

Palisadium

Hors D'oeuvres

As guests arrive they will be greeted by tuxedo clad waiters with artfully arranged trays of hors d'oeuvres that can include:

Filet mignon medallions, red onion marmalade, roasted garlic aioli, ficelle crostini

Crispy almond crusted Brie, green apple air, sweet chile-apricot sauce

Grape tomato and fresh mozzarella brochette, roasted garlic, balsamic syrup, basil chiffonade

Singapore beef short rib skewers, scallions, toasted peanut sauce

Sweet chile-coconut lobster lollipops*

Chesapeake lump crab cakes, spicy Ancho pepper remoulade

Pretzel crusted shrimp, orange –horseradish sauce

Mini Chicago style hot dogs in poppy seed pastry

Blackened Ahi tuna, spicy beer mustard, jicama slaw

Mini beef wellington, truffled demi-glace

Parmesan crusted artichoke hearts, horseradish sauce

French onion soup dumplings, Gruyere cheese gratinee

Grilled baby lamb chops, rosemary-roasted garlic aioli*

Jumbo chilled shrimp, cocktail sauce, fresh lemon

Italian sausage stuffed cremini mushrooms, Pecorino Romano

Mini Cuban sandwiches

Spicy shrimp tempura

Chicken teriyaki pot stickers

Sesame chicken satays, honey-sesame sauce

Mini Philly cheese steak egg rolls, sharp cheddar fondue

Vegetarian ratatouille on parmesan crostini

Spicy tuna roll

*Denotes additional Cost

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Cocktail Reception Stations

Lavish stations can adorn any room during the cocktail hour. These stations will be garnished with artistically arranged décor to appeal to the eye as well as the palate. Please choose from the following stations:

Retro station

(Select 3)

Individual chicken pot pies

Mini slider bar:

Mini beef burgers and fried chicken sliders with American cheese, pickles, onions

Macaroni and cheese (choice of flavor) Lobster*, 4 cheese, or chorizo

Individual B.B.Q. meatloaf

Green bean casserole with crispy onions and mushrooms

Crispy shoestring fries, stuffed potato skins, potato pancakes

Abbondanza!!! Little Italy Station

(Select 3)

Hand stretched fresh mozzarella and marinated fire roasted peppers, balsamic syrup, fresh basil

Imported Prosciutto di Parma, Sopresatta, provolone, cherry peppers

Crispy fried calamari, San Marzano marinara

Eggplant rollatini

Cavatelli and broccoli rabe, garlic and white wine

Assorted thin crust pizzette

Sun dried tomato pesto, artichoke pesto, traditional basil pesto

Accompanied by Assorted artisanal rolls, foccacia and flatbread

*Denotes additional Cost

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Carving Station

(Select 2)

Slow roasted prime rib of beef au jus, savory Croissant Yorkshire pudding

Maple glazed Vermont turkey breast, pecan-sage stuffing

Dijon-herb crusted loin of Berkshire pork, caramelized apple chutney

Tuscan rack of veal, natural jus

Chianti Braised beef short ribs

Ginger-soy glazed side of salmon

Pasta Station

Pasta

(Select 1)

Penne rigate, rigatoni, farfalle

Sauces

(Select 2)

San Marzano Marinara, Vodka, roasted garlic cream, Italian sausage Bolognese

Pasta accompaniments

(Select 5)

Broccoli rabe, peas, pancetta, grilled chicken, shrimp, Portobello mushrooms, roasted vegetable medley, broccoli, asparagus

Accompanied by Parmigiano and Romano cheese

Crudite station

Hand carved fresh vegetable display with creamy herb dip

Freshly cut Seasonal fresh fruit display

Artisanal cheese display including domestic and imported cheeses from around the world

Accompanied by Toasted almonds, orange marmalade, assorted crackers

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Tastes from the Orient

(Select 3)

Orange-chile glazed chicken with snow peas, bean sprouts, bell peppers, baby corn, fresh broccoli

Vegetable fried rice

Assorted pot stickers and dumplings with soy-ginger sauce

Mini vegetable spring rolls and egg rolls with duck sauce

Kalbi – A Korean specialty, marinated and grilled beef short ribs

Spicy Napa cabbage slaw with toasted sesame and scallion

A New York state of mind

(Select 3)

Carved House cured corned beef

Carved pastrami

All beef push cart hot dogs with fresh steamed rolls

Jumbo salted warm pretzels

House made potato knishes

Accompanied by Cole slaw, pickles, sauerkraut, spicy brown mustard, rye bread

Classic raw bar*

(Select 3)

Chilled jumbo shrimp

Snow crab clusters

Freshly shucked clams and oysters on the half shell

Steamed, chilled lobsters*

Accompanied by Fresh lemon, cocktail sauce, sherry vinegar mignonette, Dijon mustard sauce

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Taste of Baja (Select 3)

Pepper jack cheese and poblano chile chicken quesadilla

Fish tacos with cilantro crema

Mango-chipotle chicken salad

Arroz con frijoles negros

Fresh corn tortilla chips with jalapeno queso dip

Accompanied by sour cream, guacamole, pico de gallo

A Tribute to Louisiana (Select 3)

Crawfish etouffe- smothered crawfish tails in a spicy brown sauce

Andouille sausage and chicken jambalaya

Bronzed gulf shrimp, spicy remoulade

Red beans and rice

Seafood jambalaya*

Sushi Station:

(Manned Station* additional cost)

(Select 5)

California Roll

Tuna Roll

Spicy Tuna Roll

Avocado Roll

Cucumber Roll

Sweet Potato Roll

Assorted Sushi

Assorted Sashimi

Accompanied by pickled ginger, soy sauce, and wasabi

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Dinner Menu

Salads

Baby spinach, roasted mushrooms, red onion-balsamic vinaigrette

Artisanal baby greens, grape tomatoes, English cucumber, shaved carrot, apple cider vinaigrette

Baby arugula, goat cheese, dried cherries, glazed pecans, white balsamic vinaigrette

Hand stretched fresh mozzarella, Prosciutto di Parma and fire roasted pepper, fresh basil oil

Belgian endive, granny smith apple, toasted walnuts, gorgonzola cheese, shallot vinaigrette

Grilled romaine "Caeser" salad, parmesan crostini, garlic-anchovy dressing

Crisp Bibb lettuce, fresh avocado, toasted pistachios, Roma tomato, sherry vinaigrette

Pomegranate seed, toasted almond, triple crème brie, tri color greens, pomegranate reduction

Intermezzo

Lemon sorbet or Mango sorbet

Middle Course

Risotto Milanese

Saffron scented risotto, fresh peas, Pecorino Romano Cheese

Wild Mushroom Risotto

Chanterelle, Porcini and Shiitake mushrooms, caramelized shallot, fresh tarragon

Penne Rigate al la Vodka

Al dente penne pasta, plum tomato vodka sauce, Parmigiano Reggiano

Crab, Mango and Avocado Tower

Jumbo Crabmeat, avocado mousse, mango salad, Mache lettuce

Crab Stuffed Shrimp

Spicy remoulade, micro green salad

Mezzo Rigatoni Bolognese

Al dente rigatoni pasta, Italian Sausage Bolognese, Pecorino Romano

Roasted Vegetable Strudel

Portobello mushroom, red pepper, zucchini, red onion wrapped in puff pastry, balsamic reduction

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Entrée

The following are some of our Entrée choices for you and your guests.

Chicken/ poultry selections

Sautéed breast of chicken, wild mushrooms and Marsala wine

Lemon and caper scented sautéed breast of chicken, white wine sauce

Pan roasted, French chicken breast, shallot-fresh thyme jus

Mascarpone cheese and asparagus stuffed chicken breast, cognac cream

Parisian chicken medallions with herbed black olive, caper tomato, roasted garlic tapenade

Prosciutto di Parma wrapped breast of chicken, stuffed with roasted peppers, fresh mozzarella cheese, basil pesto cream

Pan seared duck breast, cherry-pomegranate glaze*

Fresh herb crusted turkey paillard, cranberry-pecan salsa

Beef/Lamb/Veal/ Pork selections

Char-grilled filet mignon, choice of sauce:

Brandy peppercorn sauce, Dijon mustard sauce, horseradish cream, Portobello mushroom ragout, port wine demi-glace fresh herb crust

Roasted whole, sliced beef tenderloin, port wine demi glace

Slow roasted N.Y. Strip steak, roasted garlic-parsley butter

Pan seared Rib eye steak medallions, pan au jus

New Zealand baby lamb chops, roasted garlic aioli*

Grilled Tuscan veal chop, rosemary-tomato beurre blanc*

Honey lacquered pork tenderloin, bourbon peach chutney

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Seafood selections

Pan seared salmon filet choice of sauce:

Cabernet butter, ginger-hoisin glaze, fresh dill horseradish crust or simply grilled

Grilled mahi-mahi filet, jalapeno-pineapple relish

Rare seared tuna steak, ginger-scallion sauce

Roasted Diver scallops, roasted red pepper-lime beurre blanc

Almond crusted shrimp, orange-sweet chili sauce

Potato crusted shrimp, chorizo-roasted corn sauce

8oz Brazilian lobster tail, butter poached*

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Dessert:

Plated Dessert:

New York style cheesecake, fresh berries and fresh whipped cream

Key Lime Tart with cinnamon whipped cream

Espresso and chocolate lava cake, pistachio brittle

Blackberry crumble with black berry Molasses

Baked apple stuffed with homemade pecan granola enveloped in puff pastry topped with creme anglaise

Banana foster tart with vanilla bean ice cream

Seasonal berries with sabayon and almond biscotti

Macerated strawberries with balsamic syrup and fresh basil

Tahitian vanilla crème brulee with fresh raspberry sauce

Baked ricotta topped with caramelized peaches and truffle honey

White chocolate Genoise, warm cherry compote

Warm pear topped with a drizzle of salted caramel sauce

Option of Venetian Hour*

Option of Mini Viennese*

Beverages

Assorted Juice, Sodas, Mineral Water

House Selection of White and Red Wine, Champagne*

Imported and Domestic Beer*

Full Open Bar (list available upon request)*

◆ Premium top shelf liquor is served according to your event package ◆

*Denotes additional Cost