

DINE

F O R T L A U D E R D A L E

THE GRATEFUL PALATE CATERING & EVENTS

MAY 14, 2026

M E N U

FIRST COURSE

Shrimp & scallop ceviche with Key Lime & plantain chips
by Chef Michael Barone of The Capital Grille

SECOND COURSE

Tuna tartar with sushi grade tuna, cucumber, ponzu vinaigrette & pickled ginger
by Chef Joe Mora of Truluck's

THIRD COURSE

TBA
by Chef Omar Lorenzana of Timpino

FOURTH COURSE

Red wine braised beef cheeks with sour cream mashed potatoes & charred broccolini
by Chef Joshua Alcala of Morton's The Steakhouse

FIFTH COURSE

Toasted coconut cheese cake
by Chef Carlos Aguilera of The Grateful Palate Catering & Events



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