

# PALACE STATION®

## BANQUET & CATERING GUIDE

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE & DOES NOT INCLUDE A 21% SERVICE CHARGE AND AN 8.25% NV STATE SALES TAX – JANUARY 2018

*\*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness.*

*Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

# PALACE STATION®

## REFRESHMENTS

FRESHLY BREWED COFFEE & DECAFFEINATED  
COFFEE | \$45 PER GALLON

ASSORTMENT OF HARNEY AND SON'S™  
PREMIUM TEAS | \$45 PER GALLON

HARNEY AND SON'S™ ICED TEA | \$45 PER GALLON

HARNEY AND SON'S™ SWEET TEA | \$45 PER GALLON

LEMONADE | \$45 PER GALLON

FRUIT PUNCH | \$45 PER GALLON

HOT CHOCOLATE | \$45 PER GALLON

HOT APPLE CIDER | \$45 PER GALLON

INFUSED WATER | \$20 PER GALLON  
3 GALLON MINIMUM  
CUCUMBER CITRUS  
RASPBERRY LIME  
WATERMELON ROSEMARY  
BLACKBERRY SAGE  
PINEAPPLE MINT  
STRAWBERRY MINT

FRESHLY SQUEEZED ORANGE, CRANBERRY, APPLE &  
GRAPEFRUIT JUICES | \$25 PER QUART

ASSORTED NAKED JUICES | \$6 EACH

ASSORTED PEPSI SOFT DRINKS | \$3 EACH

BOTTLED WATER | \$2 EACH

CHILLED PANNA AND SAN PELLEGRINO WATER | \$6 EACH  
(16.9 OZ)

CHILLED PANNA AND SAN PELLEGRINO WATER | \$10 EACH  
(1 LITER)

INDIVIDUAL CHOCOLATE AND WHOLE MILK | \$4 EACH

STARBUCKS® FRAPPUCCINOS & DOUBLE SHOT | \$6 EACH  
ASSORTED FLAVORS

REGULAR AND SUGAR FREE RED BULL | \$6 EACH

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## SNACKS

ASSORTED BAGELS AND CREAM CHEESE | \$37 PER DOZEN

FRESH BAKED CINNAMON ROLLS WITH CREAM CHEESE ICING | \$37 PER DOZEN

ASSORTED FRESHLY MADE CROISSANTS, MUFFINS, DONUTS AND DANISH | \$30 PER DOZEN

CHEF'S SELECTION OF ASSORTED BREAKFAST PASTRIES | \$30 PER DOZEN

FRESHLY BAKED CHOCOLATE CHIP, WHITE CHOCOLATE MACADAMIA NUT, OATMEAL RAISIN, AND PEANUT BUTTER COOKIES | \$30 PER DOZEN

HOUSE MADE RICE KRISPY TREATS | \$30 PER DOZEN

ASSORTMENT OF DOUBLE LAYER BLONDIES AND FUDGE BROWNIES | \$30 PER DOZEN

ASSORTED DESSERT PASTRIES | \$30 PER DOZEN

INDIVIDUAL BAGS OF FRITO LAY BRAND CHIPS | \$2 EACH

INDIVIDUAL BAGS OF VICKIE'S BRANCH CHIPS | \$3 EACH

SEASONAL WHOLE FRESH FRUIT | \$3 PER PIECE

ASSORTMENT OF GRANOLA BARS | \$2 EACH

ASSORTED CANDY BARS TO INCLUDE KIT KAT™, M&M'S™, REESE'S™, AND SNICKER™ | \$3 EACH

SELECTION OF FLAVORED YOGURTS | \$4 EACH

## SNACKS CONTINUED

EACH ORDER SERVES 10 GUESTS EACH

FRESHLY POPPED POPCORN | \$20 PER ORDER

SOUTHWESTERN CORN TORTILLA CHIPS WITH SALSA | \$20 PER ORDER

SELECTION OF MIXED NUTS | \$30 PER POUND SERVES 10 PEOPLE

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## THEMED REFRESHMENT BREAKS

MINIMUM 20 GUESTS

ALL THEMED REFRESHMENT BREAKS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S™ ICED AND HOT TEAS, ASSORTED SOFT DRINKS, AND BOTTLED WATER

**BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE**

### **MOVIE NIGHTS | \$13 PER GUEST**

BUTTERED POPCORN POPPED TO ORDER  
NACHOS WITH ASSORTED TOPPINGS  
ASSORTED CANDIES AND CANDY BARS

### **ICE CREAM PARLOR | \$14 PER GUEST**

VANILLA AND CHOCOLATE ICE CREAMS  
CHOCOLATE, STRAWBERRY, AND CARAMEL SAUCES  
ASSORTED CANDY TOPPINGS AND JIMMIES  
ROOT BEER FOR ROOT BEER FLOATS

### **THE COOKIE JAR | \$14 PER GUEST**

FRESH BAKED COOKIES  
DOUBLE RICH CHOCOLATE BROWNIES  
ASSORTED CANDY BARS  
WHOLE MILK AND CHOCOLATE MILK

### **HEALTH NUT | \$14 PER GUEST**

WHOLE FRESH FRUIT  
GRANOLA BARS  
SELECTION OF FLAVORED YOGURTS  
ASSORTED JUICES

### **HEALTH NUT PLUS | \$15 PER GUEST**

MEDITERRANEAN HUMMUS AND BABA GANOUSH  
VEGETABLE CRUDITÉ  
ROASTED GARLIC AND PEPPERS  
OLIVE OILS AND PITA BREAD

### **THE 7TH INNING STRETCH | \$16 PER GUEST**

HOT PRETZELS WITH SPICY AND YELLOW MUSTARD  
ASSORTED INDIVIDUAL BAGS OF CHIPS  
PEANUTS IN THE SHELL

SELECTION OF ONE (1) FROM THE FOLLOWING:  
PETITE ALL BEEF FRANKS WRAPPED IN PUFF PASTRY  
MINIATURE CORN DOGS

### **SOUTH OF THE BORDER | \$17 PER GUEST**

CRISPY CORN TORTILLA CHIPS AND SALSA  
CHURROS

### **SELECTION OF ONE (1) FROM THE FOLLOWING:**

MINIATURE BURRITOS  
JALAPEÑO POPPERS  
MINIATURE TAQUITOS

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## EXECUTIVE MEETING PACKAGE

### \$45 PER GUEST

MINIMUM 20 GUESTS

ALL PACKAGES INCLUDE A CONTINENTAL BREAKFAST, MID-MORNING BREAK, LUNCH & AFTERNOON BREAK SERVED WITH COFFEE, DECAFFEINATED COFFEE, HARNEY AND SON'S<sup>™</sup> ICED AND HOT TEAS BOTTLED WATER AND SOFT DRINKS SERVED DURING MID-MORNING AND AFTERNOON BREAKS

**SERVICE PROVIDED FOR 90 MINUTES FOR CONTINENTAL BREAKFAST AND LUNCH  
30 MINUTE SERVICE FOR MID MORNING AND AFTERNOON BREAKS**

#### MORNING CONTINENTAL BREAKFAST

FRESHLY BAKED SCONES, MUFFINS, AND DANISH  
SWEET BUTTER, MARMALADE, AND FRUIT PRESERVES  
FRESH FRUIT DISPLAY  
CHILLED ORANGE, CRANBERRY, GRAPEFRUIT, AND APPLE JUICES

#### MID-MORNING BREAK

COFFEE, TEA, BOTTLED WATER, AND SOFT DRINK REFRESH

#### AFTERNOON BREAK

COFFEE, TEA, BOTTLED WATER, AND SOFT DRINK REFRESH

#### SELECTION OF TWO (2) BREAK SNACKS

FRESH BAKED COOKIES AND BROWNIES  
WHOLE FRESH FRUIT  
BOWL OF PRETZELS  
GRANOLA BARS  
CRISPY CORN TORTILLA CHIPS AND SALSA  
FRESHLY POPPED POPCORN

#### BREAKFAST ENHANCEMENTS | \$10 PER GUEST

SCRAMBLED EGGS  
BREAKFAST POTATOES  
BISCUITS & COUNTRY GRAVY

#### SELECTION OF TWO (2) BREAKFAST MEATS

GRILLED SAUSAGE PATTIES  
SMOKEHOUSE BACON  
MAPLE SAUSAGE LINKS

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## SELECTION OF ONE (1) LUNCH BUFFET:

### SANDWICHES AND WRAPS

PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS  
CHEF'S PASTA SALAD  
CHEF'S SELECTION OF ASSORTED SANDWICHES & WRAPS  
INDIVIDUAL BAGS OF CHIPS  
FRESH FRUIT  
CHEF'S SWEET TABLE

### ITALIAN

PALACE HOUSE SALAD SERVED WITH ITALIAN INSPIRED SALAD TOPPINGS AND DRESSINGS  
TRADITIONAL CAESAR SALAD WITH PARMESAN CHEESE AND HERBED CROUTONS  
CHICKEN MADEIRA  
SPAGHETTI MARINARA WITH MEATBALLS  
SAUTÉED VEGETABLE MEDLEY  
GARLIC BREAD & FOCACCIA  
CHEF'S SWEET TABLE

### BBQ

PALACE HOUSE SALAD SERVED WITH RANCH & ITALIAN DRESSINGS  
COLE SLAW **OR** POTATO SALAD  
CREAMY MACARONI & CHEESE, MASHED POTATOES **OR** BAKED BEANS  
CORN ON THE COB **OR** VEGETABLE MEDLEY  
CORN BREAD WITH HONEY BUTTER  
CHEF'S SWEET TABLE

## SELECTION OF TWO (2) ENTRÉES

BBQ CHICKEN  
BBQ PULLED PORK  
BBQ BRISKET

### MEXICAN

PALACE HOUSE SALAD SERVED WITH SOUTHWESTERN SALAD TOPPINGS AND DRESSINGS  
CRISPY TORTILLA CHIPS AND SALSA BAR  
REFRIED BEANS & SPANISH RICE  
FAJITA AND TACO BAR TO INCLUDE:  
SOFT FLOUR TORTILLAS & CRUNCHY CORN TACO SHELLS  
CHICKEN FAJITAS WITH GRILLED PEPPERS & ONIONS  
SEASONED GROUND BEEF  
SHREDDED LETTUCE, CHOPPED TOMATOES, ONIONS, BLACK OLIVES, AND JALAPEÑOS  
SOUR CREAM, GUACAMOLE, PICO DE GALLO, SHREDDED JACK & CHEDDAR CHEESES  
CHEF'S SWEET TABLE

### ASIAN

PALACE HOUSE SALAS SERVED WITH ASIAN INSPIRED SALAD TOPPINGS AND DRESSINGS  
CUCUMBER SALAD WITH RICE WINE VINAIGRETTE  
ORANGE CHICKEN  
VEGETABLE CHOW MEIN  
STIR FRIED VEGETABLES  
WHITE, BROWN **OR** FRIED RICE  
CHEF'S SWEET TABLE

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## LIGHT BREAKFAST BUFFET SELECTIONS

MINIMUM 10 GUESTS

### CONTINENTAL \$15 PER GUEST

FRESHLY BAKED CROISSANTS, MUFFINS, AND DANISH

SWEET BUTTER, MARMALADE, AND FRUIT PRESERVES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF HARNEY AND SON'S™ ICED AND HOT TEAS

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, APPLE & CRANBERRY JUICES

### PALACE CONTINENTAL \$17 PER GUEST

FRESHLY BAKED SCONES, CROISSANTS, MUFFINS, AND DANISH

SWEET BUTTER, HONEY, MARMALADE, AND FRUIT PRESERVES

SEASONAL FRESH FRUIT AND BERRIES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF HARNEY AND SON'S™ ICED AND HOT TEAS

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, APPLE & CRANBERRY JUICES

### PALACE CONTINENTAL PLUS \$21 PER GUEST

FRESHLY BAKED SCONES, CROISSANTS, MUFFINS, BAGELS, AND DANISH

SWEET BUTTER, MARMALADE, FLAVORED CREAM CHEESE, AND FRUIT PRESERVES

SEASONAL FRESH FRUIT AND BERRIES

OATMEAL WITH BROWN SUGAR & RAISINS

ASSORTED COLD CEREALS

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF HARNEY AND SON'S™ ICED AND HOT TEAS

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, APPLE & CRANBERRY JUICES

### BREAKFAST ENHANCEMENTS

SAUSAGE, EGG, AND CHEESE BISCUITS | \$5 PER GUEST

HAM, EGG, AND CHEESE BISCUITS | \$5 PER GUEST

SUNRISE BREAKFAST QUESADILLAS WITH FRESH TOMATO SALSA | \$5 PER GUEST

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## BREAKFAST BUFFETS

MINIMUM 20 GUESTS

ALL BREAKFASTS SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S™ HOT AND ICED TEAS, AND CHILLED ORANGE, CRANBERRY, GRAPEFRUIT, AND APPLE JUICES

### THE CLASSIC \$23 PER GUEST

FRESH FRUIT DISPLAY

SCRAMBLED EGGS

BREAKFAST POTATOES

BISCUITS & COUNTRY GRAVY

FRESHLY BAKED SCONES, MUFFINS, AND DANISH  
SWEET BUTTER, MARMALADE, AND FRUIT PRESERVES

### SELECTION OF TWO (2) BREAKFAST MEATS

GRILLED SAUSAGE PATTIES  
SMOKEHOUSE BACON  
MAPLE SAUSAGE LINKS

### THE ELITE \$26 PER GUEST

FRESH FRUIT DISPLAY

SCRAMBLED EGGS

BAKED EGGS WITH FARMHOUSE  
CHEDDAR AND BREAKFAST POTATOES

BREAKFAST POTATOES

ASSORTED BREAKFAST PASTRIES  
SWEET BUTTER, HONEY, MARMALADE,  
AND FRUIT PRESERVES

### SELECTION OF TWO (2) BREAKFAST MEATS

GRILLED SAUSAGE PATTIES  
SMOKEHOUSE BACON OR TURKEY  
BACON  
MAPLE SAUSAGE LINKS

### SELECTION OF TWO (2) HOT ENTRÉES

FRENCH TOAST  
PANCAKES  
MINIATURE WAFFLES

### CHICKEN & WAFFLES \$27 PER GUEST

SOUTHERN FRIEND CHICKEN

GOLDEN BELGIAN WAFFLES

SOFT BUTTER AND WARM MAPLE SYRUP

BISCUITS & COUNTRY GRAVY

COUNTRY SCRAMBLED EGGS

SMOKEHOUSE MAPLE SAUSAGE &  
HASH BROWN CASSEROLE

CHEESY CHEDDAR GRITS

HOT BREAKFAST OATS WITH BROWN  
SUGAR

SEASONAL FRESH FRUIT AND BERRIES

CINNAMON ROLLS AND BLUEBERRY  
MUFFINS

SWEET BUTTER AND FRUIT PRESERVES

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## BRUNCH BUFFETS

### THE GRAND BRUNCH | \$39 PER GUEST SERVED BY 11:30 AM

FRESHLY BAKED SCONES, MUFFINS, AND DANISH

SWEET BUTTER, MARMALADE, AND FRUIT PRESERVES

FRESH FRUIT DISPLAY

SCRAMBLED EGGS

OATMEAL WITH BROWN SUGAR & RAISINS

ASSORTED COLD CEREALS

DOMESTIC CHEESE DISPLAY GARNISHES WITH CRACKERS AND ARTISAN BREADS

PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

SAUTÉED CHICKEN MARSALA

CHEF'S VEGETABLE MEDLEY

WILD RICE PILAF

CHEF'S SWEET TABLE

### SELECTION OF TWO (2) BREAKFAST MEATS

GRILLED SAUSAGE PATTIES

SMOKEHOUSE BACON

MAPLE SAUSAGE LINKS

### BREAKFAST ENHANCEMENTS

SMOKED SALMON SPREAD | \$1 PER PERSON

### THE GRAND BRUNCH | \$39 PER GUEST SERVED BY 11:30 AM

FRESHLY BAKED SCONES, MUFFINS, BAGELS, AND DANISH

SWEET BUTTER, HONEY, MARMALADE, CREAM CHEESE & FRUIT PRESERVES

FRESH FRUIT DISPLAY

SCRAMBLED EGGS

DOMESTIC CHEESE DISPLAY GARNISHES WITH CRACKERS & ARTISAN BREADS

PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

TOMATO & CUCUMBER SALAD

SAUTÉED CHICKEN FRANCAISE

SEASONAL WHITE FISH WITH BRUSCHETTA TOPPING

CHEF'S VEGETABLE MEDLEY

ROSEMARY & HERB ROASTED POTATOES

CHEF'S SWEET TABLE

### SELECTION OF TWO (2) BREAKFAST MEATS

GRILLED SAUSAGE PATTIES

SMOKEHOUSE BACON OR TURKEY BACON

MAPLE SAUSAGE LINKS

### SELECTION OF TWO (2) HOT ENTRÉES

FRENCH TOAST

PANCAKES

MINIATURE WAFFLES

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## PLATED BREAKFAST SELECTIONS

MINIMUM 20 GUESTS

ALL BREAKFAST ENTRÉES ARE SERVED FAMILY STYLE WITH FRESHLY BAKED BREAKFAST PASTRIES, BUTTER AND PRESERVES  
CHILLED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ ICED AND HOT TEAS

### THE CLASSIC \$25 PER GUEST

SCRAMBLED EGGS

BREAKFAST POTATOES

### SELECTION OF TWO (2) BREAKFAST MEATS

GRILLED SAUSAGE PATTIES

SMOKEHOUSE BACON OR TURKEY BACON

MAPLE SAUSAGE LINKS

CENTER CUT HAM STEAK

### NEW YORK STEAK & EGGS \$27 PER GUEST

GRILLED 6 OZ STEAK

SCRAMBLED EGGS

BREAKFAST POTATOES

SAUTÉED ASPARAGUS

### CHORIZO CON HUEVOS \$27 PER GUEST

EGGS SCRAMBLED WITH CHORIZO SAUSAGE

REFRIED BEANS

CORN TORTILLAS AND FRESH PICO DI GALLO

### COUNTRY STYLE EGGS BENEDICT \$30 PER GUEST

SPLIT BUTTERMILK BISCUIT TOPPED WITH TWO MAPLE SAUSAGE  
PATTIES, POACHED EGGS, AND COUNTRY GRAVY

POTATO HASH BROWNS

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## BOXED LUNCHES

**\$22 PER GUEST**

MINIMUM 10 GUESTS

### ALL BOXED LUNCHES INCLUDE THE FOLLOWING:

BOTTLED WATER  
INDIVIDUAL BAG OF CHIPS  
INDIVIDUAL WRAPPED COOKIE  
FLATWARE AND NAPKIN

### SELECTION OF ONE (1) STARTER

PESTO PASTA SALAD  
FRUIT SALAD  
WHOLE FRUIT (APPLE, BANANA OR ORANGE)

### SELECTION OF TWO (2) ENTRÉES ON HOAGIE, CROISSANT OR WRAP:

ROAST BEEF  
HAM & SWISS  
TUNA SALAD  
TURKEY PROVOLONE  
GRILLED CHICKEN CAESAR SALAD  
VEGETARIAN

### ENHANCEMENTS:

ASSORTED SOFT DRINKS | \$3 PER PERSON  
ASSORTED CANDY BARS | \$2.50 PER PERSON

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## LUNCHEON BUFFETS

MINIMUM 20 GUESTS

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

### THE DELI \$24 PER GUEST

PALACE HOUSE SALAD SERVED WITH TOPPINGS & DRESSING

CHEF'S CHILLED PASTA SALAD

CHEF'S SELECTION OF SOUP OF THE DAY

DISPLAY OF CARVED DELI MEATS:  
HONEY SMOKED HAM, ROAST TURKEY & SALAMI

ASSORTED SLICED CHEESES:  
AMERICAN, PROVOLONE & SWISS

LEAF LETTUCE, SLICED TOMATOES,  
SHAVED RED ONIONS & PICKLES

DELI STYLES MUSTARDS, CREAMY  
HORSERADISH & MAYONNAISE

WHEAT, WHITE & SOURDOUGH BREADS

### SELECTION OF TWO (2) ENTRÉES

EGG SALAD

TUNA SALAD

CLASSIC CHICKEN SALAD

### DELI ENHANCEMENTS

ROAST BEEF | \$1 PER PERSON

### THE RANCHO \$26 PER GUEST

#### SELECTION OF TWO (2)

##### STARTERS

PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

GARDEN VEGETABLE DISPLAY WITH HERB DIP AND RANCH

DOMESTIC CHEESE DISPLAY GARNISHED WITH CRACKERS AND ARTISAN BREADS

ROASTED VEGETABLE SALAD

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERB CROUTONS

COUNTRY POTATO SALAD

CHEF'S CHILLED PASTA SALAD

TOMATO & CUCUMBER SALAD

### SELECTION OF TWO (2) ENTRÉES

CHICKEN BREAST -  
MARSALA, PICCATA, FRANCAISE, HERB ROASTED MARINADE

PENNE POMODORO

PASTA PRIMAVERA WITH PESTO

SLICED ROAST SIRLOIN

### SELECTION OF TWO (2) ACCOMPANIMENTS

CREAMY MASHED POTATOES

HERB ROASTED POTATOES

WHITE RICE OR RICE PILAF

GREEN BEANS AMANDINE

STEAMED BROCCOLI

CHEF'S VEGETABLE MEDLEY

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## LUNCHEON BUFFETS CONTINUED

MINIMUM 20 GUESTS

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

### SPIRIT OF THE DRAGON

**\$29 PER GUEST**

PALACE HOUSE SALAD SERVED WITH ASIAN INSPIRED SALAD TOPPINGS AND DRESSINGS

**OR**

ASIAN NOODLE SALAD

CUCUMBER SALAD WITH RICE WINE VINAIGRETTE

VEGETARIAN EGG ROLLS

CHICKEN -  
KUNG PAO, LEMON, ORANGE,  
GENERAL'S OR SWEET & SOUR

BEEF -  
FIRECRACKER, MONGOLIAN OR BEEF &  
BROCCOLI

### SELECTION OF TWO (2) ACCOMPANIMENTS

STIR FRIED VEGETABLES  
WHITE RICE **OR** BROWN RICE  
VEGETABLE FRIED RICE  
VEGETABLE CHOW MEIN

### ENHANCEMENTS (PRICE QUOTE)

SUSHI BOAT  
SWEET & SOUR SHRIMP  
KALBI RIBS

### A TASTE OF MEXICO

**\$27 PER GUEST**

PALACE HOUSE SALAD SERVED WITH SOUTHWESTERN SALAD TOPPINGS AND DRESSINGS

**OR**

SOUTHWESTERN TORTILLA SOUP

CRISPY TORTILLA CHIPS AND SALSA

FAJITA AND TACO BAR TO INCLUDE:  
CHICKEN FAJITAS WITH GRILLED  
PEPPERS & ONIONS

SEASONED GROUND BEEF

SHREDDED LETTUCE, CHOPPED  
TOMATOES, ONIONS, BLACK OLIVES,  
AND JALAPEÑOS

SOUR CREAM, GUACAMOLE, AND  
PICO DE GALLO

SHREDDED JACK & CHEDDAR CHEESES

REFRIED BEANS

SPANISH RICE

### MEXICAN ENHANCEMENTS

BEEF TAQUITOS | \$2 PER GUEST

### PICNIC AT THE PALACE

**\$29 PER GUEST**

PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS & DRESSINGS

FRESH FRUIT DISPLAY

CORN ON THE COB

COUNTRY POTATO SALAD **OR** CREAMY  
COLE SLAW

MASHED SWEET POTATOES **OR** MASHED  
POTATOES

BAKED MACARONI & CHEESE **OR**  
BAKED BEANS

FRUIT PUNCH **OR** LEMONADE

### SELECTION OF TWO (2) ENTRÉES

GRILLED SIRLOIN BURGERS  
BBQ CHICKEN BREASTS  
HOT DOGS  
CORN DOGS  
BUTTERMILK FRIED CHICKEN

### PICNIC ENHANCEMENTS

BBQ SHRIMP | \$4 PER GUEST  
BBQ SALMON | \$4 PER GUEST  
BBQ SPARE RIBS | \$4 PER GUEST  
PEACH COBBLER | \$2 PER GUEST

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# PALACE STATION®

## LUNCHEON BUFFETS CONTINUED

MINIMUM 20 GUESTS

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

### ITALIAN FAVORITES

**\$29 PER GUEST**

TRADITIONAL CAESAR SALAD WITH PARMESAN CHEESE AND HERBED CROUTONS

**OR**

PALACE HOUSE SALAD SERVED WITH ITALIAN INSPIRED SALAD TOPPINGS AND DRESSINGS

ANTIPASTO SALAD

ITALIAN VEGETABLE MEDLEY

POLENTA WITH MUSHROOMS

GARLIC BREAD

### SELECTION OF TWO (2) ENTRÉES

CHICKEN BREAST -

*PICCATA, PARMESAN, MILANESE, MADEIRA*

MANICOTTI FLORENTINE

ITALIAN SAUSAGE & PEPPERS

SIRLOIN STEAKS WITH PORT WINE DEMI

SPAGHETTI MARINARA WITH MEATBALLS

### ITALIAN ENHANCEMENTS

CHEESE TORTELLINI AND PENNE PASTA STATION | \$5 PER GUEST

PERSONALIZED CHEF FEE OF \$100 PER 100 GUESTS APPLIES

### HOME STYLE BBQ

**\$29 PER GUEST**

PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

CORN BREAD WITH HONEY BUTTER

COUNTRY POTATO SALAD **OR** CREAMY COLE SLAW

MASHED SWEET POTATOES **OR** MASHED POTATOES

BAKED MACARONI & CHEESE **OR** BAKED BEANS

CORN ON THE COB **OR** VEGETABLE MEDLEY

PEACH COBBLER

### SELECTION OF TWO (2) ENTRÉES

BBQ CHICKEN

BBQ PULLED PORK

BBQ BRISKET

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# PALACE STATION®

## LUNCHEON BUFFETS CONTINUED

MINIMUM 20 GUESTS

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

### THE GRAND | \$30 PER GUEST

#### SELECTION OF TWO (2) STARTERS

PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

GARDEN VEGETABLE DISPLAY WITH HERB DIP AND RANCH

DOMESTIC CHEESE DISPLAY GARNISHED WITH CRACKERS AND ARTISAN BREADS

ROASTED VEGETABLE SALAD

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERB CROUTONS

COUNTRY POTATO SALAD

CHEF'S CHILLED PASTA SALAD

TOMATO & CUCUMBER SALAD

#### SELECTION OF TWO (2) ENTRÉES

CHICKEN BREAST -  
MADEIRA, MILANESE, TOMATO & BASIL, ANGELO

PORK LOIN AU JUS

SLICED ROAST SIRLOIN

CHEESE TORTELLINI

GNOCCHI WITH PESTO CREAM

WHITE FISH WITH SOUTHWESTERN PEACH SALSA

#### SELECTION OF TWO (2) ACCOMPANIMENTS

BAKED MACARONI & CHEESE

MASHED POTATOES

HERB ROASTED POTATOES

WILD RICE PILAF

ROASTED CAULIFLOWER

CHEF'S VEGETABLE MEDLEY

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# PALACE STATION®

## LUNCHEON BUFFETS CONTINUED

MINIMUM 20 GUESTS

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERT

### THE DERBY | \$38 PER GUEST

#### STARTERS

SLICED BABY WATERMELON

FIELD GREENS SALAD

SUN-RIPENED TOMATOES, CRUMBLED BLEU CHEESE,  
CUCUMBER BUTTERMILK RANCH DRESSING

HONEYSUCKLE SWEET POTATO SALAD

GRANNY SMITH APPLES AND CANDIED PECANS

SOUTHERN STYLE MACARONI SALAD

DICED COUNTRY HAM, ROASTED CORN, SUNDRIED APRICOTS  
CHARRED SPRING ONIONS

#### ENTRÉES

ROTISSERIE STYLE CHICKEN

TOBACCO ONIONS AND BLACKSTRAP MOLASSES BBQ SAUCE

CAROLINA PULLED PORK

SERVED ON A PRETZEL BUN WITH COLE SLAW

BLACKENED SEASONAL WHITE FISH FILETS

SERVED WITH RED ONION AND CAPER REMOULADE

#### ACCOMPANIMENTS

BUTTER WHIPPED POTATOES

CORN ON THE COB

COUNTRY BISCUITS AND JALAPEÑO CHEDDAR CORNBREAD

SWEET BUTTER

#### SELECTION OF TWO (2) DESSERTS

BAKED CHOCOLATE AND WALNUT TARTS

ASSORTED COOKIES

RED VELVET WHOOPIE PIES

CHOCOLATE WHOOPIE PIES

ASSORTED FRENCH MACARON

MINI CRÈME BRÛLÉE

#### DERBY ENHANCEMENTS

PERSONALIZED CHEF FEE OF \$100 PER 100 GUESTS APPLIES  
2 HOURS MAXIMUM

CARVED TO ORDER AND SERVED WITH WARM MINI ROLLS,  
STONE GROUND MUSTARD, BREAD AND BUTTER PICKLES

CHILI SPICE RUBBED BBQ BEEF BRISKET | \$12 PER GUEST

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# PALACE STATION®

## PLATED LUNCH SELECTIONS

MINIMUM 10 GUESTS

OUR THREE-COURSE LUNCHEON MENU INCLUDES SELECTION OF BREAD & BUTTER, SOUP OR SALAD, VEGETABLE, ENTRÉE, AND DESSERT SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ PLEASE ASK YOUR CATERING REPRESENTATIVE ABOUT MAKING ANY OF THE BELOW SELECTIONS "SURF & TURF." ADDITIONAL FEES APPLY. NO SUGAR ADDED DESSERTS UPON REQUEST. MENTION AT TIME OF BOOKING TO ENSURE AVAILABILITY.

### SELECTION OF ONE (1) SOUP OR SALAD

PALACE HOUSE SALAD SERVED WITH RANCH AND ITALIAN

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS

STEAKHOUSE CHOPPED SALAD

ICEBERG WEDGE SALAD WITH BLUE CHEESE, BACON, AND DICED TOMATOES

SPINACH SALAD WITH WARM BACON VINAIGRETTE

SPINACH SALAD WITH WALNUTS, PEARS, BLUE CHEESE, AND THIN RED ONION

SOUP OF THE DAY

### SELECTION OF ONE (1) VEGETABLE

CHEF'S VEGETABLE MEDLEY

GREEN BEANS AMANDINE

STEAMED BROCCOLI WITH RED PEPPERS

### SELECTION OF ONE (1) ACCOMPANIMENT

CREAMY MASHED POTATOES

WILD RICE PILAF

WHITE RICE

GARLIC MASHED POTATOES

HERB ROASTED POTATOES

BAKED MACARONI & CHEESE

### SELECTION OF ONE (1) DESSERT

NEW YORK STYLE CHEESECAKE WITH BERRY SAUCE

CARROT CAKE WITH CARAMEL SAUCE

SIGNATURE CHOCOLATE CAKE

WARM CINNAMON RAISIN BREAD PUDDING WITH WHISKEY SAUCE

### SELECTION OF ONE (1) ENTRÉE SAUTÉED CHICKEN BREAST \$24 PER GUEST

MARSALA, PICCATA, FRANCAISE, HERB ROASTED MARINADE, MADEIRA, TOMATO & BASIL

### CHICKEN MILANESE | \$26 PER GUEST

### CHICKEN PARMESAN | \$26 PER GUEST

**CALIFORNIA CHICKEN | \$28 PER GUEST**  
STUFFED WITH AVOCADO, MONTEREY JACK CHEESE, AND SUN-DRIED TOMATOES

**CHICKEN OSCAR | \$38 PER GUEST**  
TOPPED WITH ASPARAGUS, LUMP CRAB MEAT, AND FINISHED WITH BÉARNAISE SAUCE

**SAUTÉED SALMON | \$29 PER GUEST**  
BRUSCHETTA TOPPING, FRANCAISE, LEMON CAPER BUERRE BLANC, SOUTHWESTERN PEACH, BLACKENED

**ORANGE ROUGHY | \$30 PER GUEST**  
BRUSCHETTA TOPPING, FRANCAISE, GARLIC PARMESAN, BLACKENED

**SIRLOIN AU POIVRE WITH PORT WINE DEMI | \$27 PER GUEST**

**PASTA PRIMAVERA WITH LEMON SAUCE | \$22 PER GUEST**

**PASTA PRIMAVERA ENHANCEMENTS**  
SAUTÉED CHICKEN | \$4 PER GUEST  
GRILLED SHRIMP | \$6 PER GUEST

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# PALACE STATION®

## DINNER BUFFETS

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

### THE SAHARA | \$37 PER GUEST

#### SELECTION OF THREE (3) STARTERS

PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

GARDEN VEGETABLE DISPLAY WITH HERB DIP AND RANCH

SEASONAL FRUIT DISPLAY

ROASTED VEGETABLE SALAD

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERB CROUTONS

COUNTRY POTATO SALAD

CHEF'S CHILLED PASTA SALAD

TOMATO & CUCUMBER SALAD

#### SELECTION OF THREE (3) ENTRÉES

CHICKEN BREAST -  
MARSALA, PICCATA FRANCAISE, HERB  
ROASTED MARINADE

ROASTED TURKEY WITH ORANGE  
CRANBERRY MARMALADE AND  
HOMEMADE STUFFING

GRILLED OR FRIED PORK CHOPS WITH  
CARMELIZED APPLES

BEEF STROGANOFF

MOM'S POT ROAST

PENNE POMODORO

PASTA PRIMAVERA WITH PESTO

SEASONAL WHITE FISH WITH  
BRUSCHETTA TOPPING

#### SELECTION OF TWO (2) ACCOMPANIMENTS

CREAMY MASHED POTATOES

GARLIC MASHED POTATOES

HERB ROASTED POTATOES

WHITE **OR** BROWN RICE

GREEN BEANS AMANDINE

STEAMED BROCCOLI

CHEF'S VEGETABLE MEDLEY

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# PALACE STATION®

## DINNER BUFFETS CONTINUED

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

### THE WISDOM OF BUDDHA | \$37 PER GUEST

PALACE HOUSE SALAD SERVED WITH ASIAN INSPIRED SALAD TOPPINGS AND DRESSINGS

ASIAN NOODLE SALAD

CUCUMBER SALAD WITH RICE WINE VINAIGRETTE

VEGETARIAN EGG ROLLS

CREAM CHEESE CRAB RANGOONS WITH SWEET AND SOUR SAUCE

CHICKEN -  
KUNG PAO, LEMON, ORANGE, GENERAL'S OR SWEET & SOUR

BEEF -  
FIRECRACKER, MONGOLIAN OR BEEF & BROCCOLI

SWEET & SOUR PORK

### SELECTION OF TWO (2) ACCOMPANIMENTS

STIR FRIED VEGETABLES

WHITE RICE

BROWN RICE

VEGETABLE FRIED RICE

VEGETABLE CHOW MEIN

### BUDDHA ENHANCEMENTS (PRICE QUOTE)

SUSHI BOAT

SWEET & SOUR SHRIMP

KALBI RIBS

### LA DOLCE VITA | \$37 PER GUEST

PALACE HOUSE SALAD SERVED WITH ITALIAN INSPIRED SALAD TOPPINGS

ANTIPASTO SALAD

TRADITIONAL CAESAR SALAD WITH PARMESAN CHEESE AND HERBED CROUTONS

ITALIAN VEGETABLE MEDLEY

POLENTA WITH MUSHROOMS

GARLIC BREAD & FOCACCIA

### SELECTION OF THREE (3) ENTRÉES

CHICKEN BREAST -  
PICCATA, PARMESAN, MILANESE, MADEIRA

MANICOTTI FLORENTINE

ITALIAN SAUSAGE & PEPPERS

FETTUCCHINE ALFREDO

SIRLOIN STEAKS WITH PORT WINE DEMI

SPAGHETTI MARINARA WITH MEATBALLS

### DOLCE VITA ENHANCEMENTS

CHEESE TORTELLINI AND PENNE PASTA STATION | \$6 PER GUEST  
PERSONALIZED CHEF FEE OF \$100 PER 100 GUESTS APPLIES

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# PALACE STATION®

## DINNER BUFFETS CONTINUED

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

### THRILL OF THE GRILL | \$37 PER GUEST

PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

COUNTRY POTATO SALAD

CREAMY COLE SLAW

FRESH FRUIT DISPLAY

MASHED SWEET POTATOES **OR** MASHED POTATOES

BAKED MACARONI & CHEESE

BAKED BEANS

CORN ON THE COB

CORN BREAD WITH HONEY BUTTER

### SELECTION OF THREE (3) ENTRÉES

GRILLED SIRLOIN BURGERS

BBQ CHICKEN BREASTS

HOT DOGS

CORN DOGS

BBQ SPARE RIBS

BUTTERMILK FRIED CHICKEN

### GRILL ENHANCEMENTS (PRICE QUOTE)

BBQ SHRIMP

BBQ GLAZED SALMON

### SPIRIT OF THE SOUTHWEST | \$38 PER GUEST

PALACE HOUSE SALAD SERVED WITH SOUTHWESTERN SALAD TOPPINGS & DRESSINGS

TEX-MEX SALAD WITH BLACK BEANS & CORN

SOUTHWESTERN TORTILLA SOUP

CRISPY TORTILLA CHIPS & SALSA

FAJITA & TACO BAR TO INCLUDE:  
SOFT FLOUR TORTILLAS

CRUNCHY CORN TACO SHELLS

SHREDDED LETTUCE, CHOPPED TOMATOES, ONIONS, BLACK OLIVES & JALAPEÑOS

SOUR CREAM, GUACAMOLE & PICO DE GALLO

SHREDDED JACK & CHEDDAR CHEESES

BEEF TAQUITOS

REFRIED BEANS

SPANISH RICE

### SELECTION OF THREE (3) ENTRÉES

CHICKEN FAJITAS WITH GRILLED PEPPERS & ONIONS

STEAK FAJITAS WITH GRILLED PEPPERS & ONIONS

SEASONED GROUND BEEF

CARNITAS

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# PALACE STATION®

## DINNER BUFFETS CONTINUED

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

### **PALACE GOES SOUTH | \$39 PER GUEST**

PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND ASSORTED DRESSINGS

COLE SLAW

SWEET POTATO SALAD

BLACK EYED PEA SALAD

FRIED OKRA

MASHED SWEET POTATOES

COLLARD GREENS

CORN CASSEROLE

### **SELECTION OF THREE (3) ENTRÉES**

BUTTERMILK FRIED CHICKEN

CHICKEN AND DUMPLINGS

GUMBO SERVED WITH WHITE RICE

HOT LINKS

FRIED CATFISH

### **SOUTHERN ENHANCEMENTS**

SPICY JAMBALAYA | \$4 PER GUEST

SHRIMP ÉTOUFFÉE AND WHITE RICE | \$4 PER GUEST

### **ISLAND CUISINE | \$41 PER GUEST**

PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

HAWAIIAN SEAFOOD SALAD

POTATO SALAD

SEASONAL FRUIT SALAD TOSSED IN COCONUT AND MANGO JUICE

MAPLE AND BROWN SUGAR GLAZED BABY CARROTS

WHITE **OR** BROWN RICE

### **SELECTION OF THREE (3) ENTRÉES**

LECHON KAWALI

SALMON WITH PINEAPPLE TERIYAKI GLAZE

CHICKEN ADOBO

KABOBS WITH GINGER SOY, GREEN ONIONS, AND SESAME OIL

### **ISLAND ENHANCEMENTS (PRICE QUOTE)**

LECHON WHOLE ROASTED PIG

SUSHI BOAT

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# PALACE STATION®

## DINNER BUFFETS CONTINUED

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ROLLS, SWEET BUTTER, AND CHEF'S SELECTION OF ASSORTED THEMED DESSERTS

### THE LUX | \$41 PER GUEST

#### SELECTION OF THREE (3) STARTERS

DOMESTIC CHEESE DISPLAY GARNISHED  
WITH CRACKERS AND ARTISAN BREADS

PALACE STATION CHOPPED SALAD

PALACE HOUSE SALAD SERVED WITH  
SEASONAL SALAD TOPPINGS AND  
DRESSINGS

GARDEN VEGETABLE DISPLAY WITH  
HERB DIP AND RANCH

SEASONAL FRUIT DISPLAY

ROASTED VEGETABLE SALAD

TRADITIONAL CAESAR SALAD SERVED  
WITH PARMESAN AND HERB  
CROUTONS

COUNTRY POTATO SALAD

CHEF'S CHILLED PASTA SALAD

TOMATO & CUCUMBER SALAD

#### SELECTION OF THREE (3) ENTRÉES

CHICKEN BREAST -  
*MADEIRA, MILANESE, TOMATO & BASIL,  
ANGELO*

PORK LOIN AU JUS

BAKED MANDARIN & GINGER GLAZED  
HAM

SLICED ROAST SIRLOIN WITH PORT WINE  
DEMI GLACE

CARVED FLANK STEAK WITH  
CHIMICHURRI SAUCE

CHEESE TORTELLINI

SALMON WITH SOUTHWESTERN PEACH  
SALSA

#### SELECTION OF TWO (2) ACCOMPANIMENTS

BAKED MACARONI & CHEESE

CREAMY CHEDDAR MASHED  
POTATOES

ROSEMARY & HERB ROASTED  
POTATOES

WILD RICE PILAF

ROASTED CAULIFLOWER & BROCCOLI

CREAMED CORN

MAPLE AND BROWN SUGAR GLAZED  
BABY CARROTS

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# PALACE STATION®

## PLATED DINNER SELECTIONS

MINIMUM 25 GUESTS

OUR THREE-COURSE DINNER MENU INCLUDES SELECTION OF BREAD & BUTTER, SOUP OR SALAD, VEGETABLE, ENTRÉE, AND DESSERT SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ PLEASE ASK YOUR CATERING REPRESENTATIVE ABOUT MAKING ANY OF THE BELOW SELECTIONS "SURF & TURF." ADDITIONAL FEES APPLY. NO SUGAR ADDED DESSERTS UPON REQUEST. MENTION AT TIME OF BOOKING TO ENSURE AVAILABILITY.

### SELECTION OF ONE (1) SOUP OR SALAD

PALACE HOUSE SALAD SERVED WITH RANCH AND ITALIAN

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS

STEAKHOUSE CHOPPED SALAD

ICEBERG WEDGE SALAD WITH BLUE CHEESE, BACON, AND DICED TOMATOES

SPINACH SALAD WITH WARM BACON VINAIGRETTE

SPINACH SALAD WITH WALNUTS, PEARS, BLUE CHEESE, AND THIN RED ONION

ROASTED TOMATO BASIL BISQUE

CREAM OF BROCCOLI

NEW ENGLAND CLAM CHOWDER

FRENCH ONION

MINESTRONE

### SELECTION OF ONE (1) VEGETABLE

CHEF'S VEGETABLE MEDLEY

GREEN BEANS AMANDINE

STEAMED BROCCOLI WITH RED PEPPERS

ASPARAGUS

### SELECTION OF ONE (1) ACCOMPANIMENT

CREAMY MASHED POTATOES

WILD RICE PILAF

GARLIC MASHED POTATOES

CHEDDAR MASHED POTATOES

HERB ROASTED POTATOES

BAKED MACARONI & CHEESE

### SELECTION OF ONE (1) DESSERT

NEW YORK STYLE CHEESECAKE WITH BERRY SAUCE

CARROT CAKE WITH CARAMEL SAUCE

SIGNATURE CHOCOLATE CAKE

SEASONAL BERRIES WITH FRESH POUND CAKE AND WHIPPED CREAM

WARM CINNAMON RAISIN BREAD PUDDING WITH WHISKEY SAUCE

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# PALACE STATION<sup>®</sup>

## PLATED DINNER SELECTIONS CONTINUED

### SELECTION OF ONE (1) ENTRÉE

#### CHICKEN

##### SAUTÉED CHICKEN BREAST | \$33 PER GUEST

MARSALA, PICCATA, FRANCAISE, HERB ROASTED MARINADE, MADEIRA, TOMATO & BASIL

##### CHICKEN MILANESE | \$35 PER GUEST

##### CHICKEN PARMESAN | \$35 PER GUEST

##### CALIFORNIA CHICKEN | \$36 PER GUEST

STUFFED WITH AVOCADO, MONTEREY JACK CHEESE, AND SUN-DRIED TOMATOES

##### CHICKEN OSCAR | \$41 PER GUEST

TOPPED WITH ASPARAGUS, LUMP CRAB MEAT, AND FINISHED WITH BÉARNAISE SAUCE

#### BEEF

##### SIRLOIN WITH CLASSIC BÉARNAISE SAUCE | \$41 PER GUEST

##### TRADITIONAL 6 OZ FILET | \$48 PER GUEST

##### TOURNEDOS OF BEEF TENDERLOIN | \$51 PER GUEST

#### PASTA

##### PASTA PRIMAVERA WITH LEMON SAUCE | \$26 PER GUEST

##### FETTUCCHINE ALFREDO | \$26 PER GUEST

#### PASTA ENHANCEMENTS

SAUTÉED CHICKEN | \$4 PER GUEST

GRILLED SHRIMP | \$6 PER GUESTS

#### SEAFOOD

##### SAUTÉED SALMON | \$40 PER GUEST

BRUSCHETTA TOPPING, FRANCAISE, LEMON CAPER BUERRE BLANC, SOUTHWESTERN PEACH, BLACKENED

##### ORANGE ROUGHY | \$41 PER GUEST

BRUSCHETTA TOPPING, FRANCAISE, GARLIC PARMESAN, BLACKENED, FRESH TROPICAL SALSA

#### DUETS

##### SALMON & CHICKEN BREAST | \$50 PER GUEST

##### SIRLOIN & CHICKEN BREAST | \$52 PER GUEST

##### SIRLOIN & SALMON | \$55 PER GUEST

IF OFFERING YOUR GUESTS A CHOICE OF ENTRÉE, THE FOLLOWING GUIDELINES APPLY:

YOU MAY SELECT A MAXIMUM OF 3 ENTRÉE CHOICES TO OFFER

GUARANTEE NUMBER OF EACH ENTRÉE SELECTION IS DUE 7 BUSINESS DAYS PRIOR TO EVENT

GUEST ENTRÉE SELECTION MUST BE IDENTIFIED ON PLACE CARD PROVIDED BY HOST

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# PALACE STATION®

## RECEPTION ENHANCEMENTS

### THE CARVING BOARD

PERSONALIZED CHEF FEE OF \$100 PER 100 GUESTS APPLIES  
2 HOURS MAXIMUM

INCLUDES MINI ROLLS, SAUCES, AIOLI, AND MUSTARDS

### PRICE QUOTE

CAJUN BONELESS TURKEY BREAST | SERVES 35 GUESTS

BOURBON GLAZED HAM | SERVES 45 GUESTS

SLOW ROASTED PRIME RIB | SERVES 35 GUESTS

LECHON WHOLE PIG | SERVES 100 GUESTS

STEAMSHIP ROUND OF BEEF | SERVED 100 GUESTS

### LITE BITES RECEPTION

**\$30 PER GUEST**

FRESH FRUIT DISPLAY

DOMESTIC AND IMPORTED CHEESE DISPLAY

CHICKEN FINGERS

VEGETABLE EGG ROLL

MINI CORN DOGS

CAPRESE SKEWERS

BEEF WELLINGTON

COOKIES AND BROWNIES

### POTATO MARTINI BAR

PERSONALIZED CHEF FEE OF \$100 PER 100 GUESTS APPLIES

### CLASSIC SPUDS | \$16 PER GUEST

YUKON GOLD MASHED POTATOES

APPLE WOOD BACON

SHREDDED CHEESE

CHIVES & SOUR CREAM

### SOUTHERN SPUDS | \$16 PER GUEST

BUTTERMILK AND BLACK PEPPER MASHED POTATOES

SWEET CORN

SOUTHERN FRIED CHICKEN

COUNTRY GRAVY

### SOUTH OF THE BORDER SPUDS | \$16 PER GUEST

YUKON GOLD MASHED POTATOES

GROUND BEEF **OR** TURKEY

JALAPEÑOS & CILANTRO

CRISPY TORTILLA STRIPS

### THE LUCKY CATCH | \$17 PER GUEST

ROASTED GARLIC MASHED POTATOES

SWEET CORN

LOBSTER

GRILLED SHRIMP

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# PALACE STATION®

## RECEPTION ENHANCEMENTS CONTINUED

### GARDEN VEGETABLE DISPLAY

BROCCOLI, CARROTS, CHERRY TOMATOES, CELERY, CUCUMBER, AND SQUASH  
HOUSE MADE RANCH AND BALSAMIC VINAIGRETTE

**SMALL – SERVES 25-35 GUESTS**

**\$180 EACH**

**MEDIUM – SERVES 50-70 GUESTS**

**\$250 EACH**

**LARGE – SERVES 100-125 GUESTS**

**\$340 EACH**

### MEDITERRANEAN HUMMUS, FETA CHEESE, AND BABAGHANOUSH DISPLAY

OLIVES, ROASTED GARLIC, AND PEPPERS  
OLIVE OILS AND PITA BREAD

**SMALL – SERVES 25-35 GUESTS**

**\$180 EACH**

**MEDIUM – SERVES 50-70 GUESTS**

**\$250 EACH**

**LARGE – SERVES 100-125 GUESTS**

**\$340 EACH**

### GRILLED AND CHILLED VEGETABLE DISPLAY

GRILLED EGGPLANT, TOMATO, SQUASH, ASPARAGUS, ROASTED PEPPERS, AND PICKLED ONIONS  
EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR

**SMALL – SERVES 25-35 GUESTS**

**\$180 EACH**

**MEDIUM – SERVES 50-70 GUEST**

**\$260 EACH**

**LARGE – SERVES 100-125 GUESTS**

**\$430 EACH**

### ANTIPASTO DISPLAY

ASSORTMENT OF ITALIAN MEATS AND CHEESES  
ROASTED PEPPERS AND GRILLED VEGETABLES  
OLIVE OIL AND ARTISAN BREADS

**SMALL – SERVES 25-35 GUESTS**

**\$300 EACH**

**MEDIUM – SERVES 50-70 GUESTS**

**\$420 EACH**

**LARGE – SERVES 100-125 GUESTS**

**\$600 EACH**

### SEASONAL FRUIT DISPLAY

SEASONAL MELONS AND BERRIES

**SMALL – SERVES 25-35 GUESTS**

**\$180 EACH**

**MEDIUM – SERVES 50-70 GUESTS**

**\$275 EACH**

**LARGE – SERVES 100-125 GUESTS**

**\$430 EACH**

### IMPORTED AND DOMESTIC CHEESE DISPLAY

SERVED WITH FRESH GRAPES AND BERRIES  
ARTISAN BREADS AND CRACKERS

**SMALL – SERVES 25-35 GUESTS**

**\$230 EACH**

**MEDIUM – SERVES 50-70 GUESTS**

**\$330 EACH**

**LARGE – SERVES 100-125 GUESTS**

**\$480 EACH**

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# PALACE STATION<sup>®</sup>

## HORS D'OEUVRES

MINIMUM ORDER OF 20 PIECES OF EACH SELECTION

### VEGETARIAN | \$3 PER PIECE COLD SELECTIONS

BOURSIN CHEESE & ROASTED GARLIC  
ON A POTATO CRISP

TOMATO & KALAMATA OLIVE  
BRUSCHETTA

CAPRESE SKEWER

### HOT SELECTIONS

VEGETABLE EGG ROLL

ASSORTED MINI QUICHE

### PROTEIN | \$4 PER PIECE COLD SELECTIONS

PROSCIUTTO WRAPPED GRILLED  
ASPARAGUS

PROSCIUTTO WRAPPED MELON

### HOT SELECTIONS

SWEDISH MEATBALLS

ITALIAN SAUSAGE STUFFED  
MUSHROOMS

SESAME CHICKEN SKEWER

CAJUN CHICKEN SKEWER

MINI CHICKEN WELLINGTON

BACON WRAPPED ASPARAGUS

PAN SEARED PORK POT STICKERS

TERIYAKI BEEF SKEWER

BLACKENED RIB EYE KABOB

### SEAFOOD | \$5 PER PIECE COLD SELECTIONS

CITRUS CURED SALMON ON CUCUMBER

SHRIMP & AVOCADO CEVICHE

COCKTAIL SHRIMP

SEARED AHI TUNA ON CUCUMBER

### HOT SELECTIONS

LOUISIANA CRAB CAKE

COCONUT BATTERED SHRIMP

BACON WRAPPED SEA SCALLOP

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# PALACE STATION<sup>®</sup>

## TAPAS STYLE HORS D'OEUVRES

MINIMUM ORDER OF 50 PIECES OF EACH SELECTION

### VEGETARIAN | \$4 PER PIECE COLD SELECTIONS

CAESAR SALAD SHOTS

DEVILED EGG SHOOTERS

TOMATO BRUSCHETTA BITES

YOGURT PARFAIT SHOOTERS

HUMMUS & VEGGIES CUPS

### HOT SELECTIONS

MAC & CHEESE BITES

FRIED RAVIOLI SQUARES

### VEGETARIAN | \$5 PER PIECE COLD SELECTIONS

MINI FRUIT CUPS

### PROTEIN | \$4 PER PIECE COLD SELECTIONS

COBB SALAD SHOTS

### HOT SELECTIONS

PENNE BOLOGNESE SQUARES

HOMEMADE CHILI CUPS

BLT BITES

SPAGHETTI & MEATBALL SQUARES

CHICKEN POT PIE

### PROTEIN | \$5 PER PIECE COLD SELECTIONS

ASIAN CHICKEN SALAD SHOTS

### HOT SELECTIONS

MINI REUBEN MELT

CHICKEN ALFREDO SQUARES

### SEAFOOD | \$5 PER PIECE HOT SELECTIONS

SHRIMP & CHEESE GRITS

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# PALACE STATION®

## DESSERT ENHANCEMENTS

MINIMUM ORDER OF 25 GUESTS PER SELECTIONS

### SWEET AMERICAN PIE

**\$5 PER GUEST**

SERVED WITH FRESH WHIPPED CREAM

**SELECTION OF THREE (3) FROM THE FOLLOWING:**

PUMPKIN PIE

PUMPKIN-BASED CUSTARD FLAVORED WITH NUTMEG & CINNAMON

CHERRY PIE

PLUMP CHERRIES WITH A SUGAR SPRINKLED CRUST

APPLE PIE

FRESH APPLES, CINNAMON & PURE CANE SUGAR IN A LATTICE CRUST

KEY LIME PIE

SWEET TART KEY LIME FILLING IN A GRAHAM CRACKER CRUST

PEACH PIE

JUICY, GLAZED PEACHES IN A MADE-FROM-SCRATCH CRUST

SOUTHERN PECAN PIE

SWEET PECAN HALVES WITH A FLAKY CRUST

BANANA CREAM PIE

BANANA CUSTARD IN A VANILLA WAFER CRUST

### CHOCOLATE AFFAIR

**\$5 PER GUEST**

**SELECTION OF THREE (3) FROM THE FOLLOWING:**

MOUSSE

CHEESECAKE

OREO BROWNIES

COOKIES

DIPPED STRAWBERRIES AND PRETZELS

### STICKS & POPS

**\$5 PER GUEST**

CHEF'S SELECTION OF HANDMADE CONFECTIONS ON STICKS

**SELECTION OF THREE (3) FROM THE FOLLOWING:**

CHOCOLATE TRUFFLES

BON BONS

ASSORTMENT OF VANILLA AND RED VELVET

CAKE POPS

BROWNIE POPS

RICE CRISPY TREATS

### NOTHING BUT CUPCAKES

**\$7 PER GUEST**

**SELECTION OF THREE (3) FROM THE FOLLOWING:**

RED VELVET CAKE WITH CREAM CHEESE FROSTING

VANILLA BEAN CAKE WITH CHOCOLATE FROSTING

CHOCOLATE CAKE WITH VANILLA FROSTING

LEMON CAKE WITH STRAWBERRY FROSTING

CARROT CAKE WITH CREAM CHEESE FROSTING

CUPCAKE SLIDER – CHOCOLATE PATTY, SUGAR TOPPING & ICING

BANANA CUPCAKE WITH PEANUT BUTTER FROSTING & BACON CRUMB

BLUEBERRY COMPOTE, LEMON CUPCAKE & TOASTED ALMOND

### ICE CREAM, YOU SCREAM

**\$8 PER GUEST**

HOT FUDGE, FRESH WHIPPED, CHERRIES, CHOCOLATE, STRAWBERRY, AND CARAMEL TOPPING

**SELECTION OF THREE (3) FROM THE FOLLOWING:**

VANILLA BEAN

CHOCOLATE

STRAWBERRY

COOKIES AND CREAM

**SELECTION OF FIVE (5) FROM THE FOLLOWING:**

CHOCOLATE CHIPS, CHOPPED

PEANUTS, BROWNIE CHUNKS, REESE'S

PEANUT BUTTER CUPS, MARSHMALLOW

FLUFF, SPRINKLES, M&M'S OR CHOPPED

PRETZEL

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