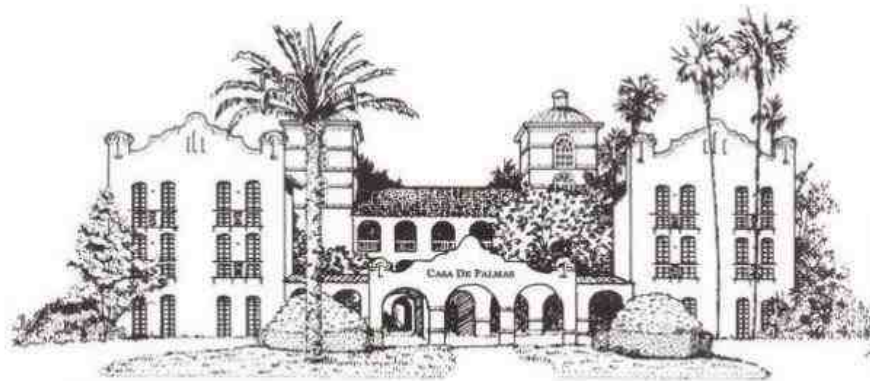


CASA DE PALMAS

CATERING MENU



CASA DE PALMAS HOTEL ~ EST. 1918

101 N. MAIN ST. McALLEN, TX 78501 | P. 956-631-1101 | F. 956-631-7934

B R E A K F A S T

TM

TRADEMARK
COLLECTION BY WYNDHAM

PLATED

Served with assorted breakfast breads & coffee.

All-American Platter | \$18

Fluffy Scrambled Eggs, Apple Wood Smoked Bacon, Sage Sausage Links and Crispy Hash Browns

South Texas Scrambler | \$18

Smoked Sausage, Scrambled Eggs with Mexican Chorizo, Mushrooms and Cheddar Cheese

Denver Omelet | \$17

Diced Country Ham, Red and Green Bell Peppers, Caramelized Onions topped with Cheddar Cheese, and Roasted Red Potatoes

Buttermilk Pancakes | \$16

Three Buttermilk Pancakes with Powdered Sugar, Maple Syrup, Butter and Apple Wood Smoked Bacon

Light Morning | \$16

One Hard Boiled Egg, Low- fat Yogurt with granola and berries parfait and Sliced Fresh Fruit with cottage cheese

ENHANCEMENTS

Stations require an attendant, with a \$75 fee per attendant, per hour.

Berry & Granola Parfaits | \$8

Texas Pecan Cinnamon Rolls | \$7

BUFFET

Two-hour buffet service. Served with skim and 2% milk, chilled juices, iced tea & coffee.

Classic Continental | \$16

Assorted Breakfast Breads and Pastries, Cream Cheese, Fruit Preserves, Whipped Butter, and Whole Fruit

All-American Breakfast | \$22

Fluffy Scrambled Eggs, Apple Wood Smoked Bacon, Sage Sausage Links, Crispy Hash Browns, Buttermilk Biscuits and Peppered Gravy, Assorted Dry Cereals, Breakfast Pastries, White and Wheat Toast, Sliced Fresh Fruit

Live Fit | \$20

Assorted Breakfast Breads and Pastries, Cream Cheese, Fruit Preserves, Whipped Butter, Sliced Fresh Fruit, Fresh Sliced Deli Meats, Low Fat Gourmet Cheeses, Hard Boiled Eggs, Cottage Cheese, Oatmeal With Condiments, Low Fat Yogurts, Granola, Fresh Berries, Texas Pecans, Honey, Whole Grain Cereals

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B R U N C H

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BUFFET

Two-hour buffet service. Served with skim and 2% milk, chilled juices, & iced tea – 30 person minimum.

Traditional Brunch | \$27

Fluffy Scrambled Eggs, Apple Wood Smoked Bacon, Sausage Links, Breakfast Potatoes, Oven Roasted Chicken, Grilled Mahi Mahi, Roasted Garlic Mashed Potatoes, Grilled Seasonal Vegetables, Assorted Cold Salads, Chef's Sweet Table

Classic Brunch | \$29

Eggs Benedict, Fluffy Scrambled Eggs, Apple Wood Smoked Bacon, Sausage Links, Crispy Hash Browns, Waffle Station, Garlic and Herb Crusted Sirloin Medallions, Grilled Atlantic Salmon, Blackened Chicken Roulade, Roasted Garlic Mashed Potatoes, Grilled Seasonal Vegetables, Caesar and House Salads, Chef's Sweet Treats Table

Casa De Palmas Brunch | \$32

Eggs Florentine, Fluffy Scrambled Eggs, Apple Wood Smoked Bacon, Canadian Bacon, Breakfast Potatoes, Biscuits and Gravy, Chimichurri Flank Steak, Grilled Chicken Breast with Poblano sauce, Stuffed Snapper Rockefeller, Almond Rice Pilaf, Sautéed Grilled Seasonal Vegetables, Caesar and House Salads, Chef's Sweet Treats Table

Champagne Jazz Brunch | \$48

Eggs Benedict, Fluffy Scrambled Eggs, Apple Wood Smoked Bacon, Smoked Sausage, Creole Hash Browns, Waffle Station, Oysters Rockefeller, Trout Almandine, Blackened Chicken Roulade, Grillades and Grits, Red Beans and Rice, Cajun Jambalya, Grilled Seasonal Vegetables, Muffaletta Salad, Chef Avi's N'awlins Gumbo, New Orleans Beignets, Bananas Foster, Champagne Mimosas

ENHANCEMENTS

Stations require an attendant, with a \$75 fee per attendant, per hour – not sold individually

Omelet Station | \$8

Berry & Granola Parfaits | \$8

Texas Pecan Cinnamon Rolls | \$7

Roasted Pork Loin Carving Station | \$10

Garlic & Herb Crusted Tenderloin Carving Station | \$12

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B R E A K S

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SPECIALTY

Sweet & Salty | \$18

Assorted Candy Bars, Flavored Popcorn, Chocolate Chip Cookies, Assorted Caramelized Nuts, Kettle Chips, Assorted Soft Drinks, Sparkling Juices,

Cookie Jar | \$16

Homemade Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate with Macadamia Nuts, & Fudge Brownies, Fresh brewed Decaffeinated & Regular Coffee, Herbal Teas, Assorted Sodas

Outdoor Café | \$18

Assorted Mini Pastries, Crisp Biscotti, Chocolate Covered Strawberries, Fresh-brewed Decaffeinated & Regular Coffee, Herbal Teas, Assorted Sodas

Stay in Shape | \$21

Sliced Seasonal Fruits, Berries with Honey-Yogurt Dipping Sauce Selection of Granola Bars, Crisp Vegetable Crudités, Reduced Fat Herb Dip Dried Fruits and Health Mix, Gatorade, Spring Water, Chilled Assorted Juices

Fresh & Fruity | \$19

Fruit Kabobs, Assorted Yogurts, & Chocolate dipping Sauce Imported & Domestic Cheeseboard, Wafer Crackers Assorted Sodas & Mineral Waters

A LA CARTÈ

Sliced Fruit & Berry Display | \$9 per person

Soft Drinks & Bottled Water | \$2.50 each

Regular & Decaf Coffee | \$42 per gallon

Iced Tea | \$28 per gallon

Danish & Muffins | \$27 per dozen

Cookies & Brownies | \$29 per dozen

Breakfast Tacos | \$42 per dozen

Bacon & Egg, Potato & Egg, Bean & Cheese, Chorizo & Egg, or a la Mexicana

CHEF'S PICK

NOLA Beignets and Café au lait | \$16

Homemade Chocolate Chip, Fresh brewed French Market Coffee, Hot Tea, Water

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L I G H T S

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SALADS

Add grilled chicken for \$4, or marinated steak or shrimp for \$6

Classic Caesar Salad | \$15

Crisp Romaine Hearts tossed in Caesar Dressing, Parmesan Cheese and Fresh Baked Croutons

Mediterranean Salad | \$17

Crisp Romaine Lettuce with Cucumbers, Tomatoes, Kalamata Olives, Feta Cheese and Red Onions tossed in an Herbed Vinaigrette

Wedge | \$18

Ice burg lettuce, Blue Cheese dressing and Crumbles with bacon bits

Strawberry Grapefruit Salad | \$18

Field Greens tossed in Grapefruit Vinaigrette, Queso Fresco and Toasted Almonds

SANDWICHES & WRAPS

Served with potato chips, pasta salad, fresh baked snack, iced tea, & water

Smoked Turkey & Asparagus Sandwich | \$21

Carolina Smoked Turkey wrapped around Asparagus, Smoked Provolone Cheese, Dijon Mustard, Avocado, Lettuce, Tomato, Whole Grain Bread

Roast Beef Po Boy | \$18

Hot Roast Beef and gravy on New Orleans French bread with lettuce, tomato and pickle

Turkey Club Sandwich | \$19

Apple Wood Smoked Bacon, Lettuce and Tomato on a Butter Croissant

Tropical Chicken Salad Sandwich | \$18

Pineapple, Pecans, Coconut, and House Basil Mayonnaise, Fresh Croissant

Southwest BLT | \$21

Apple Wood Smoked Bacon, Chile Aioli, Avocado, Lettuce and Tomato on Sour Dough

Spicy Tuna Salad | \$18

Albacore Tuna, Serrano Peppers, Fresh Cilantro, Diced Tomatoes, Sliced Cucumber, Lettuce, Lemon Mayonnaise, Whole Grain Bread

BBQ Brisket Sandwich | \$19

Slow Roasted BBQ Brisket on a Hoagie Roll with Pickles, Onions and BBQ Sauce

Veggie Delight Sandwich | \$18

Grilled Portabella Mushrooms, Roasted Red Peppers, Spinach, Avocado, Swiss Cheese, Ciabatta Bread
French Quarter Muffaletta Sandwich | \$21
ham, capicola, salami, mortadella, and provolone on toasted Muffaletta bread with Italian Olive Salad.
Served Hot

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THREE-COURSE

Served with warm artisan bread rolls, garden salad, dessert, iced tea, & water .

Rosemary Chicken | \$28

Roasted Airline Chicken Breast with Rosemary Veloute, Garlic Roasted Potatoes, Broccolini, Crew-cut Carrots and Cherry Tomatoes

Herb Crusted Chicken Breast | \$28

Garlic-marinated Chicken Breast with Herbed Bread Crumbs, Sun-dried Tomato Cream Sauce, Parmesan Potato Puree and French Green Beans

Chicken Cordon Bleu | \$28

Baked Chicken Breast stuffed with Pit Ham and Fresh Mozzarella Cheese, Grainy Mustard Cream Sauce, Roasted Garlic Mashed Potatoes and French Green Beans

Mediterranean Stuffed Chicken | \$28

Stuffed Chicken Breast stuffed with Spinach, Sun-dried Tomatoes, Kalamata Olives and Feta Cheese, Wild Rice and Crew-cut Carrots

South Texas Fajitas* | \$26

Marinated Skirt Steak with Caramelized Onions and Red Bell Peppers, Mexican-style Rice and Refried Beans

Ribeye* | \$44 ONE TEMPERATURE

Grilled Ribeye with Red Wine Demi-glace, Roasted New Potatoes and Garlic Broccolini

Flank Steak* | \$34 ONE TEMPERATURE

Grilled Flank Steak with Horseradish Demi-glace, Skin-on Mashed Potatoes and Buttered Asparagus

Pork Loin | \$28

Slow-roasted Pork Loin with Chile Ancho Pineapple Coulis, Tomatillo Macaroni and Cheese and Roasted Zucchini

Atlantic Salmon | \$32

Seared Atlantic Salmon with Saffron Cream Sauce, Wild Rice Almondine and Roasted Asparagus

Mahi-Mahi Filet | \$34

Roasted Mahi-Mahi Filet with Thai Curry Sauce, Sweet Potato Puree and Shanghai Bok Choy

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B U F F E T S

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YOUR CHOICE

Two-hour service buffet service. Served with bread rolls, garden salad, dessert, iced tea, & water.

FRESH START

Choice of One

Mixed Green Salad with Cucumbers, Tomatoes & Carrots

Pasta Salad with Parmesan Cheese, Fresh Vegetables & Tomato Vinaigrette

Cucumber Salad with Yogurt Dressing

Grainy Mustard Potato Salad

MAIN ENTREÉS

Choice of Two for \$42 or Three for \$46

Roasted Airline Chicken Breast with Rosemary Veloute

Herb Crusted Chicken with Sun-dried Tomato Cream Sauce

Flank Steak with Horseradish Demi-glace

Roasted Pork Loin with Chile Ancho Pineapple Coulis

Atlantic Salmon with Saffron Cream Sauce

Mahi-Mahi with Thai Curry Sauce

ACCOMPANIMENTS

Choice of Three

Parmesan Mashed Potatoes

Sweet Potato Purée

Wild Rice Almondine

Tomatillo Macaroni and Cheese

Buttered Asparagus

Roasted Vegetable Quinoa

Broccolini, Carrots and Cherry Tomatoes

Roasted Zucchini and Yellow Squash

SPECIALTY

Roll-in Deli Buffet | \$25

Sliced Smoked Turkey, Pit Ham, Roast Beef, Sliced Cheddar, Swiss & Provolone Cheeses, Sourdough, Whole Grain Bread and Hoagie Rolls, Chicken Salad, Broccoli and Cheddar Soup, Relish Tray With Lettuce, Tomato, Onions and Pickle Spears, Chocolate Chip Cookies and Brownies

Italian Buffet | \$32

Tossed Green Salad with Assorted Dressings, Chicken Parmesan, Four Cheese Lasagna, Seafood Primavera Pasta, Buttered Noodles, With Choice of Alfredo and Meat Sauce, Meatballs, Garlic Bread, Tiramisu and Cannolis

Mexican Fiesta Buffet | \$30

Garden Salad, Chicken Fajita, Spanish Meatballs, Carnitas in Chipotle Sauce, Enchiladas Suizas, Shrimp a la Diabla, Mexican-style Rice, Charro Beans, Pico de Gallo, Guacamole, Assorted Salsas, Corn Tortillas, Assorted Mexican Desserts and Aguas Frescas

South Texas BBQ | \$32

Potato Salad, Corn on The Cob with Herbed Butter, Charro Beans, Four Cheese Macaroni, Baby Back Ribs, Chicken Leg Quarters, Sliced Tender Brisket, Sliced Onions and Pickles, Garlic Butter Dinner Rolls and Chef's Sweet Table

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R E C E P T I O N

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RECEPTION

HOT HORS D'OEUVRES*

- Bacon-wrapped Spanish Meatballs | \$300
- Mini Beef Wellingtons | \$350
- Chicken Satay with Peanut Sauce | \$250
- Philly Cheesesteak Eggrolls | \$300
- Vegetable Spring Rolls | \$250
- Chef Avi's Mini Crab Cakes | \$350
- Chorizo Stuffed Mushrooms | \$300
- Coconut Shrimp | \$350

ADD-ON STATIONS**

**Not sold individually ** 50 person minimum

Pasta Station | \$12 per person

Pasta Cooked to Order with Alfredo and Marinara Sauce, Assorted Vegetables, Sliced Chicken and Shrimp

Potato Bar | \$8 per person

Baked Potatoes with toppings: Cheese, Bacon, Sour Cream and Green Onions.

Mashed Potato Martini | \$8 per person

Mashed Potatoes with toppings: Cheese, Bacon, Sour Cream and Green Onions.
Add Lobster to the Martini for an additional | \$4 per person

COLD HORS D'OEUVRES*

- Buffalo Mozzarella Bruschetta on Herb Crostini | \$250
- Tuna Tartare on Wonton Chips with Sea Weed Salad | \$350
- Tropical Shrimp Cocktail in Belgian Endive | \$350
- Smoked Salmon with Cream Cheese on Pumpernickel | \$350
- Artisanal Cheese and Cracker Display | \$350
- Vegetable Crudit  With Herb Dip | \$300
- Roasted Vegetable Display | \$350
- Seasonal Sliced Fruit Display | \$350
- Chilled Seafood Tower | MARKET PRICE
- Oysters on a Half Shell, Mussels, Clams, Cocktail Shrimp

CARVING STATIONS**

- Slow-roasted Pork Loin | \$225
- Slow-roasted Turkey Breast | \$350
- Mustard-glazed Pit Ham | \$350
- Marinated Prime Rib | MARKET PRICE
- Chateaubriand | MARKET PRICE

*Hors d'oeuvres are priced per trays of 100 pieces.

**Reception stations are for two hours of service. Stations require an attendant, with a \$75 fee per attendant, per hour. Multiple attendants may be required depending on guest count and number of items.

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B E V E R A G E S

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BEVERAGES

CASH & HOSTED BAR

Well Mixed Drinks	\$9 per drink
Call Mixed Drinks	\$10 per drink
Premium Mixed Drinks	\$12 per drink
Domestic Beer	\$6 per bottle
Imported Beer	\$8 per bottle
Craft Beer	\$8 per bottle
Well Wine	\$9 per glass
Premium Wine	\$10 per glass
Soft Drinks	\$2.50 per drink
Bottled Water	\$2.50 per bottle

HOSTED BAR ONLY

Domestic Beer Keg	\$450 per keg
Imported Beer Keg	\$550 per keg
Craft Beer Keg	\$550 per keg
Bloody Mary	\$130 per gallon
Margarita	\$130 per gallon
Mimosa	\$100 per gallon
Sangria	\$100 per gallon
House Champagne	\$20 per bottle

BAR PACKAGES

WELL FULL BAR

1 hr.	\$25
2 hrs.	\$35
3 hrs.	\$42
4 hrs.	\$48

BEER & WELL WINE

1 hr.	\$15
2 hrs.	\$22
3 hrs.	\$28
4 hrs.	\$33

PREMIUM FULL BAR

1 hr.	\$30
2 hrs.	\$40
3 hrs.	\$48
4 hrs.	\$55

BEER & PREMIUM WINE

1 hr.	\$20
2 hrs.	\$30
3 hrs.	\$35
4 hrs.	\$40

BAR SETUP FEE

BAR + 1 Bartender | \$300

Extra Bartender | \$50 per hour

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A U D I O - V I S U A L

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EQUIPMENT

SCREENS WITH DRESS PACKAGES

7 ½ x 10	\$95
6 x 8	\$80
6 x 6	\$65

PROJECTORS

LCD Projector – 2000 Lumens	\$200
LCD Projector – 2500 Lumens	\$250
LCD Projector – 3000 Lumens	\$300
SLIDE PROJECTOR	\$100
OVERHEAD	\$80
ELMO VISUAL	\$125

TELEVISION

32 HF Flat Screen LCD with DVD/VCR	\$150
32' HD Flat Screen LCD with Computer Video Input	\$200
37' HD Flat Screen LCD	\$250
27' Monitor	\$100

MICROPHONES

Wireless Lavalier	\$85
Wireless Handheld	\$85
Wired Handheld	\$50
House Champagne	\$20 per bottle

COMPUTER

32' HD Flat Panel Monitor & Video	\$125
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AUDIO

4 Speaker Sound System w/ Mixer Board	\$25
2 hrs.	\$35
3 hrs.	\$42
4 hrs.	\$48

All Audio Visual is subject to a taxable administrative charge (currently 23%) and applicable sales tax. The administrative charge is the property of the hotel to cover discretionary costs of the event.