



LITTLE PALM ISLAND
Resort & Spa
A NOBLE HOUSE RESORT

• BANQUET •
MENU



plated menu selections

COFFEE, TEA AND SODA ARE INCLUDED.

DINING LOCATION SUBJECT TO GROUP SIZE AND SET-UP FEE MAY APPLY.

ALL PRICES ARE SUBJECT TO 7.5% SALES TAX AND 24% SERVICE CHARGE.

PLEASE NOTE THAT IN THE STATE OF FLORIDA, ALL SERVICE CHARGES ARE TAXABLE AT 7.5%

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE BASED ON AVAILABILITY AND SEASONALITY.

CUSTOMIZED MENU SELECTIONS ARE AVAILABLE AND WILL BE PRICED ACCORDINGLY.

plated lunch menu

\$90 PER GUEST

FIRST COURSE

select two

sweet corn bisque

grilled corn, crème fraîche, chives

vine-ripe tomato soup

extra virgin olive oil, aged cheddar & chive biscuit

yellowtail snapper crudo

rocoto pepper, pineapple, ginger, cilantro, yuzu, sake, malanga chips

mixed green salad

mango, tomato, cucumber, feta cheese, candied walnuts, lemon-shallot vinaigrette

MAIN COURSE

select two

smoked salmon samosa

green lentil pancakes, crème fraîche

grilled mahi mahi

burnt orange segments, red onion mojo, yuca, cuban slaw, poblano pepper sauce

pan-seared snapper

conch & curry stew, grilled broccolini, smoked bacon

churrasco-style angus beef steak

ají panca pepper, black bean purée, roasted tomato, avocado ceviche, chimichurri

iron skillet-roasted vaca frita

black bean risotto, manchego cheese, sweet plantains, sour cherry mojo, veal jus

SWEET COURSE

select two

golden pineapple upside-down cake

toasted coconut gelato

key lime pie

roasted cashew crust, raspberry macaroon, passion fruit jam

brown butter & rum sticky pudding cake

crème fraîche gelato

tahitian vanilla bean crème brûlée

raspberries

orange & chocolate pots de crème

roasted cashew crust, coconut macaroon

caramelized white chocolate cheesecake

strawberry, guava, tortitas de moron crumble, spiced rum dulce de leche

plated dinner menus

\$165 PER GUEST

FIRST COURSE

select two

add \$15 per guest for additional item

caribbean conch chowder

cilantro, lime sour cream, bird pepper purée

billi bi soup

prince edward island mussel velouté, squash linguini, saffron, chorizo oil

fire & ice key west shrimp

watermelon, cucumber, shaved napa cabbage, scallions, daikon sprouts, spicy ponzu

yellowtail snapper crudo

rocoto pepper, pineapple, ginger, cilantro, yuzu, sake, malanga chips

spicy tuna taco

avocado salsa, toasted sesame seeds, sriracha aioli, micro cilantro

jumbo lump crab cake

creamed spinach, fennel, lardons, lemon aioli

grilled octopus

roasted peppers, tasso ham, white beans, salsa verde

crispy lobster spring roll

soybean coulis, charred mango & scotch bonnet pepper sauce

SECOND COURSE

select two

add \$15 per guest for additional item

mixed green salad

mango, tomato, cucumber, radish, white balsamic-shallot vinaigrette

fire-roasted gold & purple beets

frisée, cabra al vino cheese, candied walnuts, champagne vinaigrette

butter lettuce & apple salad

shaved celery, jicama, toasted pepitas, sour cherry mojo vinaigrette

arugula salad

roasted corn, sweet & spicy peppers, toasted pecans, tomato vinaigrette

island truffle caesar salad

grated manchego cheese, toasted garlic breadcrumbs, classic dressing

torched cana de cabra cheese

preserved shallots, zucchini, marcona almonds

grilled hearts of palm

frisée, watercress, orange segments, pickled red onion, garlic chips

blt salad

smoked bacon, organic butter lettuce, tiny tomatoes, creamy bleu cheese dressing

MAIN COURSE

select two

add \$25 per guest for additional item

porcini mushroom-dusted pompano

spiced caramelized brussels sprouts confit, orange, smoked bacon & poblano pepper nage

miso-glazed hog snapper

creamed coconut cilantro cauliflower, crispy bok choy, sesame ginger nage

pan-roasted grouper & manila clams

creamy yukon gold potato, grilled broccolini, tomato, leek & chorizo nage

spiny lobster ravioli

asparagus tips, serrano ham, blistered tomato, lobster sherry cream

arroz con pollo

chicken, saffron rice, pigeon peas, pimiento peppers, spanish queen olives

grilled adobo-rubbed pork chop

mojo carrot purée, baby green beans, yuca puffs, cabernet jus

gorgonzola-crust short rib of beef

boniato potato purée, grilled asparagus, chipotle-glazed baby onions, braising jus

braised lamb shank

tomato gratin, baby green beans, grain mustard lamb demi-glace, mint & pine nut gremolata

plated dinner menus

\$165 PER GUEST

SWEET COURSE

select two

add \$15 per guest for additional item

key lime pie

roasted cashew crust, coconut macaroon, passion fruit jam

molten chocolate cake

sweet plantains, meyer lemon curd

apple tarte tatin

cinnamon ice cream

peanut butter semifreddo

chocolate truffle cake, torched meringue, salted caramel

baked alaska flambé

almond genoise, banana & salted caramel ice cream,
palm sugar meringue, spiced rum

triple chocolate mousse cake

dark chocolate, hazelnut chocolate, white chocolate,
hurricane coulis

dark chocolate devil's food cake

coconut caramel, fresh berries, whipped cream

tres leches cake

cuban coffee anglaise

plated dinner menus

VEGETARIAN
\$165 PER GUEST

FIRST COURSE

cauliflower vichyssoise

southern grits & cheese

grilled corn, purple kale, crème fraîche, chives

SECOND COURSE

mixed green salad

basil-marinated tomato, cucumber, ricotta salata cheese,
toasted pine nuts, shallot vinaigrette

compressed trio of melons

frisée, orange-spiked olives, pea tendrils, espelette pepper oil

MAIN COURSE

mushroom & goat cheese lasagna

fresh corn crepes, grilled squash, jalapeño pesto

caribbean root vegetable cioppino

leek, fennel, tomato, cilantro pesto

SWEET COURSE

caramelized chocolate & walnut tart

cinnamon-butter crust, blackberries

key lime crème brûlée

torched meringue, passion fruit jam, graham cracker crumble

plated dinner menus

VEGAN

\$165 PER GUEST

FIRST COURSE

chilled avocado & cucumber soup
lime crema, tabbouleh

thai coconut soup
grilled corn, tofu, galangal, mushrooms, scallions

SECOND COURSE

mixed green salad
mango, tomato, radish, jicama, basil-shallot vinaigrette

fire-roasted gold & purple beets
frisée, candied walnuts, champagne vinaigrette

MAIN COURSE

coconut, cauliflower, & red quinoa "meatballs"
roasted corn, tomato jam, cumin, sweet garlic, jalapeño pistou

bok choy & broccolini pho
rice noodles, edamame, bean sprouts, daikon radish, thai basil,
mushroom dashi

SWEET COURSE

champagne sabayon
papaya, mango, pineapple compote, coconut crisp

pavlova
meyer lemon curd, wild raspberries



buffet menu
selections

breakfast

20 GUESTS MINIMUM

CONTINENTAL BREAKFAST BUFFET

\$45 per guest

green juice

spinach, apple, cucumber, celery, avocado,
agave, lime, basil, mint

tropical sunrise smoothie

orange juice, coconut water, mango, pineapple,
raspberry, strawberry, almond milk, yogurt

açaí parfait

greek yogurt, star fruit, kiwi, pink grapefruit, honey,
granola, toasted coconut

tropical fruit plate

mixed seasonal berries

granola

toasted oats, cashews, dried fruits, fresh berries,
warm or chilled milk

breakfast breads

butter croissant, muffin, danish, white or wheat toast,
english muffin, bagel & cream cheese

juice

orange, pink grapefruit, apple, tomato, cranberry

american coffee & hot tea

ADD - ONS

\$12 per guest

eggs-your-way

organic eggs, bacon or sausage, breakfast potatoes

OMELET STATION

\$15 per selection per guest

omelet station

cheddar, brie, goat
sausage, bacon, ham
spinach, tomato, mushroom

avocado toast

toasted multi-grain bread, fried egg, heirloom tomato,
golden pea shoot

wok vegetables & fried rice

egg, ginger, shallot, light soy, sesame seeds, cashews

egg benedict

poached eggs, toasted english muffin, canadian ham,
lemon hollandaise

SPECIALTY

\$17 per selection per guest

key west pink shrimp & grits

tasso ham, sharp cheddar cheese, crispy jalapeños, grilled scallions

lpi lobster hash

wilted spinach, shaved artichoke, poached eggs, chipotle crema

crab benedict

coppa ham, stone crab cake, poached egg, pan de agua,
key lime hollandaise

smoked salmon or pastrami salmon

toasted bagel, cucumber, red onion, capers, lemon, hard-boiled egg

corned beef & short rib hash

GRIDDLE

\$10 per selection per guest

nutella french toast

challah bread, raspberries, lemon curd, hazelnuts

old fashion buttermilk pancakes

vermont maple syrup, whipped butter, powdered sugar

asian-inspired buffet

LUNCH OR DINNER
20 GUESTS MINIMUM
\$145 PER GUEST

STARTERS

select three

soups

miso

wakame, tofu, scallions

lentil

ginger, cumin, chiles

hot & sour

wonton

thai chicken

coconut milk, galangal

spicy beef

salads

shredded bean curd & celery

soybean sprouts

arame seaweed & edamame

romaine

japanese dressing

cucumber & wakame

vietnamese-style green mango

lotus root

thai noodle, lemongrass & mint

MAINS

select three

sea

crispy snapper

stir-fried shanghai bok choy

shrimp & cashew nuts

kung pao lobster spring roll

thai seafood salad

roasted chile sauce, malanga, mint

MAINS (CONT.)

land

vegetarian pad thai

chicken teriyaki

green beans, sesame dressing

spicy tangerine chicken

pork ribs

mushrooms

crispy pork shank tonkatsu

ponzu sauce

braised beef short ribs

lettuce leaves, korean red pepper paste, garlic slices

dim sum

steamed shrimp dumplings

pan-fried pork & lemongrass potstickers

roll sushi platter

tamago

spinach, shiitake mushroom

california roll

crab, avocado, cucumber, tobiko

yellowfin tuna roll

wasabi

nigiri sushi platter

tuna, salmon, shrimp, tofu pouch

ACCOMPANIMENTS

select two

vegetable curry

spinach & mung dal

steamed rice

saffron rice

fried rice

egg, sausage

caribbean & latin-inspired buffet

LUNCH OR DINNER
20 GUESTS MINIMUM
\$145 PER GUEST

STARTERS

soups

select one

heirloom tomato gazpacho

yucassoise

cilantro pesto, lime crema

beluga lentil & black eye pea

tortilla

grilled sugarcane-marinated chicken

braised octopus

chorizo, red wine

caribbean oxtail

green curry & coconut chowder

spicy brazilian fish chowder

conch chowder

lobster bisque

coconut, red curry

salads

select one

hearts of romaine

queso blanco, spiced pecans, orange-cumin vinaigrette

hearts of palm

apple, orange, fennel

avocado & crab

conch

pickled onions, watermelon, habanero peppers

cuban cole slaw

pigeon peas, cilantro

green papaya & red pepper slaw

boiled yuca & boniato potato

sandwiches *from the sea*

select one

grouper dog

brioche split top roll

tuna burger

cucumber wasabi, sesame slider roll

crab cake panini

rosemary focaccia

sandwiches *from the land*

select one

media noche

choripan

fritas sliders

cuban-style hamburgers

lentil & quinoa slider

soyrizo

caribbean & latin-inspired buffet

LUNCH OR DINNER
20 GUEST MINIMUM
\$145 PER GUEST

MAINS

sea

select one

plantain-crusted swordfish

boniato purée, creole sauce

yellowtail snapper

veracruz-style

mojo-grilled mahi mahi

black bean-mango relish

land

select one

matambre

rolled beef tenderloin

churrasco

chicken, skirt steak or veal

jamaican jerk chicken

sides

select one

tostones & maduros

yuca frita

mojo

arroz con pollo

cubano black beans & pigeon pea rice

cornmeal & roasted pepper stew

ginger greens & beans

little palm island buffet

LUNCH OR DINNER
20 GUEST MINIMUM
\$145 PER GUEST

STARTERS

select three

soups

heirloom tomato gazpacho

cauliflower vichyssoise

caribbean conch chowder

cilantro, lime sour cream, bird pepper puree

sweet corn bisque

grilled corn, crème fraîche, chives

salads

island truffle caesar salad

manchego cheese, toasted garlic breadcrumbs, classic dressing

blt

smoked bacon, organic butter lettuce, tiny tomatoes,
creamy maytag blue cheese dressing

compressed melon trio

frisée, orange-spiked olives, pea tendrils, espelette pepper oil

grilled hearts of palm

watercress, frisée, orange sections, pickled red onion, garlic chips

burrata

heirloom tomato, roasted beet, radish, arugula pesto

SANDWICHES

select three

cuban

porchetta, ham, prosciutto, manchego cheese,
cornichon, dijon, pan de agua

lobster roll

add \$10

minced celery, lemon, mayonnaise, toasted split-top roll

wild mushroom & camembert cheese

grilled broccoli rabe, lemon aioli, seven grain bread

slider in paradise

angus short rib patty, lettuce, tomato, onion,
kosher dill pickle, remoulade

fresh catch fish taco

grilled or fried, white cabbage slaw, lemon aioli, pico de gallo

MAINS

select three

coconut, cauliflower & red quinoa "meatballs"

roasted corn cream, jalapeño pistou

seafood bolognese ramen

five-spice pork belly, shrimp, scallops, day boat fish, tomato,
leeks, cilantro

miso-glazed snapper

sesame-ginger nage

mojo chicken churrasco

pickled red onion, avocado salsa

braised guava bbq pork belly

flank steak "vaca frita"

sour orange, grilled onions

buffet sweets

SWEET COURSE

select two

add \$15 per guest for additional item

key lime pie

roasted cashew crust, raspberry macaroon, passion fruit jam

golden pineapple upside-down cake

toasted coconut gelato

tres leches cake

cuban coffee anglaise

brown butter & rum sticky pudding cake

crème fraîche gelato

triple chocolate mousse cake

dark chocolate, hazelnut chocolate and white chocolate mousse, hurricane coulis

dark chocolate devil's food cake

coconut caramel, fresh berries, whipped cream

molten chocolate cake

sweet plantains, meyer lemon curd

coconut caramel, fresh berries, whipped cream

caramelized white chocolate cheesecake

strawberry, guava, tortitas de moron crumble, spiced rum dulce de leche

caramelized chocolate & walnut tart

cinnamon-butter crust, blackberries

apple tarte tatin

cinnamon ice cream

tahitian vanilla bean crème brûlée

raspberries

key lime crème brûlée

torched meringue, passion fruit jam, graham cracker crumble

orange & chocolate pots de crème

roasted cashew crust, coconut macaroon

peanut butter semifreddo

chocolate truffle cake, torched meringue, salted caramel

baked alaska flambé

almond genoise, banana & salted caramel ice cream, palm sugar meringue, spiced rum

champagne sabayon

papaya, mango, pineapple compote, coconut crisp

pavlova

meyer lemon curd, wild raspberries

tray-passed bites

MINIMUM ONE DOZEN PER ITEM

MINIMUM THREE ITEMS

COLD HORS D'OEUVRES

\$9 per piece

mini smoked salmon club sandwich

micro greens, cherry tomato, chive cream cheese

key west shrimp cocktail

classic red sauce

local stone crab claw*

add \$15

key lime & dijon mustard aioli

ahi tuna tacos

soy vinaigrette, sriracha aioli, toasted sesame seeds, cilantro

local fresh catch ceviche

crisp plantain chips

pink shrimp

maduro, avocado salsa, cotija cheese, pepper jelly

fresh oysters on-the-half-shell

champagne mignonette

shrimp "fire & ice"

crispy masa

american caviar

blini, crème fraîche, chives

gazpacho shooter

cucumber granita, watermelon, feta cheese, lemon, extra virgin olive oil

HOT HORS D'OEUVRES

\$9 per piece

crispy crab cakes

mojo aioli

churarasco skewers

chimichurri

conch fritters

mango remoulade

grilled shrimp toast

shiso aioli, fresno butter

blue crab rangoon

stewed greens, fermented sweet & sour

tequila-lime chicken

jalapeño pesto

mini kobe beef burgers

gorgonzola cheese, grilled onions

potato fritters

american caviar, crème fraîche, chives

pork belly chicharones

plantain tostone

duck empanda

guava bbq sauce

risotto croquette

truffle, fontina cheese cream

*seasonal