET SAUVIGNON

COLUMBIA VALLEY

PREMIUM & IMPORTED BEER

CORONA

HEINEKEN

HEINEKEN 0.0

MODELO ESPECIAL

STELLA ARTOIS

DOMESTIC BEER

BUD LIGHT

COORS LIGHT

FIRESTONE WALKER 805

MICHELOB ULTRA

SIERRA NEVADA HAZY PALE ALE

STONE DELICIOUS IPA

CALI SQUEEZE BLOOD ORANGE HEF

HARD SELTZER

TRULY WILD BERRY

RECEPTION MENU

TRAY PASSED HORS D'OEUVRES

- \$45 FOR FIVE SELECTIONS PER GUEST WITHIN AN HOUR
- ADDING ANY ADDITIONAL SELECTION +\$9 PER PERSON

HOT

DUCK CONFIT

CRISPY DUCK CONFIT, YUKON POTATO, CREME FRAICHE, CAVIAR

MUSHROOM TARTLET (VG)

FOREST MUSHROOMS, WHIPPED TOFU

FALAFEL (VG)

CRISPY FALAFEL, HARISSA VEGAN AIOLI

PHILLY EGG ROLLS

SHAVED BEEF, ONION, CHEESE SAUCE, WRAPPED AND FRIED

MOLE CHICKEN EMPANADA

RICH CHICKEN MOLE WRAPPED IN PASTRY SERVED WITH QUESO FRESCO DIPPING SAUCE

THAI BEEF SATAY

MARINATED AND GRILLED BEEF TENDERLOIN

CHICKEN TIKKA MASALA

FIRE ROASTED SKEWERS SERVED WITH MINT CHUTNEY

LAMB KOFTA

SPICED GROUND LAMB SERVED WITH CURRIED TZATZIKI

PORK BELLY POP

MONGOLIAN SPICED & MARINATED PORK BELLY

BRAZILIAN BEEF SKEWER

MARINATED AND FIRE ROASTED BEEF TENDERLOIN TOPPED WITH CHIMICHURRI

ROASTED VEGETABLE KABOB (VG)

SEASONAL VEGETABLES GRILLED AND SKEWERED WITH TRADITIONAL INDIAN SPICES

CHICKEN ASADA SKEWER

MARINATED AND GRILLED CHICKEN SERVED WITH TOMATILLO & AVOCADO SALSA

VEGETABLE SPRING ROLL (VG)

LIGHTLY SEASONED VEGETABLES SERVED WITH THAI DIPPING SAUCE

COLD

BRUSCHETTA (V)

HEIRLOOM TOMATO, WHIPPED RICOTTA, TOASTED BAGUETTE, MICRO BASIL

HUMMUS CUP (VG)(GF)

ROASTED GARLIC AND RED PEPPER HUMMUS, CRISPY CHICKPEA, CUCUMBER CUP

ANTIPASTO SKEWER

FRESH MOZZARELLA, ROASTED TOMATO, SALAMI RUSTICO, KALAMATA OLIVE AND FRESH BASIL

SHRIMP SUMMER ROLL

POACHED SHRIMP, CELERY, CARROT, CUCUMBER WRAPPED IN RICE PAPER

CAPRESE SKEWER (V)

ROASTED TOMATO, MARINATED MOZZARELLA, FRESH BASIL

SMOKED SALMON CROSTINI

SMOKED SALMON, CREAM CHEESE, CAPER, RED ONION JAM

FIG & BRIE (V)

BRIE, FIG JAM CINNAMON RAISIN TOAST

GRILLED ARTICHOKE CROSTINI

GRILLED ARTICHOKE, ROASTED PEPPER HUMMUS

SALMON CRUDO SPOON

SALMON, PICKLED FENNEL, LEMON OIL

BEEF TENDERLOIN CROSTINI

PEPPER CRUSTED BEEF TENDERLOIN, RED ONION JAM AND BLUE CHEESE MOUSSE ON TOASTED BAGUETTE CROSTINI

ROASTED BEET SKEWER (V)

MIXED BABY BEETS TOPPED WITH CRUSHED CANDIED WALNUTS AND CREAMY GOAT CHEESE

DEVILED EGG

RADITIONAL DEVILED EGG TOPPED WITH RED ONION JAM AND CRISPY PANCETTA

RECEPTION ACTION STATIONS

SALAD STATION \$20

SELECT TWO

- **CAESAR**
GREEN AND RED ROMAINE, RED ENDIVE PARMESAN TUILE, ROASTED GARLIC CAESAR DRESSING GRILLED CROSTINI
- **BUDDHA BOWL**
BLACK BEAN, GARBANZO BEAN, CRISPY BRUSSEL SPROUT, ALFALFA SPROUTS, BABY HEIRLOOM TOMATO, CARROT RIBBON, AVOCADO, ROASTED SHALLOT VINAIGRETTE
- **GAIA'S GARDEN**
PERSIAN CUCUMBER, CAMPARI TOMATO, WHIPPED FETA, PICKLED RED ONION, KALAMATA, CRISPY CHICKPEAS, MINT LEAVES

CARVING STATION

SELECT ONE

- **TOMAHAWK RIB-EYE \$45**
- **ROASTED TURKEY BREASTS \$35**
- **SALMON WELLINGTON \$35**
- **HAND CARVED BEEF TENDERLOIN \$42**
SERVED WITH ASSORTED ROLLS, WHIPPED BUTTER AND TRADITIONAL ACCOMPANIMENTS

PIZZA STATION \$22

SELECT TWO

- **MARGARITA**
- **SPICY ITALIAN**
- **PEPPERONI**
- **MEDITERRANEAN**

PASTA \$22

ACTION CHEF AVAILABLE FOR ADDITIONAL \$250

SELECT ONE

- **PENNE POMODORO**
- **RIGATONI BOLOGNESE**
- **CHICKEN ALFREDO**

SLIDER STATION \$24

SERVED WITH CRISPY FRIES

SELECT THREE

- **BEEF SLIDER**
- **KFC SLIDER**
- **CUBAN PANINI**
- **PHILLY CHEESESTEAK**
- **ITALIAN GRINDER**
- **ROASTED VEGETABLE PANINI**

STREET TACO STATION \$24

ACTION CHEF AVAILABLE FOR ADDITIONAL \$250

SELECT TWO

SERVED WITH ASSORTED SALSAS, CHEESE, SOUR CREAM

- **CARNE ASADA**
- **PORK CARNITAS**
- **SHRIMP**
- **ACHIOTE CHICKEN**

RICE & NOODLE BAR \$26

ACTION CHEF AVAILABLE FOR ADDITIONAL \$250

SELECT ONE

CHOICE OF ADD-IN CHICKEN, CRISPY PORK BELLY, VEGETARIAN OR DUCK

- **FRIED RICE**
JASMINE RICE WOK FRIED WITH ONION, PEAS, AND CARROTS
- **LO MEIN**
WOK-TOSSED NOODLES WITH GREEN CABBAGE, RED BELL PEPPER, BEAN SPROUTS, GARLIC, GINGER, AND SCALLION
- **MEI FUN**
CURRIED RICE NOODLE TOSSED WITH ONION, BELL PEPPER AND BEAN SPROUTS

SUSHI STATION \$35

ACTION CHEF AVAILABLE FOR ADDITIONAL \$450

ENHANCED & CUSTOM SUSHI AVAILABLE

SELECT ONE

SERVED WITH PICKLED GINGER, WASABI, SOY SAUCE

- **MAKI ROLLS**
CALIFORNIA, CUCUMBER, SPICY TUNA, VEGETABLE, EEL, SALMON, TEMPURA SHRIMP
- **NIGIRI**
TUNA, SALMON, EBI, YELLOW TAIL

RECEPTION DISPLAYS

SEASONAL FRUIT

SELECTION OF MELONS, GRAPES, BERRIES, TROPICAL FRUITS, LOCAL HONEY GREEK YOGURT

- SMALL (7.5-LBS, SERVES 25) \$275
- MEDIUM (12-LBS, SERVES 50) \$550
- LARGE (25-LBS, SERVES 100) \$800

IMPORTED & DOMESTIC CHEESES

FIG PRESERVES, NUTS, DRIED FRUITS, CRACKERS AND BREADS

- SMALL (9-LBS, SERVES 25) \$325
- MEDIUM (14-LBS, SERVES 50) \$650
- LARGE (20-LBS, SERVES 100) \$975

GRILLED & CHILLED VEGETABLES

ROASTED RED PEPPER AIOLI, HUMMUS, SOUR CREAM AND CHIVE DIP

- SMALL (7.5-LBS, SERVES 25) \$325
- MEDIUM (12-LBS, SERVES 50) \$650
- LARGE (20-LBS, SERVES 100) \$975

ANTIPASTO

ASSORTED CHARCUTERIE MEATS, CHEESES, GRILLED PEPPERS, ZUCCHINI, SQUASH, ASPARAGUS, MARINATED OLIVES, PEPPERONCINI'S, WHIPPED RICOTTA, PICKLED HEIRLOOM TOMATOES, CRACKERS, BREADS

- SMALL (7.5-LBS, SERVES 25) \$325
- MEDIUM (12-LBS, SERVES 50) \$750
- LARGE (20-LBS, SERVES 100) \$1,000

MEDITERRANEAN MEZZE

TRIO OF HUMMUS, TRADITIONAL, ROASTED RED PEPPER, BEET, GRILLED NAAN, PITA CRISPS, TABBOULEH SALAD, MARINATED OLIVES, LABNE, FETA CHEESE, FIGS, PISTACHIOS, DATES

- SMALL (7.5-LBS, SERVES 25) \$325
- MEDIUM (12-LBS, SERVES 50) \$700
- LARGE (20-LBS, SERVES 100) \$1,000

WARM SPINACH & ARTICHOKE DIP

SERVED WITH NAAN BREAD, LAVOSH AND TORTILLA CHIPS

- ONE ORDER (SERVES 30) \$300

SPECIALTY DESSERTS

DISPLAYED OR TRAY PASS

DOZEN \$90

- HAZELNUT CHOCOLATE MOUSSE (GF)
- LEMON MERINGUE TART
- VANILLA BEAN PANNA COTTA (GF)
SERVED WITH MARKET BERRIES
- TIRAMISU
- SALTED CARAMEL PEANUTS TART
- VANILLA & CHOCOLATE CRÈME BRULÉE
- ASSORTED FRENCH MACARON (GF)
- MINI BEIGNET CHOCOLATE & RASPBERRY
- ASSORTED MADELEINE CHOCOLATE CITRUS VANILLA
- ASSORTED CHOCOLATE BONBON
- STRAWBERRY SHORTCAKE

EARLY TO RISE BUFFET

\$29 PER PERSON

SEASONAL SLICED FRUIT

CHEF'S SELECTION

SELECTED PASTRIES, BREADS, PRESERVES AND BUTTERS

SCRAMBLED CAGE FREE EGGS

HOME FRIES

APPLEWOOD SMOKED BACON

CHICKEN AND APPLE SAUSAGE

LIVE ACTION ADDITIONS

EGG & OMELET STATION \$18

EGGS, PREPARED YOUR WAY, PLUS ALL OF THE ADDITIONS FOR OUR CHEFS TO CREATE THE OMELET OF YOUR DREAMS

HASH BAR \$24

CHOICE OF TWO: OUR HOUSE PREPARED PASTRAMI HASH, BRAISED PORK BELLY HASH OR ROOT VEGETABLE HASH

GRIDDLE BAR \$22

FRESH MADE BELGIUM WAFFLES AND CLASSIC FRENCH TOAST SERVED WITH WHIPPED BUTTER, PURE MAPLE SYRUP; TOP IT OFF WITH FRESH SEASONAL BERRIES AND WHIPPED CREAM

SMOKED PORK BELLY \$35

SLICED FRESH, SERVED WITH KOREAN SPICED MIXED BERRY COMPOTE

HAND-CARVED BEEF TENDERLOIN \$42

ESPRESSO RUBBED AND ROASTED BEEF TENDERLOIN SERVED WITH BOURBON SPIKED DEMI-GLACE

ENHANCEMENTS

BAGELS & LOX \$18

ASSORTED BAGELS, BUTTERS, CREAMED CHEESES, SMOKED SALMON, CAPERS, ONION JAMS AND JELLIES

OATS & PUDDING \$12

OVERNIGHT OATS AND CHIA PUDDING DISPLAYED IN INDIVIDUAL GLASSES WITH AN ASSORTMENT OF SEASONAL FRESH FRUITS, DRIED FRUITS, BERRIES AND NUTS

BISCUITS & GRAVY \$12

WARM HOMEMADE BISCUITS & RICH SAUSAGE GRAVY

BREAKFAST PIZZA & ASSORTED QUICHE \$14

FRESH OUT OF THE BRICK OVEN ASSORTED BREAKFAST PIZZAS AND MINI QUICHES

AVOCADO TOAST BAR \$14

WHOLE GRAIN BREADS AND CIABATTA SERVED WITH A WIDE ARRAY OF FRESH TOPPINGS AND SPREADS TO BUILD YOUR FAVORITE TOASTS

GROUP DINING

THREE-COURSE \$75

SERVED FAMILY STYLE

SELECTION OF

- TWO APPETIZERS/SALAD
- TWO ENTREES
ADD ANY ADDITIONAL ENTREE +\$10 PER PERSON
- CHOICE OF ONE DESSERT

FOUR-COURSE \$85

SERVED FAMILY STYLE

SELECTION OF

- TWO APPETIZERS
- TWO SALADS
- THREE ENTREES
- CHOICE OF ONE DESSERT

ADD-ON

TOMAHAWK +\$16 PER PERSON

SERVED WITH ROASTED FINGERLING & SEASONAL VEGETABLE

SHELLFISH COCKTAIL +\$14 PER PERSON

PIZZA +\$12 PER PERSON

CHOICE OF MARGARITA, PEPPERONI, SPICY ITALIAN OR GREEK

APPETIZERS

HUMMUS PLATE
PROVOLONE FRITO
CHICKEN WINGS
SALMON CRUDO
ANTIPASTO PLATTER
SHRIMP COCKTAIL

SALAD

CAESAR
CLASSIC BABY GREENS
BUDDHA BOWL
GAIA'S GARDEN

COMPOSED ENTREE SELECTIONS

ROTISSERIE CHICKEN
PORK CHOP MILANESE
SALMON
BRANZINO
BEEF TENDERLOIN
SHORT RIB
RIGATONI
PAPPARDELLE

DESSERTS

WARM ICE CREAM COOKIE
FRUITY PEBBLE CHEESECAKE
CREME BRULEE
CHOCOLATE CARAMEL TART

ENJOY MOUTH-WATERING DELICACIES COURTESY OF
TIM HO WAN'S KITCHEN OF "DIM SUM SPECIALISTS"

Tim Ho Wan



添好運 香港味道
DIM SUM SPECIALISTS



GROUP DINING

\$55 PER PERSON

○ SALES TAX & 23% SERVICE CHARGE EXCLUDED

DIM SUM

CUCUMBER

SIU MAI

STEAMED PORK DUMPLING WITH SHRIMP

HAR GOW

STEAMED SHRIMP DUMPLING

DEEP FRIED SPRING ROLL

BAKED BBQ PORK BUN

STEAMED SHRIMP RICE ROLL

BBQ NOODLE

BLANCHED CHINESE BROCCOLI

ENTRÉE

STEAM SEABASS

STEAM GARLIC PRAWN

STEAM MAIN LOBSTER

