



*Banquet & Catering  
Menu*

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# *Specialty Break*

## **CORPORATE GATHERING**

### **Upon Arrival**

Selection of chilled juices

Housemade coffee cake & muffins

Bagels, cream cheese, preserves & butter

Freshly brewed 100% Columbian coffee

Tea selection

### **Mid Morning**

Refresh coffee & tea selection

Assorted soft drinks & bottled spring water

### **Mid Afternoon**

Refresh beverages

Assorted cookies & brownies

**14.50 per person**

# *Refreshments & A la carte*

## **REFRESHMENTS**

Freshly brewed coffee & tea selection _____	\$2.75 per person OR \$36 per gallon
Fruit juice (Florida orange, grapefruit, cranberry, apple, pineapple or V8) _____	1.75 each can
Fresh juice _____	\$7.50 each liter
Soft drink selection _____	\$2.75 per person or \$2.00 each
Spring & sparkling bottle water _____	\$3.00 each
Fruit punch _____	\$36.00 per gallon
Iced tea, lemonade, apple cider or hot chocolate _____	\$32.00 per gallon
House-made spiced cider _____	\$35.00 per gallon

## **A LA CARTE**

House-made coffee cakes & muffins _____	\$3.50 per person OR \$36 per dozen
Bagels with cream cheese _____	\$2.50 per person OR \$27.00 per dozen
Croissant with preserves & butter _____	\$2.50 per person OR \$27.00 per dozen
“Double fudge” brownies _____	\$19.00 per dozen
Assorted Palace cookies _____	\$16.00 per dozen
Assorted miniature pastry platter _____	\$8.00 per person
Granola bars _____	\$3.50 each
Potato chips, pretzels, tortilla chips _____	\$9 per lb. OR \$14 per lb. With chip dip
Fresh popcorn _____	\$2.50 per person
Honey roasted peanuts _____	\$14.00 per lb.
Salted mixed nuts _____	\$18.00 per lb.
Roasted salted cashews _____	\$22.00 per lb.
* Imported & domestic cheeses, assorted crackers & breads _____	\$8.00 per person
* Seasonal vegetable display with 2 dips _____	\$5.00 per person
* Sliced fresh fruit & seasonal berries _____	\$6.50 per person

# *Breakfast*

## **CONTINENTAL**

Selection of chilled juices

House made coffee cake, muffins

Danish pastries

Bagels

Sweet cream butter, preserves & cream cheese

Freshly brewed 100% Columbian coffee

Assorted tea selections

**\$9.50 per person**

## **EURO CLASSIC**

Selection of chilled juices

Sliced seasonal fresh fruit & berries

House made coffee cake, muffins

Danish pastries

Bagels

Sweet cream butter, preserves & cream cheese

Freshly brewed 100% Columbian coffee

Assorted tea selections

**\$ 10.95 per person**

## **EXECUTIVE**

Selection of chilled juices

Sliced seasonal fresh fruit & berries

Imported cheeses

Muesli

Apple wood smoked salmon, classical condiments

House made coffee cake, muffins

Danish pastries

Bagels

Sweet cream butter, preserves & cream cheese

Freshly brewed 100% Columbian coffee

Assorted tea selections

**\$ 14.75 per person**

Minimum of 30 guests is required.

# *Breakfast “extras”*

## **ENHANCE YOUR BREAKFAST SELECTION WITH THE FOLLOWING**

- Irish steel cut oatmeal \$1.50 per person
- Mini ham & Swiss cheese croissants \$45 per dozen
- Quiche Lorraine \$2.00 per person
- Biscuits with country sausage & Wisconsin cheddar cheese \$48 per dozen
- Assorted breakfast cereals, served with whole & skim milk \$2.50 per person
- Assortment of fresh baked scones \$16 per dozen
- Individual yogurts with assorted flavors \$1.50 per person
- Flaky croissants, preserves & butter \$2.50 per person
- Buttermilk pancakes, hot maple syrup \$3.25 per person
- Blueberry, strawberry or chocolate chip pancakes \$4.50 per person
- Golden French toast, fresh whipped cream & hot maple syrup \$4.50 per person
- Country biscuits, southern style sausage gravy \$2.50 per person
- Belgian waffle with toasted almonds & sliced strawberries,  
whipped butter & hot maple syrup \$5.50 per person
- Eggs Benedict; toasted English muffin topped with poached egg,  
Canadian bacon & hollandaise sauce \$6.00 per person
- Denver Omelet; Scallions, red & green peppers & cheese \$6.00 per person
- Nova Scotia lox, Bagels & cream cheese \$8.50 per person
- Chef's omelet stations; cheese, mushrooms, peppers, tomatoes, scallions,  
ham, black olives & bacon bits \$6.50 per person
- Omelet chef \$16.00 per hour

# *Breakfast Buffet*

## **CORPORATE**

Freshly squeezed OJ, Grapefruit juice  
Freshly baked Danish, muffins, bagels  
Preserves, butter, cream cheese  
Freshly brewed coffee & Gourmet tea selections  
Assorted cold cereals & yogurts  
Hash brown potatoes  
Fluffy scrambled eggs  
Crispy hickory smoked bacon & sausage links

**\$ 14.75 per person**

## **CHAIRMAN**

Freshly squeezed OJ, Grapefruit juice  
Freshly baked Danish, muffins, bagels  
Preserves, butter, cream cheese  
Freshly brewed coffee & Gourmet tea selections  
Sliced seasonal fruit & berries  
Hash brown potatoes  
Fluffy scrambled eggs  
Crispy hickory smoked bacon & sausage links  
Cheese blintzes, fruit topping

**\$ 16.25 per person**

Minimum of 30 guests is required. Prices are based on a two-hour service period.

# *Plated Breakfast*

## **Served with a display of:**

House made coffee cake, muffins & Danish pastries  
Fresh orange juice, Cranberry juice or grapefruit juice  
Freshly brewed 100% Columbian coffee & gourmet tea selection

### **FIRST QUARTER**

Fluffy scrambled eggs, crisp bacon or sausage links,  
home-style potatoes  
\$12.50

### **SECOND QUARTER**

Apple-Cherry crepes with cinnamon cream,  
grilled Virginia ham  
\$12.50

### **THIRD QUARTER**

Western scrambled eggs with green pepper & onions,  
topped with cheddar cheese.  
Crisp bacon or sausage links,  
home-style potatoes  
\$14.50

### **FOURTH QUARTER**

Eggs Benedict; toasted English muffin topped with  
poached egg, Canadian bacon & hollandaise sauce,  
Lyonnais potatoes  
\$16.50

### **OVERTIME**

Petite filet mignon, scrambled eggs,  
cottage fried potatoes  
\$18.50

Minimum of 30 guest is required

# Boxed Lunches

## EXPRESS BOX LUNCH

Choice of honey cured ham  
or  
Smoked breast of turkey sandwich  
  
Fresh seasonal whole fruit  
  
Coleslaw or potato salad  
  
Potato chips or cookie  
  
Choice of bottled water or soda  
  
Appropriate condiments

**\$11.50 per person**

## EXECUTIVE BOX LUNCH

### Choose one

Chicken salad, Albacore tuna salad,  
Roast beef, Turkey, Ham,  
Mustard-roasted chicken

Seasonal whole fresh fruit

### (select one)

Potato chips, pretzels or peanuts

### (select one)

Potato salad, coleslaw or pasta salad

### (select one)

Granola bar, snickers candy bar, M&M's,  
cookie or fudge brownie

Choice of bottled water or soda

Appropriate condiments

**\$13.75 per person**

## CHAIRMAN'S BOX LUNCH

Grilled chicken breast with fresh  
mozzarella, baby greens, sliced tomatoes &  
basil on freshly baked focaccia

Seasonal whole fresh fruit

### (select one)

Potato chips, pretzels or peanuts

### (select one)

Tortellini pasta salad with pesto, pine nuts  
& sun-dried tomatoes

OR

Caesar salad

### (select one)

Granola bar, snickers candy bar, M&M's,  
cookie or double fudge brownie

Choice of bottled water or soda

Appropriate condiments

**15.75 per person**

Minimum of 12 guest is required.

# *Brunch Buffet*

Selection of chilled fresh juices  
*Orange juice, Grapefruit juice, Cranberry juice, V-8 juice*

Preserves & butter

Seasonal fresh fruits & berries

Imported & Domestic cheese display

Assorted crackers & French bread

Mixed greens with assorted toppings & dressing

House cured sausage platter

Roasted free range chicken breast

Fluffy scrambled eggs

Homestyle potatoes

Crisp hickory smoked bacon & sausage links

Buttermilk pancakes

Warm maple syrup & fresh whipped cream

Seasonal steamed vegetables

Chef's pasta selection

Hand-carved turkey or Virginia ham

Bread display of fresh baked breakfast pastries

Freshly brewed coffee

Assorted tea selections

Miniature French pastries, tortes & pies

**MINIMUM OF 75 GUESTS IS REQUIRED**

**\$45 PER PERSON**

# *Deli Buffets*

## **NUMBER ONE**

Fresh baked Artisan rolls, butter  
Garden green salad bar  
Selection of three-toppings & two-dressings  
Soup of the day  
Three varieties of pre-made sandwiches  
Potato chips, dip  
Palace cookies  
Iced tea, freshly brewed coffee & gourmet tea selection  
**\$15.25 PER PERSON**

## **NUMBER TWO**

Fresh baked Artisan rolls, butter  
Soup of the day  
Chef's selection of three deli salads  
Sliced seasonal fruits & berries  
Grilled chicken on artisan ciabatta, sun dried tomato aioli  
Italian cold cuts on toasted baguette  
Palace Cookies & fudge brownies  
Iced tea, freshly brewed coffee & gourmet tea selection  
**\$16.95 per person**

## **NUMBER THREE**

Fresh baked Artisan rolls, butter  
Soup of the day  
Caesar salad  
Three seasonal freshly made deli salads  
Sliced assortment of honey smoked turkey breast, roast sirloin & Virginia ham  
Sharp cheddar, Swiss cheese, sliced tomatoes, lettuce, red onions,  
kosher dill pickles & mustard, mayonnaise  
Sliced artisan breads, French baguette & Kaiser rolls  
Seasonal sliced fresh fruits & berries  
Assortment of miniature pastries  
Iced tea, freshly brewed coffee & gourmet tea selection  
**\$21 per person**

Minimum of 30 guest is required

# Palace Buffet

## INCLUDES

House baked Artisan rolls & sweet butter  
Garden green salad bar with four-toppings & two-dressings  
Soup of the day  
Seasonal vegetable  
Petite pastries display  
Iced tea, gourmet tea selection, freshly brewed coffee

## PRICING BASED ON SELECTION

ONE ENTRÉE \$19 per person    TWO ENTREES \$24 per person    THREE ENTREES \$29 per person

## ENTRÉE SELECTIONS

### CHICKEN SELECTIONS

Grilled lemon-herb chicken breast, citrus sauce & roasted potatoes  
Sautéed chicken scaloppini in Marsala wine sauce, garlic gnocchi  
Double stacked chicken quesadilla layered with pepper jack cheese  
Moroccan inspired chicken breast, warm basmati rice, lentil salad

### SEAFOOD SELECTIONS

Baked salmon in mustard crust, warm dill red skin potatoes  
Asian BBQ grilled salmon, jasmine rice  
San Francisco Fisherman's stew, new potatoes  
Hot smoked white fish, spicy pecan sauce, potato leek  
Pan fried lake perch, gaufrette potatoes

### PORK SELECTIONS

Spiced pork loin, curried cous cous and apple chutney  
Pork chuletas with corn and black bean sausage  
German town pan fried pork cuts, potato salad  
Applewood smoked pork chops, apple-onion stew

### BEEF/VEAL SELECTIONS

Wild mushroom & veal meatloaf, whipped potatoes  
Potato, sausage & veal goulash  
Sliced roast beef, mushroom sauce  
Smoked BBQ beef brisket, jalapeno corn bread

### VEGETARIAN SELECTIONS

Penne pasta with roasted vegetables, garlic, herbs & crushed tomatoes  
Spiced eggplant, artichoke & tomato casserole  
Cheese manicotti Palermo  
Spiced eggplant, artichoke & tomato casserole

Minimum of 30 guest is required

# *The Semi Buffet*

Preset plated Palace house salad of baby greens, roma tomatoes, bacon bits, blue cheese, purple onions & house made creamy sweet & sour dressing

Fresh baked Artisan rolls & butter

Chef's selection of potatoes & seasonal vegetables

## **BUFFET CHOICE FOR MAIN COURSES**

Choose two main courses \$21, Choose three main courses \$27

### **POULTRY**

Tuscan breaded chicken roasted tomato sauce

Grilled lemon chicken , natural sauce

Herb-brined seared breast of chicken

### **FISH**

Asian BBQ salmon, Cantonese vinaigrette

Pan fried lake perch, remoulade sauce

Cedar planked whitefish, lemon-dill butter

### **PASTA**

Cheese ravioli, tomato-basil sauce

Ziti Tuscan style with tomatoes, sage, garlic & roasted peppers

Baked rigatoni pasta

### **DESSERT** (Choice of one plated dessert)

Key Lime Pie

Chef's selection of cheesecake & toppings

Chocolate torte

Strawberry torte

Minimum of 30 guest is required

# Plated Meals

Includes freshly baked rolls & sweet butter, freshly brewed coffee & tea selection.

## **YOUR CHOICE OF THREE COURSES** **SOUP OR SALAD, MAIN COURSE & DESSERT**

### **SOUP SELECTIONS**

Roasted tomato basil bisque with croutons  
Potato Leek  
Michigan White bean  
Boston Clam chowder  
Chicken tortilla soup  
Hearty vegetable beef  
Palace roasted corn chowder  
Mushroom barley soup  
Amish chicken noodle  
Roman minestrone

SELECT SOUPS CAN BE PREPARED VEGETARIAN UPON REQUEST

### **SALAD SELECTIONS**

#### **Caesar salad,**

Romaine lettuce, hand tossed with garlic croutons & parmesan cheese

#### **Palace salad**

Mixed greens, crumbled blue cheese, purple onions, roma tomato & hickory smoked bacon, sweet & sour vinaigrette

#### **Michigan salad**

Mixed greens with dried cherries & pears, balsamic vinaigrette

#### **Roasted beet salad**

With fresh goat cheese, seasonal greens & spiced walnuts, roasted garlic vinaigrette

#### **California salad**

Mixed greens & tomato, choice of dressing

#### **Mediterranean salad**

Romaine lettuce, mixed peppers, scallion, cucumber, tomato & herbs, lemon vinaigrette, fried pita chips

Minimum of 30 guests is required.

# *Plated Meal Choices*

## **MAIN COURSE SELECTIONS**

Includes appropriate vegetable & starch

### **CHICKEN \$20**

Pan-roasted chicken breast on potato puree, seasonal vegetables, fried onion

Amish chicken pot pie

Grilled breast of chicken, marinated in lemon herb sauce

Sautéed chicken scaloppini with balsamic vinegar, grape tomatoes & gnocchi

### **VEGETARIAN \$23**

Grilled portabella & polenta on mushroom & potato hash

Roasted vegetable risotto, braised purple endive

Mushroom & spinach calzone, hot dipping sauce

Wild mushroom & tofu packages, soy-miso broth

Roasted eggplant, spinach & feta turnover

Rigatoni pasta, garlic, broccolini, oven dried tomatoes

### **SEAFOOD \$24**

Grilled Atlantic salmon on Jasmine rice, Asian BBQ sauce

Pan-seared whitefish with potato herb crust

Pan-roasted tuna in soy-lime sauce, wilted spinach & tomato fondue

Pan fried perch, herb tartar sauce, house made potato chips

Coconut-almond fried shrimp, pineapple-rum sauce

### **BEEF, PORK & LAMB \$25**

Apple-jack roasted pork, sweet potato puree, apple onion stew

Garlic-herb lamb chops, roasted potatoes

Char-grilled New York steak on whipped potatoes, fried onions

Seared beef tenderloin, rosemary essence

Hearty beef pot pie

German town pan-fried herb-coated pork cutlets on potato pancake, lemon sauce

Cold smoked grilled pork chop, cheddar-forked potatoes, sage jus

Minimum of 30 guests is required.

# Plated Meals

## MAIN COURSE SALAD SELECTIONS

Spinach salad with Chinese barbecued duck \$23  
enoki mushrooms, crispy wonton and hoisin ginger dressing

Chilled salmon \$23  
with pesto mayonnaise, marinated artichokes & bow tie pasta salad

Southwestern beef tenderloin \$25  
over grilled corn relish, green bean salad

Traditional tossed Caesar salad \$23  
*With your choice of the following:*  
Marinated grilled chicken, Spiced beef tenderloin,  
Flame grilled gulf shrimp, Grilled salmon

Grilled tuna steak \$24  
marinated garden vegetables & greens

Latin broth poached chicken breast \$20  
roasted peppers, garlic, shallots, potatoes in mayonnaise & Tabasco

California cobb salad \$20  
seasonal greens with diced tomatoes, roasted chicken, blue cheese & avocado

Lavash roll ups \$16  
choose from roast beef, turkey, ham or vegetarian  
*(All roll-ups accompanied by marinated vegetables & house-made potato chips)*

## DESSERT SELECTIONS

Palace key lime pie  
Bailey's torte  
Chocolate pomegranate torte  
Chocolate silk torte  
Strawberry torte  
Lemon-raspberry torte  
New York style cheese cake, fruit topping  
Palace carrot cake, cream cheese frosting

Minimum of 30 guests is required.

# Exquisite Displays

## SELECTIONS

\*Imported & Domestic cheeses, assorted crackers & breads \$8 per person

\*Array of seasonal vegetables, ranch dip & garlic-onion dip \$5 per person

\*Seasonal fresh fruit & berries, raspberry yogurt dip \$6.50 per person

*\* May be ordered as a package, \$18 per person*

### THE "LITTLE ITALY"

Genoa salami, capicola, prosciutto, Mortadella, marinated provolone & mozzarella cheeses. Seasoned olives, roasted peppers & artichokes. Pasta salad & assorted Artisan breads

\$17.50 per person

### SMOKED FISH DISPLAY

House smoked salmon, George's bank scallops, peppered Mackerel & whitefish

Pumpernickel bread, capers, chopped onions, eggs & parsley

\$22.50 per person

### THE MEDITERRANEAN

Hummus, tabbouleh, baba ganoush, fatoush salad & marinated feta cheese & oil-cured olives with fresh & fried pita

\$18.50 per person

### THE RAW BAR

Latin-poached tiger shrimp cocktail  
North Atlantic oysters on the half shell

Jonah crab claws

Seared Ahi-tuna

Smoked sea scallops

Poached Maine lobster

(Market price)

### THE EURO

Country terrine

Smoked bratwurst

Chicken liver pate

Summer sausage

Bacon wrapped duck terrine

Served with grated egg, capers, red onion, toast pints & Cumberland sauce

\$18.50 per person

Minimum of 30 guests is required.

# *Hors d'oeuvres Selections*

Minimum order 5 dozen

## ***BEEF, LAMB, PORK***

### ***Hot items***

- Rosemary skewered sirloin, horseradish cream sauce \$24 per dozen
- Mushrooms filled with braised short rib \$16 per dozen
- Indian spiced lamb in phyllo cups, coriander chutney \$18 per dozen
- Texas style barbecued baby back ribs \$18 per dozen
- Italian sausage bites Palermo style \$10 per dozen
- Smoked beef & pepper jack cheese quesadillas, fresh salsa \$18 per dozen triangles
- Miniature tenderloin kabobs, sweet vermouth sauce \$24 per dozen
- Grilled baby lamb chops \$36 per dozen

### ***Cold Items***

- Beef carpaccio crostini, tomato confit & fig syrup \$14 per dozen
- Lamb tartare, mint pesto \$18 per dozen
- Seared beef tenderloin on field greens & herb crostini, whole grain mustard \$24 per dozen
- Spiced crust pork tenderloin crostini, mango salsa \$18 per dozen

## ***POULTRY & GAME***

### ***Hot items***

- Spicy chicken wings, buffalo style, blue cheese dressing \$11 per dozen
- Braised Mexican molé turkey in phyllo cups \$21 per dozen
- Cashew chicken with mango ginger sauce \$25 per dozen
- Chicken satay with peanut sauce \$20 per dozen
- Sesame chicken tenderloin, honey mustard sauce \$19 per dozen
- Chicken quesadilla with cilantro, Serrano pepper & tomato salsa \$18 per dozen triangles

### ***Cold Items***

- Duck spring rolls with pickled vegetables \$36 per dozen
- Crostini of pheasant confit, cherry-orange compote, Yukon potato chip \$36 per dozen
- Asian-style pulled duck a l'orange tartlets \$36 per dozen
- Chicken liver hash & walnut oil in profiteroles \$28 per dozen

# *Hors d'oeuvres Selections*

Minimum order 5 dozen

## **SEAFOOD ITEMS**

### *Hot items*

- North Atlantic fried oysters, spicy aioli \$30 per dozen
- Buffalo fried shrimp, blue cheese dipping sauce \$32 per dozen
- Lobster & shrimp arniccini \$30 per dozen
- Stuffed mushrooms with crab meat \$20 per dozen
- Stone-ground corn fried calamari \$32 per dozen servings
- Oysters Rockefeller \$32 per dozen
- Coconut shrimp with fruit chutney \$28 per dozen
- Maryland lump crab cakes, citrus mayo sauce \$39 per dozen
- Grilled shrimp & andouille sausage brochettes \$28 per dozen

### *Cold Items*

- Salmon tartare in baby red potatoes, tarragon cream \$24 per dozen
- Basmati rice cakes with curried crab \$28 per dozen
- Citrus-cured salmon lox with vegetable relish \$36 per dozen servings
- Rice paper wrapped seared yellow-fin tuna, wasabi paste \$50 per dozen
- Bay scallop ceviche with ruby red grapefruit \$36 per dozen servings
- Latin-poached tiger shrimp cocktail \$28 per dozen
- Seared Ahi tuna on cucumbers & pickled ginger, wasabi sauce \$50 per dozen
- Smoked salmon on toast points \$28 per dozen

## **VEGETARIAN ITEMS**

### *Hot items*

- Grilled asparagus wrapped with pancetta \$22 per dozen
- Crispy polenta topped with pesto & aged parmesan & mushroom ragout \$24 per dozen
- Wild mushroom ragout in boursin cream on sourdough \$29 per dozen
- Indian spiced vegetable samosa, tarragon sauce \$24 per dozen
- Wild mushroom & goat cheese strudel \$29 per dozen
- Artichoke & boursin strudel \$18 per dozen
- Spinach & feta cheese in phyllo \$28 per dozen

### *Cold Items*

- Vegetable spring rolls with ponzu sauce \$19 per dozen
- Aged parmesan crostini fresh tomatoes & basil \$16 per dozen
- Stuffed dates with herbed boursin cheese & smoked almonds \$24 per dozen
- Roasted eggplant & mozzarella crostini \$22 per dozen

# *Ultimate Sports Night Buffets*

## **SELECTION ONE**

Mixed greens salad, selection of four-toppings & two-dressings  
Buttermilk peppercorn fried breast of chicken  
Swedish meatballs  
An assortment of fresh baked cookies  
Fresh baked Artisan rolls & butter

## **SELECTION TWO**

Southwestern black bean salad  
Seasoned ground beef & grilled chicken with hard & soft taco shells  
Buffet served with: shredded lettuce, diced tomatoes, cheddar cheese & fresh salsa  
Spanish rice  
Cinnamon Crisps

## **SELECTION THREE**

Mixed green cabbage coleslaw  
Sharp cheddar filled potato skins, served with sour cream  
Golden fried chicken tenderloins, BBQ sauce & ranch dip  
Seasoned fries  
An assortment of fresh baked cookies

## **SELECTION FOUR**

Four cheese filled tortellini pasta salad  
Italian meat filled “Super submarine” sandwiches  
Beer steamed hot dogs—*add coney topping for \$1 per person*  
Individual bagged potato chips, assorted flavors  
Fresh baked double chocolate brownies

## **SELECTION FIVE**

Mixed greens salad, selection of four-toppings & two-dressings  
Angus beef sliders with caramelized onions  
Spicy chicken wings buffalo style  
Tater tots  
Fresh baked double chocolate brownies

First hour \$14.95 per person, per buffet for 60 minute period  
\$7.50 per person for each additional 30 minutes thereafter

Minimum of 30 guest is required

# Premium Dinner Buffets

## TASTE OF MICHIGAN

Bibb lettuce, asparagus, strawberries, roasted walnuts, Michigan Riesling vinaigrette  
Chicken apple salad, grapes & tarragon  
Beet salad, purple onions, honey dressing  
Venison fricassee, glazed pearl onions, mushrooms, red wine sauce  
Native whitefish, sautéed crayfish, bisque sauce  
Grilled chicken breast, dried Michigan cherry sauce  
Horseradish bacon Michigan potatoes  
Seasonal garlic roasted vegetables  
Peach pie, peach cobbler  
Cherry pie, blueberry pie  
Freshly baked rolls & sweet butter  
Palace coffee & tea selection

(75 guest minimum)

**\$42 per person**

## TOUR OF AMERICA

### EASTERN SEABOARD

New England clam chowder  
Smoked salmon, sea scallops, mussels, haddock display  
Creamy horseradish, lemon wedges  
Rigatoni pasta, Maine lobster salad  
Maryland crab cakes, grain mustard sauce

### DEEP SOUTH

Crayfish salad, confetti rice  
Sausage, seafood jambalaya  
Chicken breast bayou  
Stewed okra, tomato & bread

### MIDWESTERN

American field salad, condiments & dressings  
Baked potato bar, scallions, sour cream, bacon bits, shredded cheese

### CARVING STATION

Oklahoma angus roasted sirloin, barbecue steak sauce

### SOUTHEAST

Indian river citrus and tropical fruit salad, toasted coconut  
Whole fruit display  
Grilled marinated black grouper, key lime sauce  
Seared pompano filet, roasted almond-caper butter

### DESSERTS

Pecan, apple & cherry pies  
Caramel flan, seasonal berries  
Peach cobbler, vanilla ice cream, key lime pie  
Freshly baked rolls & sweet butter  
Palace coffee & tea selections

(75 guest minimum)

**\$75 per person**

Chef attendant available at \$75

# Premium Dinner Buffets

## **SOUTHWESTERN STYLE**

Caesar salad with garlic croutons & shaved asiago cheese

Cucumber, orange & jicama salad with cilantro-lime dressing

Black bean salad with grilled onions, sweet pepper, garlic-cumin vinaigrette

Tomato, avocado, red onion, corn salad, oregano vinaigrette

Assorted house made fried tortilla chips

Pico de gallo, salsa, fresh made guacamole

Chorizo, grilled corn & cilantro quesadilla with pepper-jack cheese

Chile crusted swordfish with papaya salsa & garden vegetables

Marinated grilled flank steak with green peppers & onions, warm flour tortillas, salsa, guacamole, sour cream & lime

Spanish rice & refried beans

Freshly baked rolls & sweet butter

### **DESSERT DISPLAY**

Caramel flan with fresh berries

Cinnamon chocolate cake with pralines

Key lime tart

Warm sopaipillas & churros dipped in cinnamon sugar

Fresh brewed coffee & tea selection

(75 guest minimum)

**\$58.50 per person**

## **AN EVENING IN ITALY**

Beautiful display of Antipasto with marinated roasted peppers, mortadella, dried salamis, selected Italian cheeses, fresh focaccia (Italian flat bread), dipping olive oil, assorted crostinis, marinated olives & parma ham and melon

Hearts of Romaine & hearts of palm with oven roasted tomatoes, balsamic vinaigrette & shaved parmesan cheese

Marinated asparagus with roasted walnuts

Buffalo mozzarella with fresh tomatoes, basil leaves, extra virgin olive oil

### **ENTREES**

Sautéed veal scaloppini with garlic, lemon, artichokes & capers

Roasted tenderloin of beef with gremolata & Barolo wine sauce

Pesce bianco, whitefish with tomatoes, basil, white wine & leeks, seasonal vegetables

Potato gnocchi

Focaccia, basil bread & soft bread sticks

### **DESSERT DISPLAY**

Tiramisu, ricotta cheese pie,

chocolate frangelico torte, cannolis

Fresh seasonal fruit

Freshly brewed coffee & tea selection

(75 guest minimum)

**\$60 per person**

# Beverage Selections

Hosted or cash bar per drink

## SELECT BRANDS

6.50 / 7.50

Jack Daniels  
Canadian Club  
Finlandia Vodka  
Tanqueray  
Dewar's  
Bacardi Light

## TOP SHELF BRANDS

7.50 / 9.25

Gentleman Jack  
Crown Royal  
Grey Goose  
Bombay Sapphire  
Glenlivet

## PREMIUM BRANDS

6.75 / 8.50

Markers Mark  
Canadian Club Classic  
Skyy Vodka  
Beefeater  
Johnnie Walker Red  
Captain Morgans

## BEER / MALT BEVERAGE

Domestic \$5.00  
Imported \$5.50  
Premium \$6.00  
Mike's Hard Lemonade \$5.50

## CORDIALS & COGNAC

7.75 / 9.25

Amaretto DiSaronno  
Bailey's Irish cream  
Frangelico  
Kahlua  
Grand marnier  
Courvoisier VSOP

## NON-ALCOHOLIC

Soft drinks \$2.50  
Juices, by the glass \$3.50  
Sparkling water \$3.00  
Bottled water \$3.00  
Red Bull \$5.00

## WINE

Varietal wines \$6.00  
Wine & Champagne Card \$6.00- \$18.00  
Extensive wine menu available upon request

Bartenders-hosted or Cash bar

125.00 per bartender, required one per hundred guests

Cashiers-Cash bar

75.00 per cashier, requires one per two hundred guests. Host paid ticketed/cash bar available

All food & beverage is subject to 6% sales tax & 18% service charge