

# HARTLEY BOTANICA PALIULI GARDENS



## SPECIAL PACKAGE FOR THE 2019 SEASON

The following package has been selected to assist you with the planning and decision making process as you plan your "Special Day".

As with all our packages...our catering coordinator will work with you and customize a plan right for your needs.

The following PALMBUFFET package was designed with the same quality as the featured PALIULI BUFFET PACKAGE but with slightly fewer menu selections and equipment choices.

/ 2019 /

### THE HARTLEY PALMBUFFET PACKAGE

Includes, all tables, chairs, linens and cloth napkins, china service, flatware, glassware, and display areas for your cake, gifts, and guest book.  
(With choice of white or Ivory linens, and white china)

### BUFFET DÉCOR

One buffet floral

### BEVERAGE SERVICE

Included with all packages

Unlimited service for 4 1/2 hour period. This includes: Portable bar and equipment, all cups, ice, coke, sprite, diet coke, gingerale, pelegrino, ice tea, basil lemonade, water, lemons and limes.

We will also chill and serve all client supplied wine and champagne, with no corkage fees.

### FULL BAR UPGRADE

Add 4.00 per person

includes all mixers, juices and garnishes in addition to the partial bar sodas

mixers: tonic water / club soda / sour mix / margarita mix / cranberry juice / sugar cubes / simple syrup

fresh juices: lemon / lime / pineapple / orange / grapefruit

garnishes: lemons / limes / oranges / cherry's / mint / basil / salt / olives

(Alcohol not included)

### RE: ALCOHOL

All Alcohol is to be provided by CLIENT and served by Command Performance Catering

with NO corkage fee  
Or Alcohol can be supplied by our liquor supplier

ALSO INCLUDED (THE SAME AS WITH ALL PACKAGES)

Valet parking, The rehearsal, The brides room, The ceremony  
Service staff and Catering coordinator, and  
Extensive one-day event wedding coordination  
(See web site or coordinator for complete details)

PASSED HORS D'OEUVRES

Choose any three of the following selections

CAPRESE SKEWERS ~ marinated baby mozzarella / basil / grape tomato / balsamic reduction  
CRISPY ARTICHOKE HEARTS ~ goat cheese / lemon butter / romano  
CRISPY JALAPEÑO MAC AND CHEESE  
STRAWBERRY BRUSCHETTA ~ aged balsamic / honey / crispy basil  
ITALIAN CHICKEN SAUSAGE STUFFED MUSHROOMS ~ fennel / sage / mozzarella  
MINI CHICKEN POT PIE ~ thyme / carrots / sherry / peas / red pepper / haricot vert  
COCONUT SWEET CHILI MEATBALLS ~ thai sweet chili coconut sauce / cilantro  
ZINFANDEL BRAISED SHORT RIB ~ mini chive potato pancake / rosemary crème fraiche  
KALBI GRILLED BEEF SKEWER ~ sweet soy / sesame / ginger / red chilies / green onion  
PETITE BEEF WELLINGTON ~ puff pastry / beef tenderloin / mushroom duxelles / gorgonzola horseradish  
SMOKED GOUDA SLIDER ~ petite burger / caramelized onion / red pepper aioli / mini brioche bun  
ALMOND STUFFED BACON WRAPPED DATE  
BACON WRAPPED GOAT CHEESE DATE ~ chervil / lemon zest  
AHI TARTARE TACO ~ shaved cucumber / spicy citrus aioli / black sesame / carrot / micro cilantro / wonton shell  
CALIFORNIA CRAB CAKE ~ avocado mango relish / micro cilantro  
SHRUNKEN SHRIMP TACO ~ black beans / avocado crème / micro cilantro

BEEF

Choose one of the following

ZINFANDEL BRAISED SHORT RIBS ~ slow braised / rich zinfandel jus / gremolata  
GRILLED TRI TIP ~ house spice rub / chimichurri / brandy onion marmalade  
CARVED TOP SIRLOIN ~ pearl onion demi / creamy horseradish

CHICKEN

Choose one of the following

VIENNA CHICKEN ~ gorgonzola walnut stuffing / maderia mushroom sauce  
CHICKEN ROMA ~ spinach / ricotta / mozzarella / pinenuts / sherry red pepper sauce  
CHICKEN ROULADE ~ baby asparagus / smoked gouda / roasted peppers / dijon cream  
HERB GRILLED CHICKEN ~ split baby heirloom tomato / artichoke / lemon tarragon sauce  
CALIFORNIA CHICKEN ~ roasted tomato ragu / corn / zucchini / red pepper  
SUNDRIED TOMATO PESTO CHICKEN ~ green & black olive / artichoke / basil / caper / tomato  
CHICKEN MARSALA ~ slow roasted chicken breast / dry marsala / mushroom jus

CLASSIC PICCATA ~ chicken cutlet / lemon / caper / parsley  
 MANGO LIME CHICKEN ~ lime grilled / mango pico de gallo / cilantro beurre blanc  
 MEDITERRANEAN CHICKEN ~ rosemary chicken breast / spicy tomato sauce / artichoke / spanish olives  
 PESTO CHICKEN ~ tomato basil bruschetta / pesto cream  
 CHICKEN PECAN ~ apple pecan filling / cranberry red wine glaze  
 VINTNERS CHICKEN ~ herb marinated chicken breast / fire-roasted tomato fig sauce  
 NAPA CHICKEN ~ smoked tomato coulis / blood orange / meyer lemon / baby arugula  
 ROSEMARY SAUSAGE STUFFED CHICKEN ~ dried cherries / currants / pinenuts / apricot brandy glaze  
 CHICKEN CORDON BLEU ~ panko breaded / black forest ham / gruyere / creamy dijon  
 WILD RICE CHICKEN ~ wild rice mushroom pilaf / thyme / sherry jus  
 SOUTHERN CHICKEN ~ home-style stuffing / corn / roasted peppers / rosemary gravy  
 TUSCAN CHICKEN ~ fontina / goat cheese / sun dried tomato / tomato basil marinara  
 THAI COCONUT CHICKEN ~ coconut sweet chile sauce / cilantro / tomato / ginger

### SIDES

Choose 2 of the following selections

GRILLED VEGETABLES ~ zucchini / yellow squash / red peppers / carrots / lemon butter  
 CHAR BROILED ZUCCHINI, ASPARAGUS & RED PEPPER ~ toasted pistachio butter  
 HARICOT VERT ~ almond brown butter  
 GREEN BEANS & BABY RED POTATOES ~ rosemary butter  
 MASHED POTATOES ~ crème fraiche / chives  
 MASHED YUKON GOLD POTATOES ~ caramelized onions  
 BABY TRI COLOR POTATOES ~ purple / red bliss / yukon / rosemary / garlic  
 WHITE CHEDDAR JALAPENO MACARONI AND CHEESE  
 MEDITERRANEAN ORZO ~ feta / artichoke hearts / tomato / peppers / lemon olive oil  
 ORECCHIETTE PASTA ~ roasted garlic / seared grape tomatoes / spinach / walnut / pesto / olive oil  
 MARSALA MUSHROOM FETTUCCHINI ~ wild mushrooms / roasted garlic / thyme  
 CILANTRO BASMATI ~ pepper confetti / cilantro oil  
 PARMESAN RISOTTO CAKES ~ creamy wild mushroom sauce / rosemary / shaved parmesan

### SALAD

Choose 1 of the following selections

FARMERS MARKET SALAD ~ mesclun greens / hot house cucumber / watermelon radish / pepitas  
 goat cheese / baby heirloom tomato / white balsamic  
 STRAWBERRY & AVOCADO SALAD ~ baby spinach / pistachio / citrus vinaigrette  
 BLACKBERRY & HAZELNUT SALAD ~ epicurean green / orange / honey balsamic vinaigrette  
 CALIFORNIA CAESAR ~ toasted pepitas / tomatoes / cucumber  
 queso fresco / tri color tortilla strips / avocado caesar dressing  
 HARVEST APPLE SALAD ~ dried cranberries / smoked gouda / sugared pecan / cider vinaigrette  
 EPICUREAN SALAD ~ field greens / candied walnuts / feta / orange / raspberry vinaigrette  
 CUCUMBER AND TOMATO SALAD ~ romaine / feta / kalamata olives / basil vinaigrette  
 ITALIAN CHOP SALAD ~ garbanzo beans / mozzarella / tomato / pepperoncini  
 roasted peppers / sweet onion / herb vinaigrette

Also included with the buffet.....  
ROSEMARY FOCACCIA BREAD, GRILLED FLATBREADS AND  
MULTIGRAIN ROLLS ~ with blended butter

SPECIAL GOURMET COFFEE BAR

COFFEE AND DECAF...with chocolate chips, creamer,  
cinnamon sticks, sugar, French Vanilla and Hazelnut Flavorings  
BLACK AND HERBAL TEAS  
&  
Petiti Chocolate Chip Cookies