

Platinum Dining Package

Per night, per guest:

\$90 ages 12+, \$70 ages 4-11, free age 1-3
(Prices and packages subject to change until contracts and agreements have been signed and finalized)

Selections must be made 30 days prior to arrival.

Choices are made directly online via the website www.thepalmspuntacana.com Please go to the Dining Tab for selections.

For Lunch and Dinner there is 1 entrée choice for the group. Accommodations are made for dietary restrictions. Two entrees – please see Optional items.

This package includes **everything in the Silver and Gold Dining Packages plus** the items below.

BREAKFAST – Served buffet style. Chef will vary items throughout your stay.

- Coffee/Teas/Milk/Juice
- Bailey's Creamer/Caramel/Vanilla
- Almond Milk
- Mini croissants/assorted muffins/bagels
- Eggs or omlettes or frittatas
- French Toast/Pancakes/Waffles - Optional Nutella, peanut butter, fresh fruit compote and whipped cream
- Quiche Lorraine

- Home fries
- Huevos Rancheros
- Eggs Benedict
- Gourmet Oatmeal
- Smoked Salmon platter

LUNCH – Served buffet style. Daily choice of one main course. Chef will pair with complementary sides.

- Shrimps with coconut curry sauce
- Mixed Grill BBQ – pork ribs, sausage, pork chops, chicken
- Caribbean Lime Fish soup
- Chicken breast filled with chorizo and goat cheese with basil puree
- Chicken breast filled up with ham, cheese and almonds in a pineapple salsa
- Pork tenderloin with beer and balsamic glaze
- Braised beef with wine
- Spiced crusted chicken fingers with alioli
- Taco time - beef, chicken, pork or fish
- Chicken curry with pineapple
- Grilled fish – choice of lemon and ginger sauce, lemon sauce, passion fruit sauce
- Marinated grilled shrimp chopped salad
- Pork tenderloin filled with pineapple, onion, peppers and coriander with caribeña/tropical sauce

DINNER – Served plated.

Daily choice of one Main Course, one Appetizer AND one Dessert.

MAIN:

- Grilled Caribbean lobster *** (limited to 1x per stay, and subject to lobster season)
- Surf (shrimp) and Turf (churrasco steak)
- Seafood grill – shrimp, calamari, fish with lemon butter
- Mixed BBQ Grill – pork ribs, sausage, pork chops, chicken, flank steak
- Beef Tenderloin with Perigueaux Sauce (truffle and Madiera wine)
- Mixed mushroom ravioli with fresh mushroom sauce
- Sesame crusted ahi tuna drizzled with soy reduction
- Mixed Seafood risotto
- Mixed mushrooms risotto
- Asparagus and shrimp risotto
- Linguini alfredo with shrimp
- Salmon in a mango and ginger sauce
- Gourmet Macarroni and Cheese

APPETIZERS:

- Tropical Ceviche - shrimp and calamari with avocado and mango
- Chef's Signature Ceviche
- Dominican seafood salad
- Cream of Seafood soup

- Beef tartar
- Mango gazpacho (seasonal)
- Cold watermelon shot
- Lobster bisque***
- Spinach dip
- Cream of cauliflower soup
- Catalan bread with Serrano ham
- Grilled octopus with paprika mayonnaise
- Marinated tuna in ginger oil

*** The Palms observes the lobster ban from March 1st through June 30th. Thank you for understanding and protecting our precious resources.

DESSERTS:

- Crème Brulee
- Almond cake with sweet rice cream
- Vanilla cake with avocado ganache and Vanilla ice cream
- Cheesecake - Passion fruit or strawberry
- Tiramisu
- Tropical Sorbet
- Mint crème brule
- Black and white Chocolate Mousse
- Crepes - tropical mix, mango, Nutella chocolate, dulce de leche
- Coconut Flan with a mango glaze and a splash of Francellico
- The Palms Bread Pudding

Optional Items:

- 2 entrees for dinner \$30 per person, per night
- 2 entrees for lunch and dinner \$60 per person per night.
- Pig Roast – Market price

BAR – Includes The Palms Piña Coladas

(no substitutions as this is limited to our house specialty)

Our chef can accommodate allergies, vegetarian and kosher guests. If there are vegans/vegetarians and the meal selected is not vegetarian, chef will substitute appropriate protein or prepare additional vegetables. If an entirely different entrée is requested for the there will be an additional charge. Chef will cook kids meals for young children at no additional charge.

The villa has a water cooler available for drinking water, located between the kitchen and gathering room. Additionally, upon arrival, each guest will be provided a bottle of water on the nightstand and in the bathroom.

Sodas and juices will be provided at meals. If you would like additional small bottles of water, juices, sodas and/or mixers for the bar to enjoy throughout your day, please include on the pre-stock request form.