



Catering Menus

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A LA CARTE HORS D'OEUVRES

Cold Canapés

\$325.00++ per 100 pieces

Parmesan Basil Artichoke on Crostini

Brie and Apple Wrapped Serrano Ham

*Bruschetta with Olive Oil, Balsamic Reduction
and Boursin Cheese*

Chicken Salad and Red Grapes in Phyllo Cup

*Grilled Portobello Mushrooms with Goat Cheese,
Basil Pesto on Toast Points*

Deluxe Cold Canapés

\$375.00++ per 100 pieces

Smoked Salmon with Dill Cucumber on Toasted Crostini

Seared Beef Tenderloin with Blue Cheese Crostini

*Tuna Tartare with Fresh Avocado on
Crispy Wonton Chip*

Chilled Shrimp with Cocktail Sauce

Fresh Lobster Salad on Herbed Crostini

Hot Canapés

\$325.00++ per 100 pieces

*Vegetable or Duck Springs Rolls
with Plum Sauce*

Spinach and Feta in Phyllo

Mini Chicken Quesadillas

*Crabmeat Stuffed or Three Cheese Stuffed
Mushroom Cap*

Sesame Chicken Bites

*Grilled Chicken or Beef Satay
Baked Brie and Raspberries in Puffed Pastry*

Deluxe Hot Canapés

\$375.00 ++per 100 pieces

Cornmeal Crusted Bacon Wrapped Scallops

Grilled Petite Lamb Chops

Almond Fried Shrimp

Lump Crab Cake with Sauce Remoulade

Shrimp Wrapped in Basil and Parma Ham

Mini Beef Wellington

MENU ITEMS AND PRICING SUBJECT TO CHANGE DUE TO MARKET AVAILBILTY

363 Coconut Row, Palm Beach FL33480, USA

T: +1 (561) 659-5800 ext. 105 F: +1 (561) 659-6707

E: chesterfieldfb@aol.com W: www.chesterfieldpb.com



HOSPITALITY STATIONS

Hors d'oeuvre Stations

Serves 25people

Imported and Domestic Cheese
\$175.00++

Farm Fresh Crudités
\$135.00++

Exotic and Local Fruits, Berries with Chocolate
Fondue
\$150.00++

Smoked Scottish Salmon
\$245.00++

Black Mussels in Spicy Tomato Sauce
\$245.00++

Chilled Gulf Shrimp Bowl
\$325.00++

Oysters or Clams on the Half Shell
\$325.00++

Oysters Rockefeller
\$325.00++

Clams Casino
\$275.00++

Italian or Swedish Meatballs
\$175.00++

Carving Stations

Chef Required For Each Station - \$75.00 per Chef
Rolls Included with all Carving Stations
Serves 25people

Baked Virginia Ham
Mayonnaise, Assorted Mustards
\$255.00++

Roasted Turkey
Mayonnaise, Cranberry Relish
\$255.00++

Whole Roasted Tenderloin of Beef
With Creamy Horseradish
\$475.00++

Rosemary Scented Leg of Lamb
Pommery Mustard Sauce and Mint Jelly
\$425.00++

Roasted Prime Rib
Natural Au Jus and Creamy Horseradish
\$400.00++

Side of Smoked Nova Scotia Salmon
Capers, Onions, Lemon Butter and Assorted
Crackers
\$325.00++

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COCKTAIL RECEPTIONS

Standard Brands

*Ancient Age
Jim Beam
Dewar's
J&B
Johnny Walker Red
Cutty Sark
Canadian Club
Seagram's VO
Smirnoff
Beefeater
Mount Gay
Ron Carlos
Juaraz*

Premium Brands

*Makers Mark
Jack Daniels
Johnny Walker Black
Crown Royal
Gray Goose
Absolute
Stolichnaya
Tanqueray
Bombay
Bacardi Silver
Captain Morgan
Patron Silver
Harvey's Bristol Cream*

Cordials and Liqueurs

*Amaretto di Saronno
Drambuie
Bailey's Irish Cream
Frangelico*

B & B

*Grand Marnier
Kahlua
Courvoisier
Sambuca
Green and White Crème de Menthe*

Domestic/Imported Beer

*Amstel
Miller Lite
Heineken
St Pauli Girl (Non-alcoholic)
Peroni
Corona Light
St Pauli Girl (Non-alcoholic)
Peroni
Corona Light*

House Wines by the Bottle or Glass

House Champagne by the Bottle or Glass

Soft Drinks

Mineral Water and Juices

Fresh Fruit Punch

Bartender Labor Charge Applies to all Hosted or Cash Bars - \$75.00 per Bartender.

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The Chesterfield
PALM BEACH
BREAK SELECTIONS

Selections with bread or pastry items include butter, honey, preserves and marmalade.

Quick Start

*Freshly Brewed Starbucks Coffees
Selection of Teas and Herbal Teas
Selection of Homemade Bread, Pastries and Toast
\$12.00++per person*

Traditional

*Tomato Juice
Freshly Squeezed Orange Juice
Freshly Brewed Starbucks Coffees
Selection of Teas
Assorted Soft Drinks, Regular and Diet
Mineral Water
\$14.00++per person*

Signature

*Tomato Juice
Freshly Squeezed Orange Juice
Assortment of Freshly Baked Pastries
Scones with Devonshire Cream
Freshly Brewed Starbucks Coffees
Selection of Teas
Mineral Water*

\$14.50++per person

Continental

*Tomato Juice
Freshly Squeezed Orange
and Grapefruit Juice
Assorted Sliced Fresh Fruit
Freshly Baked Croissants,
Danish Pastries and Muffins
Freshly Brewed Starbucks Coffees
Selection of Teas
\$20.00++per person*

Chesterfield Spa

*Skewers of Fresh Seasonal Fruit
Assorted Fresh Fruit Yogurt
Freshly Baked Muffins
Granola Bars
Freshly Brewed Starbucks Coffees
Selection of Teas
Assorted Fruit Juices
Mineral Water
\$21.50++per person*

The Chocoholic

*Giant Chocolate Chip Cookies
Chocolate Fudge Brownies
White and Dark
Chocolate Dipped Strawberries
Freshly Brewed Starbucks Coffees
Selection of Teas and Herbal Teas
Assorted Soft Drinks, Regular and Diet
\$22.00++per person*

English Tea

*Assortment of Dainty Tea Sandwiches
Scones with Devonshire Cream
Homemade Strawberry
Freshly Baked Miniature Pastries
Chocolate and Coffee Eclairs
Homemade Chocolate Chip Cookies
Selection of Teas
\$30.00++per person*

Picnic Break

*Fresh Popcorn
Giant Hot Pretzels
Roasted Peanuts
Old-fashioned Lemonade
Assorted Soft Drink, Regular and Diet
Iced Tea
\$16.00++per person*

Fiesta Break

*Corn Tortilla Chips
with Guacamole and Salsa
Smoked Mozzarella Quesadillas
with Cilantro and Tomato
Freshly Brewed Starbucks Coffees
Assorted Soft Drinks, Regular and Diet
Mineral Water
\$20.00++per person*

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A LA CARTE BREAKS

Pastry Selections

Priced per dozen

Freshly Baked Danish or Muffins	\$18.00++
Butter Croissants or Brioche	\$20.00++
Chocolate Chip Cookies	\$16.00++
Double Fudge Brownies	\$18.00++
Miniature Fresh Fruit Tartlets	\$20.00++
Scones Served with Devonshire Cream and Homemade Preserves	\$32.00++
Granola Bars	\$24.00++

Fruit and Vegetable Selections

Fresh Whole Fruit	\$18.00++per dozen
Fresh Fruit on Skewers with Yogurt Dip	\$6.50++ per person
Freshly Cut Crudités with Assorted Dips	\$5.00++ per person
Assorted Fruit Yogurt	\$3.50++ per person

Refreshment Selections

Freshly Brewed Starbucks Coffees	\$28.00++ per gallon
Hot Tea	\$26.00++ per gallon
Lemonade	\$28.00++ per gallon
Hot Tea	\$26.00++ per gallon
Iced Tea	\$26.00++ per gallon
Fresh Fruit Punch	\$26.00++ per gallon
Nutri-Health Punch	\$28.00++ per gallon
Freshly Squeezed Orange or Grapefruit Juice	\$9.50++per carafe
Assorted Individual Fruit Juices	
Tomato, Cranberry and Apple	\$9.50++ per carafe
Assorted Soft Drinks, Regular and Diet	\$4.00++each

Assorted Mineral Waters or Non-Sparkling Mineral Water **\$5.00++EACH**

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BREAKFAST SELECTIONS

*All breakfast selections include Freshly Brewed Starbucks Coffees, Tea.
Selections with bread or pastry items include butter, honey, preserves and marmalade.*

Continental Breakfast Buffet

Based on a 20 person minimum

\$20.00++ per person

*Selection of Fresh Florida Fruit Juices
Baskets of Homemade Breads and Pastries
Butter, Honey, Preserves and Marmalade
Selection of Fresh Fruit and Yogurt*

***** Additional Extras *****

*Fluffy Scrambled Eggs
Grilled Vine Ripened Tomatoes
Wild Mushrooms
Herbed Country Potatoes
Corn Beef Hash*

Each Item \$3.50 ++ per person

***** Additional Deluxe Extras *****

*Sizzling Sausage Links
Crispy Bacon
Smoked Salmon
Grilled Virginia Ham*

Each Item \$4.50++ per person

Plated Breakfast 1

*Choice of Fresh Florida Fruit Juices
Farmer's Market Quiche with Country
Ham, Swiss Cheese, Onions & Peppers
Grilled Tomato with Herbs
Hash-browned Potatoes
Freshly Baked Muffins
\$22.00++ per person*

Plated Breakfast 2

*Malted Pancakes Or
Brioche French Toast
Choice of Plain,
Blueberry or Banana Nut
Crispy Bacon or Sausage Links
Vermont Maple Syrup
Choice of Fresh Florida Fruit Juices
Freshly Baked Muffins*

\$21.50++ per person

Plated Breakfast 3

*Choice of Fresh Florida Fruit Juices
Scrambled Eggs
Crispy Bacon or Sausage Links
Hash-browned Potatoes
Grilled Vine Ripened Tomatoes
Assorted Freshly Baked Pastries*

\$21.50++ per person

Plated Breakfast 4

*Seasonal Melon with Berries and Yogurt Dip
Country Scrambled Eggs with Cheddar Cheese Hash-browned Potatoes
Smoked Scottish Salmon
Scones with Devonshire Cream
\$23.50++ per person*

Plated Breakfast 5

*Freshly Squeezed Orange Juice
Seasonal Melon with Berries and Yogurt Dip
Classic Eggs Benedict
English Muffin with Canadian Bacon
topped with Poached Eggs and
Hollandaise Sauce
Grilled Herbed Tomatoes
Assorted Freshly Baked Pastries
\$22.50++ per person*

Plated Breakfast 6

*Smoked Chilean Salmon Benedict
English Muffin with Chilean Salmon
Poached Eggs and Hollandaise Sauce
Hash-browned Potatoes
Assorted Freshly Baked Pastries*

\$23.50++ per person

Plated Breakfast 7

*Seasonal Melon with Berries and Yogurt Dip
Petite Filet Mignon
Poached Eggs on Toasted English
Muffin with Hollandaise Sauce
Herbed Country Potatoes
Assorted Freshly Baked Pastries
\$26.50++ per person*

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LUNCHEON BUFFETS
Based on a 20 person minimum

Grand Deli Buffet

Mixed Greens Salad with Assorted Dressings

New Potato Salad

Creamy Cole Slaw

Tarragon Chicken and Red Grape Salad

Sliced Smoked or Roast Turkey, Virginia Ham and Roast Beef

Sliced American, Cheddar and Swiss Cheeses

Assorted Rolls, Rye and Wheat Breads

Sliced Vine Ripened Tomatoes, Sweet Red Onions, Pickles and Olives

Appropriate Condiments

**

Fresh Fruit Display

Assortment of Freshly Baked Cookies and Brownies

\$35.00++ per person

All American Cookout Buffet

Farmers Market Salad including Lettuce, Tomato,

Cucumber and Red Onion - Choice of Dressing

Florida Citrus Fruit Salad with Coconut Kiwi Dressing

Barbecued Chicken

Grilled Salmon with Guava Barbecue Sauce

Twice Baked Idaho Potato

Mixed Baby Vegetables

Fresh Spinach and Garlic

Freshly Baked Rolls and Butter

Granny Smith Apple Pie or Cobbler

with Vanilla Bean Ice Cream

Assortment of Freshly Baked Cookies and Brownies

\$39.00++ per person

Pasta Fanfare Buffet

Caesar Salad

*Tomato, Onion and Mozzarella Cheese
with Basil Olive Oil and Balsamic Vinegar*

Choice of Two (1) Pastas Including:

Linguini, Angel Hair, Fettucini and Penne

Choice of Two (2) Sauces Including:

White Wine Clam Sauce with Garlic and Fresh Parsley

Roma Tomato and Fresh Vegetable Marinara

Creamy Beef Bolognese Sauce with Red Wine

Vine Ripened Pomodoro Sauce with Fresh Basil

Chicken Parmesan

Sun-dried Tomato Focaccia Bread with Olive Oil

Tiramisu

Fresh Fruit and Italian Cheese Display

\$42.00++per person

Health Smart Choice Buffet

Endive & Arugula Salad with Herbed Vinaigrette

Corn and Pepper Salad with Fresh Cilantro

Penne Pasta with Grilled Chicken, Roma Tomatoes, Asparagus and Roasted Garlic

Baked Fish with Wild Rice and Leeks

Julienned Zucchini and Carrots

Lentils and Snow Peas

Oven Roasted, Herbed Red Potatoes

12 Grain Rolls

Homemade Fruit Sorbet

Fresh Berries

\$46.00++ per person. All buffet lunches include Freshly Brewed Starbucks Coffees, Tea, and Iced Tea.

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LUNCHEON OPTION ONE

\$30.00++ per person

***First Course
(Select one)***

Chef Seasonal Soup

Garden Chopped Salad

*Romaine, Arugula, Tomatoes, Beets, Avocado, bacon, Spring Onions,
Celery, Radishes, Bellini Vinaigrette*

Caesar Salad

Focaccia Croutons, Anchovies, Shaved Parmesan

***Entrée Course
(Select one)***

Pasta Primavera

Zucchini, Asparagus, Carrots, Cherry Tomatoes, Broccoli, Basil Cream Sauce, Linguini

Grilled Chicken Club Sandwich

Avocado, Egg, Mayo, Bacon, Lettuce, Tomato,

Salmon Nicoise

*Grilled Salmon, Haricots Vert, Peppers, Roasted Potatoes
Tomatoes, Herbs Provence*

Fresh Lobster Salad on a Crispy Baguette

***Dessert Course
(Select one)***

Chocolate Cake

Fresh Fruit Salad & Lemon Sorbet

All luncheon selections served with Freshly Brewed Starbucks Coffees, Tea, and Iced Tea.

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LUNCHEON OPTION TWO

\$44.00++ per person

First Course (Select one)

Chef Seasonal Soup

Golden Beet Salad

Golden Beets, Vermont Goat Cheese, Micro Herbs Creamy Lemon Vinaigrette

Warm Portobello Mushroom Salad with Extracted Vegetable Oil

Hearts of Palm

With Warm Salmon Purse, Wild Mushrooms and Roast Shallot Truffle Oil

Entrée Course (Select one)

Poached Salmon

With Cucumber Dill Vinaigrette, Creamy Herbed Mashed Potatoes

Primavera Risotto

Zucchini, Asparagus, Carrots, Cherry Tomatoes, Broccoli, Parmigianino-Reggiano

Chicken Marsala

Creamy Herbed Mashed Potatoes and Seasonal Vegetables'

Grilled Petite Filet

With Smashed Potatoes and Seasonal Vegetables

Dessert Course (Select one)

*Warm Apple Tart with Vanilla Bean Ice Cream
and Bourbon Caramel Sauce*

White Chocolate Bread Pudding

Chocolate Molten Cake

Mixed Berries Tart with English Custard

All luncheon selections served with Freshly Brewed Starbucks Coffees, Tea, and Iced Tea.

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DINNER OPTION ONE

\$56.00++ per person

**First Course
(Select one)**

Chef Seasonal Soup

Garden Chopped Salad

*Romaine, Arugula, Tomatoes, Beets, Avocado, bacon, Spring Onions,
Celery, Radishes, Bellini Vinaigrette*

Golden Beet Salad

Golden Beets, Vermont Goat Cheese, Micro Herbs, Creamy Lemon Vinaigrette

Gerard's Baby Green Salad

Poached Pears, Vermont Goat cheese, Candied Pistachios, Golden Raisins, Lemon Vinaigrette

**Entrée Course
(Select one)**

Sautéed Mahi-Mahi

Grilled or Blackened, Citrus' ber Blanc, Caramelized Fingerling, Sautéed Spinach

Chicken de Provence

Petite Filet Mignon

Mushroom Bordelaise Sauce, Parmesan and Potato Gratin, Sautéed Spinach, Shallot Confit

Pan Seared Salmon

Potato Rosti, Sautéed Spinach, Capers, Tomato, Fresh Basil

**Dessert Course
(Select one)**

Key Lime Pie with Fresh Whipped Cream

Chocolate Molten Cake

Assorted Fresh Berries and Frangelico Cream in a Lace Cookie Cup

All Dinners selections served with Freshly Brewed Starbucks Coffees, Tea, and Iced Tea.

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DINNER OPTION TWO

\$78.00++ per person

First Course

(Select one)

Chef Seasonal Soup

Burrata Cheese Caprese Salad

Fresh Basil Pesto, Tomatoes, Aged balsamic Reduction

Gerard's Baby Green Salad

Poached Pears, Vermont Goat cheese, Candied Pistachios, Golden Raisins, Lemon Vinaigrette

Watercress and Arugula Salad

Shaved Parmesan Cheese, Vinaigrette Dressing

Golden Beet Salad

Golden Beets, Vermont Goat Cheese, Micro Herbs Creamy Lemon Vinaigrette

Second Course

(Select one)

Maryland Style Lump Crab Cakes

Chili Lime Mayonnaise

Lobster and Shrimp Cocktail

On Shredded Lettuce, Avocado, Marie Rose Sauce

Wild Mushroom Risotto

Entrée Course

(Select one)

Chilean Sea Bass

Bok Choy, Shitake mushrooms, Jasmine Rice, Kaffir Lime Broth

Pan Roasted Roast Duckling

Orange Glaze, Almond Fennel Stuffing, Seasonal Vegetables

Sautéed Diver Scallops

Celery Root Puree, Ratatouille and Champagne ber blanc

Dou of Beef

Pan Seared Filet and Bourbon Braised Short Ribs

Potato Gratin and Baby Carrots

Dessert Course

(Select one)

Assorted Fresh Berries and Frangelico Cream in a Lace Cookie Cup

Cream Brulee with an Array of Fresh Berries

Chocolate Molten Cake

All Dinners selections served with Freshly Brewed Starbucks Coffees, Tea, and Iced Tea.

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DINNER OPTION THREE

\$98.00++ per person

First Course

(Select one)

Chef Seasonal Soup

Burrata Cheese Caprese Salad

Fresh Basil Pesto, Tomatoes, Aged balsamic Reduction

Gerard's Baby Green Salad

Poached Pears, Vermont Goat cheese, Candied Pistachios, Golden Raisins, Lemon Vinaigrette

Boston Lettuce, Radicchio and Watercress with Heart of Palm

Tossed in Olive Oil and Lemon Dressing French Brie Amandine

Golden Beet Salad

Golden Beets, Vermont Goat Cheese, Micro Herbs Creamy Lemon Vinaigrette

Second Course

(Select one)

Lobster Ravioli

Served with a Sauterne and Ginger Sauce

Smoked Nova Scotia Salmon

with Stone Ground Mustard and Brioche

Maryland Style Lump Crab Cakes

Chili Lime Mayonnaise

Lobster and Shrimp Cocktail

On Shredded Lettuce, Avocado, Marie Rose Sauce

Wild Mushroom Risotto

Intermezzo

Champagne Sorbet

Entrée Course

(Select one)

Oven Broiled Sole

in a Lemon Meuniere Sauce

Herb Crusted Rack of Lamb

With Fox Mustard Sauce

Sautéed Diver Scallops

Celery Root Puree, Ratatouille and Champagne ber blanc

Dou of Beef

Pan Seared Filet and Bourbon Braised Short Ribs

Potato Gratin and Baby Carrots

Dessert Course

(Select one)

Assorted Fresh Berries and Frangelico Cream in a Lace Cookie Cup

Cream Brulee with an Array of Fresh Berries White Chocolate Bread Pudding

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Dinner Buffets

Based on a 20 person minimum

Chesterfield Signature Buffet

Tomato, Onion and Mozzarella Cheese with Basil

Asparagus and Caper Mayonnaise

Crab Cakes and Mustard Sauce

Mushroom Tart

***** Entrees *****

Chicken Piccata

Honey Glazed Ham

Roasted Loin of Pork or Lamb with Tropical Fruit Chutney

Hot Potato Salad with Grain Mustard and Scallions

***** Salads *****

Red and Green Cabbage Coleslaw

Mixed Green Salad

White Bean and Corn Salad

***** Desserts *****

Fresh Sliced Fruit Platter

Bread Pudding with White Chocolate Sauce

Chocolate Mousse

\$55.00++ per person

Epicurean Fare Buffet

Marinated Vegetables, Feta, Aged Balsamic

Tomato, Onion and Mozzarella Cheese with Basil

***** Entrees *****

Herb Crusted Grouper Filets

Penne with Tomato and Basil Sauce

Roast Beef with Madeira Gravy

Creamy Mashed Potatoes with Parsley

Herb Roasted Chicken

Honey Glazed Ham

Warm Sweet & Sour Beans

***** Salads *****

Arugula and Mushroom Salad

Traditional Caesar Salad

Mixed Green Salad

Potato Salad

***** Desserts *****

Key Lime Pie

Crème Brulee

Mixed Berries

\$65.00++ per person

Culinary Extravaganza Buffet

Smoked Chilled Salmon

Crab Cakes with Mustard Sauce

Grilled Portobello Mushrooms

Shrimp Salad

***** Entrees *****

*Penne with Sweet Garlic Cilantro Cream or
Creamy Beef Bolognese Sauce with Red Wine*

Chicken de Provence

Pan Seared Wild Salmon

Roast Filet of Beef with Mustard Sauce

Mixed Baby Vegetables

Roast Garlic Gorgonzola Potatoes

***** Salads *****

Crispy Vegetable Slaw

Gerard's Baby Green Salad

***** Desserts *****

Tiramisu

Strawberry Cheesecake

Chocolate Mousse

Fresh Fruit in Watermelon Basket

Cheese Platter with Crackers and Grapes

\$85.00++ per person

All buffet dinners include Freshly Brewed Starbucks Coffees, Tea, and Iced Tea.

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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.

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