

Hotel Palomar 2012 Private Dining Menu



PALOMAR™
DALLAS
A KIMPTON® HOTEL

KIMPTON®
hotels & restaurants

PLATED DINNER OPTIONS

All Entrees Served with Choice of Salad and Dessert
Illy Coffee, Mighty Leaf Teas
Warm Rolls and Butter

Salads

Mixed Green Salad with Texas Tomatoes, Smoked Bacon,
Aged Cheddar Cheese, Croutons and Buttermilk Dressing

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

Seasonal Field Greens with Cucumber, Tomato, Feta and White Balsamic Dressing

Bibb Leaves with Asian Pear, Gorgonzola, Toasted Croutons and Aged Sherry Vinaigrette

Bibb and Tomato Salad with Roquefort, Walnuts and Champagne Vinaigrette

Baby Spinach with Cherry Tomatoes, Buttermilk Blue Cheese and Toasted Hazelnut Vinaigrette

Mixed Green Salad with Kalamata Olives, Peppers and Feta Cheese

Baby Iceberg Wedge Salad with Applewood Smoked Bacon, Pecans, Diced Red Onions
and Shafts Blue Cheese Dressing

DINNERS FROM THE SEA

ROASTED TROUT FILET

Herb Roasted Trout Fillets with Cheddar Grits
Braised Greens and Black Pepper-Sage Beurre Blanc

\$45.00 per person

GARLIC SAUTEED SHRIMP

Garlic Sautéed Shrimp with Grilled Vegetables
Linguini and Herb-Parmesan Butter Sauce

\$50.00 per person

GRILLED STRIPED BASS

Grilled Marinated Striped Bass with Israeli Couscous
Sliced Heirloom Tomatoes and Grapefruit Parsley Butter Sauce

\$61.00 per person

HERB CRUSTED SALMON

Herb Crusted Salmon with Lemon Beurre Blanc
Garlic Risotto and Haricot Vert

\$48.00 per person

HALIBUT

Pan Seared Halibut with Herbed Orzo, Wilted Spinach
Tomato, Kalamata and Pine Nut Relish

Market Price



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

PLATED DINNER

continued

DINNERS FROM THE LAND

CHICKEN PARMESAN

Italian Breaded Chicken Breast on Roasted Tomato-Fennel Sauce with Spinach Fettuccini
\$49.00 per person

PAN SEARED CHICKEN BREAST

Pan Seared Chicken Breast with Caramelized Shallot Mashed Potatoes Wild Mushroom Ragout and Braised Greens
\$45.00 per person

FILET MIGNON

Pan Roasted 8 oz Filet Mignon with Wild Mushroom Ragout, Herbed Mashers and Asparagus
\$65.00 per person

BACON WRAPPED BEEF TENDERLOIN

Bacon Wrapped 8 oz Beef Tenderloin Fingerling Potatoes, Roasted Cauliflower and Cabernet Reduction
\$69.00 per person

SILOIN STRIP

Black Angus Sirloin Strip with Red Port Sauce Goat Cheese Mashed Potatoes and Jumbo Asparagus
\$58.00 per person

RIBEYE STEAK

Grilled Rib Eye Steak with Béarnaise Compound Butter 'Loaded' Mashed Potatoes and Green Beans
\$60.00 per person

PRIME RIB OF BEEF

Roasted Prime Rib of Beef with Au Jus, Sour Cream-Horseradish Mashed Potatoes and Glazed Baby Carrots
\$68.00 per person

VEAL CHOP

Grilled Wisconsin Veal Chop with White Truffle Risotto, Baby Zucchini and Morel Mushroom Sauce
\$90.00



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COMBINATION DINNERS

FILET AND JUMBO LUMP CRAB

Seared 7 oz Beef Tenderloin and Jumbo Lump Crab Cake with Tabasco Hollandaise, Fresh Asparagus and Roasted Sweet Corn

\$85.00 per person

FILET MIGNON AND LOBSTER TAIL

Grilled 5 oz Filet Mignon and Broiled 4 oz Rock Lobster Tail Demi Glace, Roasted Garlic Butter Horseradish Mashed Potatoes and Bacon Braised Brussels Sprouts

\$77.00 per person

BEEF TENDERLOIN AND HALIBUT

5 oz Beef Tenderloin and Seared 4 oz Halibut with Roasted New Potatoes and Fresh Asparagus

\$80.00 per person

CHICKEN AND SALMON

Herbed Airline Chicken Breast and Grilled Salmon Fillet Herbed Potatoes, Caper Basil Sauce and Asparagus

\$52.00 per person

Desserts

Peach Upside Down Rum Cake

Grand Marnier Chocolate Cake with Mandarin Orange Buttercream

Chocolate Ganache Cake Served with Whipped Cream and Berry Coulis

Seasonal Fruit Crumble

Ugly Pug Chocolate Cake topped with Chocolate Ganache

Lemon Honey Cake Topped with Mascarpone and Honey Sauce

Cinnamon Blueberry Bread Pudding with Bourbon Sauce

Mocha Pot de Crème

ADD-ON Appetizers and Soups

Broiled Crab Cakes with Lemon and Red Pepper Aioli

\$14.00 per person

Pappardelle Pasta with Wild Mushrooms, Herbs and Parmesan

\$12.00 per person

Carolina She Crab Soup with Aged Sherry

\$8.00 per person

Central 214's Corn and Crab Bisque with Tabasco Crème Fraîche

\$8.00 per person

Tortilla Soup with Grilled Chicken, Avocado and Cilantro

\$8.00 per person

Wild Mushroom Soup with Porcinis and Chives

\$8.00 per person

Beef and Barley Soup with Shiitake Mushrooms

\$7.00 per person

Marfa Tomato Soup with Basil and Crème Fraîche

\$6.00 per person

Roasted Butternut Squash Soup with Fresh Sage

\$7.00 per person



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Receptions

Butler Style Passed Hors d' Oeuvres

Miniature Beef Wellington
Seared Steak and Melted Gruyere on Sourdough Crouton
Chili Marinated Shrimp
Cilantro Chicken Quesadilla with Pepper Jack Cheese
Hawaiian Style Ahi Tuna on Rice Cracker with Scallion, Soy and Sesame Seeds
Shrimp Ceviché on Asian Tostada
Smoke House Almond and Medjool Date Rumaki Wrapped in Applewood Smoked Bacon
Goat Cheese Polenta Cakes with Sauce Vierge
Filet Mignon Tartare on Parmesan Crostini with Fine Herbs
Horseradish Stuffed Bacon Wrapped Prawns
Caramelized Onion and Goat Cheese Tarts
Miniature Crab Cakes with Red Pepper Rouille
Four Cheese and Roasted Garlic Gougeres
Pesto Marinated Mozzarella Bococcini with Speck Ham
Spicers Wild Mushroom Tarts with Truffle Oil
Mini Corned Beef and Swiss on Rye Toast Points
Herb Seared Lamb Loin with Braised Greens on Parmesan Toast
Warm Duck Confit on Herbed Gristmill Grit Cake
Blue Cheese and Shallot Stuffed Roasted Mushrooms
Tomato, Mozzarella and Pesto on Crostini
Mini Louisiana Crab Rolls with Espelette Pepper
Kalamata Olive and Feta Relish on Cucumber
Roasted Tomato and Balsamic Salad on Pita Toast
Curry Chicken Salad on Wheat Toast Points
Jamaican Jerk Chicken Skewers with Mango Chutney

Soup Sippers

Marfa Tomato Gazpacho with Herb Crème Fraiche
Roasted Butternut Squash Bisque with Fried Sage
Creamy Mushroom with Truffle Oil
Tuscan Tomato with Basil Chiffonade
Chicken Tortilla with Cilantro and Lime

Choice of Five Selections
30 Minutes – \$10.00 per person
45 Minutes - \$13.00 per person
1 Hour - \$19.00 per person



Micro Plate Menus

Lamb Station

(2) Miniature, Frenched Australian Lamb Chops
Risotto with Wild Mushrooms and Parmesan Cheese

**

Garnished with Skewered Mozzarella Balls,
Grape Tomatoes and Basil Leaves Drizzled
with Balsamic Syrup

\$18.00 per person

Blackened Chicken Slider Station

Sliced Blackened Chicken Breast on Warm Bun
Prepared to Order with Lettuce, Purple Onion,
Tomato and Pickle Spear

**

Classic Tater Tots

\$12.00 per person

Brazilian Flat Iron Steak Station

Sliced Brazilian Marinated Flat Iron Steak Topped with Chimichurri Sauce
Served Inside (2) Corn Tortillas with Black Bean Paste

**

Served with Cilantro Rice

\$13.00 per person

Shrimp Tostada Station

Diced Shrimp, Black Beans,
Monterey Jack Cheese,
Spicy Guacamole and Pico de Gallo

**

Served on Crispy Corn Tortilla Tostada

\$16.00 per person

Lobster Mac n' Cheese Station

Lobster Macaroni and Cheese
Made with Heavy Cream,
Brie and Boursin Cheeses

**

Side of Baby Greens with Tarragon Vinaigrette

\$16.00 per person

Kobe Beef Burger Slider Station

Miniature Kobe Beef Burger Served on Mini Roll (with and without American Cheese)
Made to Order with Lettuce, Purple Onion, Tomato and Pickle Spear

**

Classic Tater Tots

\$13.00 per person

Pulled Pork Sliders

Tender Pulled Pork with Carolina BBQ on Mini Roll
Traditional Slaw

**

Picnic Potato Salad

\$13.00 per person

Chicken Coq Au Vin Station

(1) 5 oz. Chicken Breast Coq Au Vin
Mushrooms and Caramelized Onions

**

Bacon and Blue Cheese Mashed Potatoes

\$12.00 per person



Micro Plate Menus

continued

Short Rib Station

Beer Braised Boneless Beef Short Ribs, Natural Jus

**

Chive and Cheddar Mashed Potatoes

\$14.00 per person

Beef Brisket Taco Station

Smoked Beef Brisket Served in a Warm Flour Tortilla
Jalapeno Pepper Jack Cheese, Cilantro Onion Relish,
Chipotle Salsa

**

Served with Cilantro Rice

\$13.00 per person

All Stations Require Attendants

\$100.00 Attendant Fee

Displays

Mediterranean

An Assortment of Imported Olives, Tapenades
Hummus, Baba Ghanoush and Pita Chips

\$9.00 per person

Vegetable Crudités

Fresh Market Vegetables with Herb Dip

\$6.50 per person

Assorted Domestic and Imported Cheeses

Artisan Breads, Berries and Crackers

\$11.00 per person

Assortment of the Season's Freshest Fruits and Berries

\$7.00 per person

Antipasto/Salumi

A Display of Assorted Cheeses, Artichoke Hearts,
Mushrooms, Peppers, Onions, Tomatoes, Olives,
Italian Meats and Multigrain Crackers

\$12.00 per person



Carving Stations

All Carving Stations Require a Chef Attendant

Honey Roasted Ham
(Serves 50)
\$300.00

Roasted Turkey Breast
(Serves 50)
\$310.00

Jerk Marinated Pork Loin
(Serves 50)
\$300.00

Rosemary Roasted Leg of Lamb
(Serves 50)
\$675.00

Classic Beef Wellington
(Serves 50)
\$900.00

Angus Beef Tenderloin
(To serve 50)
\$800.00

Smoked Beef Brisket
(Serves 50)
\$675.00

Vegetarian Wellington
(Serves 50)
\$290.00

Herb Roasted Beef Sirloin
(Serves 50)
\$650.00

Reception Stations

All Action Stations Require a Chef Attendant

Traditional Pasta Station

Rigatoni Pasta
Marinara and Roasted Garlic Cream Sauces
Asparagus, Mushrooms, Tomatoes, Pine Nuts and Parmesan
\$10.00 per person

Specialty Pasta Stations

Gourmet Three Cheese Ravioli and Rotini Pasta
Marinara and Basil Cream Sauces
Asparagus, Mushrooms, Artichoke Hearts, Tomatoes, Pine Nuts and Parmesan
\$12.00 per person

Risotto Station

Mushroom Risotto with
Parmesan, Herb, and Mushroom Toppings
\$13.00 per person

Additions for Pasta Stations

with Sliced Chicken or Broiled Shrimp - **\$5.00 per person**
Pork and Beef Meatballs - **\$4.00 per person**
Sweet Italian Sausage - **\$3.00 per person**
Diced Chicken Parmesan - **\$4.00 per person**
Breaded Eggplant Parmesan - **\$3.00 per person**
Veal Scaloppini Strips - **\$5.00 per person**

Stir Fry Station

Asian Vegetable Stir Fry with Fried Rice
Served in Asian "To Go" Boxes and Chopsticks
\$10.00 per person

With Beef - **\$15.00 per person** / With Shrimp - **\$16.00 per person** / With Chicken - **\$13.00 per person**



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Reception Displays

Shredded Beef Fajita Station

Shredded Beef Brisket Fajitas Served with Sour Cream, Pico de Gallo, Guacamole, Lettuce, Diced Tomato, Shredded Cheeses and Warm Flour Tortillas

\$14.00 per person

Chicken Taco Bar

"Mole" Marinated Chicken Breast Served with Lettuce, Guacamole, Diced Tomato, Sour Cream, Cheese and Soft Flour Tortillas

\$12.00 per person

Dessert Station

Chef's Selection of Miniature Desserts

\$12.00 per person

Home Style Dessert Station

Milk Chocolate Chip Cookies, Individual Banana Puddings, Sticky Buns, Home-Made Fudge and Mini Coconut Cream Pie

\$15.00 per person

Coffee Station

Gourmet Illy Coffee with Hazelnut, Kahlua and Amaretto Syrups Served with Cubed and Swizzle Stick Sugars, Whipped Cream, Shaved Chocolate and Cinnamon Sticks

\$65.00 per gallon



Private Dining Bar Information

Hosted Bar Pricing

Based on Two to Three Hours Unlimited Open Bar Service

One Bartender Per 75-100 Guests

Bartender Fee \$100.00

Premium Brands

Smirnoff Vodka
Bombay Gin
Bacardi Rum
Jose Cuervo Silver Tequila
Dewars Scotch
Jim Beam Bourbon
Seagram's 7 Canadian Whiskey
La Terre Chardonnay, Cabernet and Merlot
Cavit Pinot Grigio
Robert Mondavi Private Selection Pinot Noir
Domaine Ste. Michelle Sparkling Wine
Domestic and Imported Beer
Budweiser, Bud Light, Miller Lite, Coors Light
Corona and Heineken
2 Hours - \$24.00 per person
3 Hours - \$34.00 per person
Additional Hours - \$6.00 per hour

Palomar

Absolut Vodka
Tanqueray Gin
Appleton V/X
Cuervo 1800 Silver
Johnny Walker Red Scotch
Jack Daniels Whiskey
Canadian Club Canadian Whiskey
Carmen Gran Reserva Chardonnay,
Cabernet and Merlot
Cavit Pinot Grigio
Robert Mondavi Private Selection Pinot Noir
Domaine Ste. Michelle Sparkling Wine
Domestic and Imported Beer
Budweiser, Bud Light, Miller Lite, Coors Light
Corona and Heineken
2 Hours - \$26.00 per person
3 Hours - \$39.00 per person
Additional Hours - \$7.00 per hour

Central 214

Grey Goose Vodka
Bombay Sapphire Gin
Cruzan Single Barrel
Reposada Tequila
Chivas Regal Scotch
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
Carmen Gran Reserva Chardonnay, Cabernet and Merlot
Robert Mondavi Private Selection Pinot Noir
Domaine Ste. Michelle Sparkling Wine
Domestic and Imported Beer
Budweiser, Bud Light, Miller Lite, Coors Light
Corona and Heineken
2 Hours - \$28.00 per person
3 Hours - \$42.00 per person
Additional Hours - \$8.00 per hour



Consumption Bar Pricing

Premium Brands

Smirnoff Vodka
Bombay Gin
Bacardi Rum
Jose Cuervo Silver Tequila
Dewars Scotch
Jim Beam Bourbon
Seagram's 7 Canadian Whiskey
\$7.00 per drink

Palomar

Absolut Vodka
Tanqueray Gin
Appleton V/X
Cuervo 1800 Silver
Johnny Walker Red Scotch
Jack Daniels Whiskey
Canadian Club Canadian Whiskey
\$8.00 per drink

Central 214

Grey Goose Vodka
Bombay Sapphire Gin
Cruzan Single Barrel
Reposado Tequila
Chivas Regal Scotch
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
\$9.00 per drink

House Red and White Wine – La Terre Vineyards Chardonnay, Cabernet and Merlot
\$36.00/bottle

Cavit Pinot Grigio
\$32/bottle

Premium Red and White Wine – Carmen Gran Reserva Chardonnay, Cabernet and Merlot
\$46.00/bottle

Robert Mondavi Private Selection Pinot Noir
\$46/bottle

Sparkling Wine – Domaine Ste. Michelle
\$42/bottle

Domestic Beer - Budweiser, Bud Light, Miller Lite and Coors Light
\$4.00/bottle

Imported Beer – Corona and Heineken
\$5.00/bottle

Soft Drinks and Assorted Juices
\$3.25/each

Consumption and Cash Bars Require a \$500 Beverage Minimum



Catering Wine Menu



Sparkling Wines

Domaine Ste. Michelle Brut, Washington	\$42.00/bottle
Aromas of Apple and Citrus with a light toasty finish	
Perrier Jouet English Cuvee , France.....	\$114.00/bottle
Grand Brut offers hints of White Flowers, white fruit, pineapple and grapefruit.	



Sweet White Wines

Cavit Pinot Grigio, Trentino Italy	\$32.00/bottle
<i>Crisp, light character, bright straw gold color and appealing scents and fruit flavors</i>	
Chateau Ste Michelle Riesling, Washington.....	\$36.00/bottle
<i>Lime, Asian pear, cucumber and apple flavors, lightly sweet</i>	



Dry Light Intensity White Wines

Darcie Kent Sauvignon Blanc, California.....	\$44.00/bottle
<i>Tropical fruits, spices, lead into grapefruit and guava flavors with a smooth finish.</i>	
Darcie Kent Gruner, California.....	\$44.00/bottle
<i>Nose of lime with just a hint of white fruits, that opens on the palate with a thirst quenching and food friendly burst.</i>	

Dry Medium Intensity White Wines

La Terre Chardonnay, California	\$36.00/bottle
<i>Fresh apples and pears with a touch of apricot mixed in the aroma, with a hint of oak on the finish</i>	
Carmen Gran Reserva Chardonnay, Chile	\$46.00/bottle
<i>A very fine chardonnay with a complex bouquet of fruits, wood, vanilla, and butter; pleasant in the mouth.</i>	
Cup Cake Chardonnay, California.....	\$37.00/bottle
<i>This is a soft and creamy Chardonnay with apple, tropical fruits, vanilla and spice.</i>	
Darcie Kent Chardonnay, California.....	\$44.00/bottle
<i>Boasting soft tropical fruit flavors along with hints of crisp citrus</i>	



Dry Medium Intensity Red Wines

La Terre Merlot, California	\$36.00/bottle
<i>Aromas of cherries and blackberries with a slight herbal undertone</i>	
Carmen Gran Reserva Merlot, Chile	\$42.00/bottle
<i>This merlot has a rich aroma of blackcurrant, mulberry, and cranberry</i>	
Route Stock Cellars Pinot Noir, California	\$48.00/bottle
<i>Bouquet reveals notes of raspberry, baked cherries, violets and orange zest with a hint of herbs.</i>	
Robert Mondavi Private Selection, Pinot Noir, California	\$40.00/bottle
<i>Lovely raspberry and dried cherry aromas mingle with complementary scents of white and black pepper, mint and chicory</i>	



Dry Full Intensity Red Wines

La Terre Cabernet Sauvignon, California	\$36.00/bottle
<i>Medium Bodies with flavors of blackberry and plum with hints of oak, spice and vanilla</i>	
Carmen Gran Reserva Cabernet Sauvignon, Chile.....	\$42.00/bottle
<i>A red wine with strong aromas of cherry and black plum</i>	
Darcie Kent Cabernet Sauvignon, California.....	\$44.00/bottle
<i>Displays notes of black pepper, cedar and oak along with hints of chocolate and cocoa.</i>	
Hess Allomi Vineyard Cabernet Sauvignon, California.....	\$48.00/bottle
<i>This wine expresses a lush, firm texture, with good acidity, firm tannins and distinctive fruit forward flavors. .</i>	

