

Hotel Palomar 2012 Private Dining Menu



PALOMAR™
DALLAS
A KIMPTON® HOTEL

KIMPTON®
hotels & restaurants

Morning and Afternoon Breaks

There's Got to be a Morning After

Regular and Decaffeinated Illy Coffees
with Flavored Syrups
Mocha Muffins
with Chocolate Chips and Walnuts
Coffee Cake
Espresso Kahlua Muffins
\$15.00 per person

Go Speed Racer!

Sweet Tea and Lemonade
Red Bull Energy Drinks
V-8 Juices
Gatorade & Nutrigrain Bars
Whole Bananas and Apples
\$13.00 per person

Cut! That's a Wrap!

Movie Style Buttery Popcorn
Candies to Include: 3 Musketeers, Butterfinger,
Kit Kat, M&M's, Payday, Peanut Butter Cups,
Snickers and Starburst Fruit Chews
Mini Hot Dogs
\$13.00 per person

After School Special

Fresh Baked Chocolate Chip Cookies,
Oreo Cookies
Peanut Butter and Jelly Sandwich Triangles,
Individual Ice Cold 2% Milk & Chocolate Milk
\$11.00 per person

The Tree Hugger

Granola Bars and Trail Mix
Fresh Fruit Salad
Carob Brownies and Zucchini Squares
Market Fresh Vegetables with
Organic Herb Dip
Individual Yogurts
\$15.00 per person

Remember the Alamo

House-made Tortilla Chips
House - made Red and Green Salsas
Creamy Queso
Chili Con Carne
Fresh Guacamole
\$13.00 per person

Impressionist's Delight

Regular and Decaffeinated Illy Coffees
with Flavored Syrups
Gourmet Cheese Display Served with Artisan Breads
and Water Crackers
Individual Petit Fours
Chef's Selection of Chocolate Truffles
\$15.00 per person

Sports Bar Break

Spicy Buffalo Wings,
Tater Skins with Cheddar & Bacon
Turkey and Cheese Mini Panini Bites
Fried Jalapeno Bottle Caps
\$15.00 per person

Gimme a Break!

Seasonal Fruit Smoothies and Vanilla Smoothies
Red Bull Energy Drinks
Gatorade & Nutrigrain Bars
Diced Fresh Fruit Salad
\$13.00 per person

Ah...Chocolat!

White and Milk Chocolate Chip Cookies
Chocolate Dipped Strawberries
Chef's Selection of Chocolate Truffles
Fudge Brownies
Dark Chocolate Turtles
\$15.00 per person

All Breaks are Designed for 30 Minutes of Service

* Add Chair Massages to your Break – See your Catering Manager for Details *



All Food & Beverage Prices Are Subject To 15% Gratuity, 6% Taxable Administration Fee and 8.25% Sales Tax

Luncheon Buffets

Salvador "Dali" Buffet

Soup of the Day

Hearts of Romaine Salad with Herbed Goat Cheese, Smoked Pumpkin Seeds and Champagne Vinaigrette

Platters of Oven Roasted Turkey Breast, Smoked Ham and Roast Beef

Sliced Assorted Cheeses, Tomatoes, Lettuce, Red Onion, Peppers and Pickles

Artisan Breads

Mayonnaise, Imported Dijon Mustard and Chipotle Spread

Freshly Cooked Potato Chips

Macaroni Salad

Country Potato Salad

Freshly Baked Cookies and Chocolate Fudge Brownies

Freshly Brewed Iced Tea, Illy Coffees and Water

\$29.00 per person

Quartet of Wraps

Soup of the Day

Hearts of Romaine and Spinach Salad with Red Onion, Croutons and Champagne Vinaigrette

Assorted Wraps:

Curry Chicken, Vegetarian with Hummus, Italian Beef and Turkey Pesto

Orzo Pasta Salad with Kalamata Olives, Red Onions, Diced Tomatoes and Feta Cheese

Fresh Fruit Salad

Strawberries and Cream Cupcakes

Freshly Brewed Iced Tea, Illy Coffees and Water

\$31.00 per person

Jackson Pollock

Soup of the Day

Tri Color Rotini Pasta Salad with Tomatoes, Black Olives, Parmesan and Fresh Spinach in Pesto

Asian Chicken Salad

Grilled Chicken Breast Over Shredded Napa Cabbage with Almonds, Sesame Seeds, Peas and Mandarin Oranges

Cobb Salad

Red Leaf and Romaine Lettuce with Turkey, Avocado, Crispy Bacon, Hard Boiled Eggs and Crumbled Blue Cheese

Chef's Chopped Salad

Mixed Greens with Tomato, Cucumber, Green Onion, Ham, Turkey, Salami and Cheddar

Spinach Salad

Baby Spinach with Chopped Hard Boiled Eggs, Crispy Bacon, Mushrooms and Garlic Croutons

All Green Salads Served with Choice of: Buttermilk Ranch, Balsamic Vinaigrette and Citrus Vinaigrette

Freshly Baked Cookies and Chocolate Fudge Brownies

Warm Rolls and Butter

Freshly Brewed Iced Tea, Illy Coffees and Water

\$29.00 per person



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Luncheon Buffets

continued

American Gothic

Tomato Basil Soup

Mixed Green Salad with Sweet Texas Tomatoes, Aged Cheddar Cheese, Croutons and Herbed Buttermilk Dressing

Cherry Tomato, Mozzarella and Cucumber Salad with Basil

Waldorf Salad with Apples, Walnuts, Grapes and Celery

Central 214 Chicken Salad Sandwiches on Wheat Bread with Walnuts and Red Grapes

Pimento Cheese Sandwiches

Classic Deviled Eggs

Banana Cream Cupcakes

Freshly Brewed Iced Tea, Illy Coffees and Water

\$31.00 per person

Frieda

Southwestern Caesar Salad with Chipotle Dressing

Grilled Jumbo Shrimp with Ancho Chile and Sun Dried Tomatoes

Marinated Chicken "Mole Poblano" Flour Tortillas, Cilantro, Onions and Lime

Pork Tamales with House Made Salsa

Sautéed Fresh Vegetables & Potatoes

Cilantro Black Beans and Mexican Rice

Cinnamon Churros

Freshly Brewed Iced Tea, Illy Coffees and Water

\$38.00 per person

Fabulous Baker Boys

Broccoli Cheddar Soup

Classic Caesar Salad with Romaine Lettuce, Shaved Reggiano Parmesan Cheese and Croutons

Baby Spinach with Egg and Bacon Vinaigrette

Baked Potatoes with the Following Toppings:

Cheddar Cheese, Pepper Jack Cheese

Grilled Chicken, Sour Cream

Bacon, Green Onions, Creamy Butter

Garlic Whipped Butter

White Chocolate Chip Cookies and Blondies

Freshly Brewed Iced Tea, Illy Coffees and Water

\$29.00 per person



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Luncheon Buffets

continued

Ming Dynasty

Fire Cracker Salad of Baked Noodles, Chili Sauce, Green Onion, Diced Carrots, Mushrooms and Cabbage

Egg Drop Soup

Fried Vegetable Potstickers with Asian Dipping Sauce

Spicy Hoisin Beef with Vegetables

Orange-Sesame Chicken

Fried Rice

Orange-Coconut Cake

Freshly Brewed Iced Tea, Illy Coffees and Water

\$39.00 per person

Blazing Saddles

Iceberg Salad with Fresh Cucumbers, Tomatoes, House-Made Croutons, Julienned Carrots and Ranch Dressing

Smoked Brisket with Shiner Bock BBQ Sauce

Spicy Grilled Chicken Breast with Chipotle Relish

Classic Cole Slaw

Ranch Style Baked Beans with Bacon and Brown Sugar

Roasted Potatoes with Cheddar and Bacon

Jalapeño & Cheddar Corn Bread

Seasonal Fruit Cobbler with Vanilla Whipped Cream

Freshly Brewed Iced Tea, Lemonade, Illy Coffees and Water

\$39.00 per person

Under the Tuscan Sun

Panzanella Salad with Seasonal Greens, Shaved Parmesan, Marinated Cucumber and Roma Tomatoes

Oregano-Basil Vinaigrette

Baked Eggplant Parmesan with Fresh Mozzarella & Tomato Basil Sauce

Classic Chicken Scaloppini, Brown Butter, Lemon and Capers

Penne Pasta with Marinated Chicken and Parmesan Cream Sauce

Linguine in Red Sauce with Spicy Pork and Beef Meatballs

Garlic Baguettes

Espresso Tiramisu Cake

Freshly Brewed Iced Tea, Illy Coffees and Water

\$40.00 per person



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Luncheon Buffets

continued

Roman Holiday

Classic Caesar Salad with Romaine Lettuce, Shaved Reggiano Parmesan Cheese and Croutons

Calzones

Three Cheese and Vegetable & Italian Sausage and Mozzarella

Baked Ziti Pasta with Mozzarella and Meat Sauce

Marsala Chicken Scaloppini with Artichoke and Spinach

Baked Vegetables with Tomato-Oregano Ragout

Garlic Bread

Italian Cream Cake Bites

Freshly Brewed Iced Tea, Illy Coffees and Water

\$38.00 per person

Get Him to the Greek

(Build Your Own Gyro)

Classic Greek Salad with Cucumbers, Tomato, Feta, Oregano Vinaigrette

Chef's Selection of Two Flavored Hummus

Roasted, Boneless Leg of Lamb (May Substitute Beef)

Lettuce, Tomato, Red Onion, Kalamata Olives, Roasted Garlic Tzatziki, Chipotle Sour Cream

Mediterranean Cous Cous

Warm Pita Bread

Walnut Cake with Cinnamon Syrup

Freshly Brewed Iced Tea, Illy Coffees and Water

\$40.00 per person

On the Bayou

White Bean and Ham Soup

Muffuletta Salad with Romaine, Olive Tapenade, Crispy Prosciutto, Red Onion, Italian Vinaigrette

Blackened Chicken and Shrimp

Louisiana French Sourdough

Lettuce, Tomato, Onion

Pepperjack, Swiss and American Cheese

Sauce Gerbeche

Dirty Rice

Bread Pudding with Whiskey Anglaise

Freshly Brewed Iced Tea, Illy Coffees and Water

\$39.00 per person



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