

Palisadium

BUFFET LUNCHEON

Salads

(select 1)

Mixed baby green lettuces with cider vinaigrette, oven dried cranberry and spiced nut garnish

Baby spinach salad garnished with oven roasted pears, herbed croutons and mustard vinaigrette

Roasted beet and goat cheese napoleon with young greens and champagne vinaigrette with chilled asparagus

Traditional Panzanella Salad of greens, basil, bread and red onions with Balsamic vinegar

Tomato and Mozzarella Tower with fricco chip and balsamic syrup

Traditional Caesar salad with oversized croutons and shaved Parmesan cheese

Pasta

(select 2)

Savory crepes filled with fresh artichoke hearts and mascarpone cheese, gratined with imported Romano cheese

Risotto of wild roasted mushrooms scented with porcini mushroom stock and dusted with fresh thyme leaves

A towering salad of lemon poached jumbo shrimp, angel hair pasta and baby field greens garnished with hoisin dressing and sprinkled with black sesame seeds

Pasta trio of your choice (Ask for suggestions)

Oversized Tortellini with Classic Bolognese sauce and shaved Pecorino

Entrée

(select 3)

Will include an assortment of home baked breads, flatbreads, and herbed butters

Whole Roasted and Rosso Montalcino Braised Veal Shanks "Osso Bucco"

Asian Marinated Grilled Flank Steak with a Hoisin Glaze and Napa Salad

Boneless Roasted Breast of Turkey with a Focaccia Dressing and Herbed Gravy

Whole Roasted Salmon Sides with Lemon Basil Crust and Dijon Aioli

Traditional Corned Beef carved to order & served with Sauerkraut, Grainy Mustard, & Russian Dressing

Slow Cooked Boneless Leg of Lamb stuffed with Herbs and served with Pan Juices

Classic lemon scented chicken scaloppini with herbs and white wine

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ENHANCEMENTS

Salad Station

Our servers will create a salad to order, mixed in hardwood salad bowls and plated for your guests. Options include:

The Greens:

Romaine

Mesclun greens

Baby spinach

The Toppings:

Sliced grape tomatoes

Chickpeas

Black beans

Crispy onions

Focaccia croutons

Cucumbers

Red onion

Shredded carrots

Pitted olives

Shaved celery

Fresh mushrooms

Fresh peppers

Blanched broccoli

Steamed cauliflower

Poached salmon or diced grilled chicken

The Dressings:

Balsamic vinaigrette

Roasted garlic champagne vinaigrette

Cider and herb vinaigrette

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Pasta Station

Our servers will create pasta to order, mixed in and plated for your guests. Options include:

Pasta
(Select 1)

Penne, Farfalle, Mezzi Rigatoni, Fusilli

Sauces
(Select 2)

Pomodoro, Ala Vodka, Alfredo, Bolognese, Pesto Creme

Toppings
(Select 6)

Broccoli, Sausage, Pancetta, Parmigiano, Mozzarella, Grilled Vegetables, Cannellini Beans, Grilled Chicken, Sautéed Shrimp, Wild Mushrooms, Peas, Prosciutto, Ricotta

Food & Beverages are subject to 20% Service & 6.785% New Jersey Sales Tax.

Vineyard Selection

Premium Varietal White, Red & Sparkling Wines

Open Bar

Including Premium Brand Liquor, Red and White Wine at the Bar and poured Tableside, Imported & Domestic Beer

Dessert

(Option for dessert)

Fudge brownies

Assorted Cookies

Deluxe display of freshly sliced fruit

Classic New York cheesecake

Carrot cake

Beverages

Orange, Cranberry & Apple Juices

Coffee, Tea & Soft Drinks

Champagne Toast

Coffee & Tea