

THE PALM BEACH

Reception Stations

- ❖ Five Hour Premium Open Bar
- ❖ Butler-Passed Hors d'oeuvres
- ❖ Two Butler Passed Signature Drinks
- ❖ Red & White Wine Service with Dinner
- ❖ Champagne Toast
- ❖ Plated Salad Selections
- ❖ Choice of Two Vegetables
- ❖ Two Displays
- ❖ Three Stations
- ❖ Dessert Selections



THE PALM BEACH

Butler Passed Hors d'oeuvres

(Select 5)

- Chicken Sate with Thai Dipping Sauce
- Sesame Chicken with Teriyaki Dipping Sauce Coconut
- Chicken with Apricot Sauce
- Brochettes of Beef Teriyaki with Teriyaki Dipping Sauce
- Miniature Beef Wellington
- Kosher Franks in a Blanket with Yellow Mustard
- Miniature Potato Pancakes with Apple Sauce & Sour Cream
- Spinach Stuffed Mushrooms
- Vegetable Dim Sum with Soy Dipping Sauce
- Miniature Vegetable Spring Rolls with Sweet & Sour Sauce
- Miniature Crab Cakes with Remoulade Sauce Coconut Shrimp with Apricot Sauce
- Charred Ahi on Cucumber with Wasabi Mayo Smoked Salmon Canapés
- Baby Potatoes with Crème Fraiche and Caviar
- Spanakopita
- Assorted Miniature Quiche
- Artichoke Hearts stuffed with Goat Cheese

Plated Salad Selections

(Select 1)

American Mixed Green Salad

American Lettuce Blends, Tomatoes, Carrots, Cucumbers and Balsamic Vinaigrette Dressing

Caesar Salad

Fresh Hearts of Romaine Lettuce, Parmigiano-Reggiano Cheese, Focaccia Croutons and Traditional Caesar Dressing

Salad of Field Greens

Baby Field Greens, Citrus Segments, Candied Walnuts, Yellow and Red Tomatoes, Goat Cheese Medallions and Raspberry Vinaigrette Dressing

Wedge Salad

Iceberg Lettuce, Applewood-Smoked Bacon, Sweet Cherry Tomatoes, Crumbled Blue Cheese and Creamy Blue Cheese Dressing

Caprice Salad

Vine Ripe Tomato, Buffalo Mozzarella, Fresh Basil and Sundried Tomato Vinaigrette

Displays

(Select 2)

- Imported & Domestic Cheese Display
Served with Fresh Fruit Garnish and Assorted Crackers
- Vegetable Crudités
Served with House Made Dressings
- Grilled Vegetables
Served with Assorted Focaccia Breads
- Hot Spinach & Artichoke *Served with Toasted Pita Points*
- Fresh Seasonal Fruit & Berry Display

Bruschetta Bar

Balsamic Marinated Roma Tomatoes, Roasted Garlic, Roasted Eggplant, Torn Basil, Shredded Reggiano Parmesan, Extra Virgin Olive Oil, Aged Balsamic, Olive Oil Toasted Baguette and Assorted Focaccia

Antipasto Display

Shaved Prosciutto, Hard Salami, Provolone, Fresh Buffalo Mozzarella, Roasted Peppers, Grilled Vegetables, Kalamata Olives, Aged Balsamic and Extra Virgin Olive Oil

Mediterranean Tapas Display

Assorted Grecian Olives, Roasted Peppers, Hummus, Assorted Hard and Soft Cheeses, Aged Balsamic, Extra Virgin Olive Oils, Toasted Pita Pointes and Assorted French Breads

Assorted Sushi Display Served with Traditional Garnishes

Vegetable and starch Selections

(Select 2)

- Vegetable Medley
- Green Beans Amandine
- Grilled Vegetables
- Striped Red Bliss Potatoes
- Rice Pilaf
- Idaho Mashed Potatoes
- Sweet Mashed Potatoes

The Palm Beach Package Also Includes:

Freshly Baked Assorted Rolls & Butter,
Regular & Decaffeinated Coffee, Selection of
Herbal Teas, and Assorted Soft Drinks

THE PALM BEACH

Butler Passed Hors D'oeuvres

(Select 3)

Pasta Station

Penne and Cheese Tortellini Pastas tossed in Pesto, Alfredo and Pomodoro Sauces

Mashed Potato Bar

Sweet and White Potatoes piped into Martini Glasses and served with Honey, Brown Sugar, Sweet Butter, Green Onions, Shredded Cheese, Sour Cream and Applewood-Smoked Bacon

Oriental Stir Fry Station

Assorted Stir Fry Vegetables, Chicken and Beef

Beef and Chicken Fajita Station

Warmed Soft Flour Tortilla, Red and Green Peppers, Onions, Guacamole, Salsa, Sour Cream and Shredded Cheese

Turkey Carving Station

Served with Turkey Gravy, Cranberry and Apple Sauces and Assorted Rolls

Honey Baked Ham Carving Station

Served with Dark Cherry Sauce, Imported Mustard and Assorted Rolls

Salmon en Croute Carving Station

Scottish Salmon baked in Puff Pastry and served with Champagne Dill Sauce

Roasted Black Grouper Carving Station

Black Grouper, Spinach, Olives and Feta Cheese in Phyllo Dough and served with Tomato Coulis

Carved Roasted New York Strip Station

Served with Balsamic Bordelaise and Bearnaise Sauces, Creamy Horseradish Sauce and Traditional Horseradish and Assorted Rolls

Carved Prime Rib of Beef Station

Served with Natural Au Jus, Creamy Horseradish, Traditional Horseradish and Assorted Rolls

Brazilian Churrasco Swords Station

Beef, Chicken and Sausage Swords served with Romesco and Chimichurri Sauces

Roasted Tenderloin of Beef Carving Station

Served with Balsamic Bordelaise and Bearnaise Sauces, Creamy Horseradish Sauce and Traditional Horseradish and Assorted Rolls

Deli Station

Pastrami, Corned Beef and Brisket served with Assorted Rolls and Appropriate Condiments

Dessert

Custom Cake or Plated Dessert

(Select 1)

The Saint Julien

Rich Chocolate Cake with Hazelnut Praline Mousse and Vanilla cream Brulee center Topped with Roasted Hazelnuts served with Caramel Foam and Chocolate Chips (nuts allergy Hazelnut)

Lemon Cheesecake

Creamy White Chocolate Cream Cheese Lemon with Almond Honey Lemon Granola Crust Topped with Lemon Gelée served with Raspberry sauce (nuts allergy Almonds)

Delcie de Fromage

Lime Biscuit layered with Fromage Blanc Lemon Mousse and Strawberry Jelly center coated in a clear Glaze Served with Strawberry Sponge and Raspberry Sauce

White and Black Forest Cake

Moist Vanilla Cake Layered with White Chocolate Mascarpone Cream and Chocolate Mousse with Cherry punch center Topped with White and Black Chocolate Shavings

Petite Elise (SF, GF)

Chocolate and Raspberry Mousse with Vanilla Cake coated in a rich Chocolate Glaze Topped with Raspberry Quenelle and Chocolate Décor (Can choose between regular or SF, GF) (nuts allergy only in GF Almonds)

Marocchino Coffee

Rich Chocolate cake with Hazelnut Praline Crunch Chocolate cream and Coffee Italian Butter cream Coated in a Ganache Served with Coffee Sauce (nuts allergy Hazelnut)

