



PACKAGES – MEETING

TOP OF THE MORNING

\$15.99

SERVICE PROVIDED FOR 90 MINUTES FOR CONTINENTAL BREAKFAST AND 30 MINUTES FOR MID-MORNING AND AFTERNOON BREAKS.

❖ **MORNING CONTINENTAL**

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

- ~ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS HOT TEAS
- ~ CHILLED ORANGE, CRANBERRY GRAPEFRUIT AND APPLE JUICES

❖ **MID – MORNING BREAK**

- ~ COFFEE & TEA REFRESH
- ~ ASSORTED PEPSI BRAND SOFT DRINKS AND STATION CASINOS LOGO BOTTLED WATER

ALL INCLUSIVE

\$24.99

SERVICE PROVIDED FOR 90 MINUTES FOR CONTINENTAL BREAKFAST AND 30 MINUTES FOR MID-MORNING AND AFTERNOON BREAKS.

❖ **MORNING CONTINENTAL**

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

- ~ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS HOT TEAS
- ~ CHILLED ORANGE, CRANBERRY GRAPEFRUIT AND APPLE JUICES

❖ **MID – MORNING BREAK**

- ~ COFFEE & TEA REFRESH
- ~ ASSORTED PEPSI BRAND SOFT DRINKS AND STATION CASINOS LOGO BOTTLED WATER

~ **AFTERNOON BREAK**

- ~ COFFEE & TEA REFRESH
- ~ ASSORTED PEPSI BRAND SOFT DRINKS AND STATION CASINOS LOGO BOTTLED WATER

❖ **PLEASE SELECT ONE OF THE FOLLOWING FOR YOUR GUESTS:**

- ~ COOKIES, BROWNIES, AND BLONDIES
- ~ FRESH FRUIT CUPS
- ~ PRETZELS
- ~ GRANOLA & ENERGY BARS
- ~ CHIPS & SALSA
- ~ FRESHLY POPPED POPCORN

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND AN 8.10% NV STATE SALES TAX - PALACE STATION HOTEL & CASINO BANQUET & CATERING MENUS SEPTEMBER 2015

* Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shellstock 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.



PACKAGES – MEETING UPGRADE

LUNCH SELECTIONS

\$16.99

PLEASE SELECT ONE OF THE FOLLOWING LUNCH BUFFETS. ALL LUNCH SELECTIONS COME WITH SIGNATURE COFFEE, DECAFFEINATED COFFEE, HARNEY & SONS HOT TEAS, AND ICED TEA.

❖ **SANDWICHES & 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 BOWL

❖ **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

❖ **MEXICAN**

- ~ PALACE HOUSE SALAD SERVED WITH SOUTHWESTERN SALAD TOPPINGS AND DRESSINGS
- ~ FRESH TORTILLA CHIPS AND SALSA BAR
- ~ 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
- ~ REFRIED BEANS & SPANISH RICE

❖ **ASIAN**

- ~ PALACE HOUSE SALAD 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

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BREAKS – A LA CARTE

❖ SERVED BY THE DOZEN

~ NEW YORK STYLE BAGELS AND AN ARRAY OF CREAM CHEESES	\$35.99
~ WARM FRESH BAKED CINNAMON ROLLS	\$35.99
~ ASSORTED DANISH	\$28.49
~ ASSORTED DONUTS	\$28.49
~ CROISSANTS	\$28.49
~ ASSORTED MUFFINS	\$28.49
~ CHEF'S SELECTION OF ASSORTED BREAKFAST PASTRIES	\$28.49
~ CHEF'S ASSORTMENT OF FRESHLY BAKED GIANT COOKIES	\$28.49
~ RICE KRISPY TREATS	\$28.49
~ ASSORTED PASTRIES	\$28.49
~ DOUBLE LAYER DOUBLE RICH CHOCOLATE BROWNIES	\$28.49
~ DOUBLE LAYER BLONDIES	\$28.49
~ MAGIC BARS	\$28.49

❖ SERVED INDIVIDUALLY

~ ASSORTED INDIVIDUAL BAGS OF CHIPS	\$2.49
~ WHOLE FRESH FRUIT	\$2.49
~ ASSORTMENT OF ENERGY/GRANOLA BARS	\$3.49
~ ASSORTED KING SIZE CANDY BARS	\$3.99
~ SELECTION OF FLAVORED YOGURTS	\$2.99

❖ SERVED BY THE BOWL

~ FRESHLY POPPED POPCORN	
• SERVES 10 GUESTS	\$29.99
~ CHIPOTLE AND YELLOW CORN CHIPS WITH ASSORTED CABO SALSAS	
• SERVES 25 GUESTS	\$44.99
~ SELECTION OF MIXED NUTS	
• PER POUND, SERVES 10 GUESTS	\$44.99

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BREAKS – BEVERAGE

❖ SERVED BY THE GALLON

~ SIGNATURE COFFEE AND DECAFFEINATED COFFEE	\$39.99
~ SIGNATURE DECAFFEINATED COFFEE	\$39.99
~ ASSORTMENT OF HARNEY & SON'S FINE HOT TEAS	\$39.99
~ HARNEY & SON'S CLASSIC ICED TEA	\$39.99
~ SWEET TEA (MADE WITH HARNEY & SON'S ICED TEA)	\$39.99
~ LEMONADE	\$39.99
~ FRUIT PUNCH	\$39.99
~ HOT CHOCOLATE	\$39.99
~ HOT APPLE CIDER	\$39.99

❖ SERVED INDIVIDUALLY

~ STATION CASINOS LOGO BOTTLED WATER	\$2.79
~ ASSORTED PEPSI BRAND SOFT DRINKS	\$2.79
~ SPARKLING WATER	\$4.49
~ ASSORTED INDIVIDUAL NAKED JUICES	\$4.49
~ GATORADE	\$4.99
~ RED BULL	\$4.99

❖ SERVED BY THE QUART

~ GRAPEFRUIT JUICE	\$19.99
~ APPLE JUICE	\$19.99
~ CRANBERRY JUICE	\$19.99
~ ORANGE JUICE	\$19.99

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BREAKS – THEMED

THE ICE CREAM PARLOR

\$11.99

- ❖ VANILLA AND CHOCOLATE ICE CREAMS
- ❖ CHOCOLATE, STRAWBERRY AND CARAMEL SAUCES
- ❖ ASSORTED CANDY TOPPINGS AND JIMMIES

- ❖ SIGNATURE COFFEE AND DECAFFEINATED COFFEE
- ❖ ROOT BEER FOR ROOT BEER FLOATS
- ❖ STATION CASINOS LOGO BOTTLED WATER

~ **PERSONALIZED ATTENDANT FEE APPLIES ~ \$100 PER 100 GUESTS**

THE COOKIE JAR

\$11.99

- ❖ OVERSIZED FRESH BAKED COOKIES
- ❖ DOUBLE LAYER DOUBLE RICH CHOCOLATE BROWNIES & BLONDIES
- ❖ ASSORTED KING SIZE CANDY BARS
- ❖ SIGNATURE COFFEE AND DECAFFEINATED COFFEE
- ❖ ½ PINTS OF WHOLE AND CHOCOLATE MILK

MOVIE NIGHT

\$11.99

- ❖ BUTTERED POPCORN, POPPED TO ORDER
- ❖ ASSORTED KING SIZE CANDIES AND CANDY BARS
- ❖ ASSORTED PEPSI BRAND SOFT DRINKS AND STATION CASINOS LOGO BOTTLED WATER

HEALTH NUT

\$11.99

- ❖ WHOLE FRESH FRUIT
- ❖ GRANOLA BARS
- ❖ ENERGY BARS
- ❖ SELECTION OF FLAVORED YOGURTS
- ❖ ASSORTED INDIVIDUAL NAKED JUICES
- ❖ STATION CASINOS LOGO BOTTLED WATER

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BREAKS – THEMED

SOUTH OF THE BORDER

\$13.49

- ❖ CHIPOTLE AND YELLOW CORN TORTILLA CHIPS SERVED WITH ASSORTED SALSAS
- ❖ CHURROS
- ❖ ASSORTED PEPSI BRAND SOFT DRINKS AND STATION CASINOS LOGO BOTTLED WATER

❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING:**

- ~ MINIATURE BURRITOS
- ~ JALAPEÑO POPPERS
- ~ MINIATURE TAQUITOS

ENHANCEMENTS:

- ❖ VIRGIN MARGARITAS **\$4.00**
- ❖ MARGARITAS **\$6.00**

7TH INNING STRETCH

\$13.49

- ❖ HOT PRETZELS WITH SPICY AND YELLOW MUSTARD
- ❖ ASSORTED INDIVIDUAL BAGS OF CHIPS
- ❖ PEANUTS IN THE SHELL
- ❖ ASSORTED PEPSI BRAND SOFT DRINKS AND STATION CASINOS LOGO BOTTLED WATER

❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING:**

- ~ PETITE ALL BEEF FRANKS WRAPPED IN PUFF PASTRY
- ~ MINIATURE CORN DOGS

ENHANCEMENTS:

- ~ IMPORTED BEERS **\$4.49**
- ~ DOMESTIC BEERS **\$4.00**
- ~ MICROBREW **\$5.00**

A SPOT O' TEA

\$13.99

- ❖ MINIATURE SCONES
- ❖ ASSORTED TEA SANDWICHES
- ❖ ASSORTED MINIATURE FRUIT TARTS & PASTRIES
- ❖ ASSORTMENT OF HARNEY & SON'S FINE HOT TEAS AND STATION CASINOS LOGO BOTTLED WATER

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BREAKFAST - LIGHT SELECTIONS

THE CONTINENTAL

\$12.49

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

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS HOT TEAS
- ❖ CHILLED ORANGE, CRANBERRY, GRAPEFRUIT AND APPLE JUICES

THE PALACE CONTINENTAL

\$13.99

- ❖ FRESHLY BAKED SCONES, CROISSANTS, MUFFINS, AND DANISH
- ❖ SWEET BUTTER, HONEY, MARMALADE, AND FRUIT PRESERVES

- ❖ SEASONAL FRESH FRUIT AND BERRIES

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS HOT TEAS
- ❖ CHILLED ORANGE, CRANBERRY, GRAPEFRUIT AND APPLE JUICES

THE PALACE CONTINENTAL PLUS

\$15.99

- ❖ FRESHLY BAKED SCONES, CROISSANTS, MUFFINS, BAGELS, AND DANISH
- ❖ SWEET BUTTER, MARMALADE, FLAVORED CREAM CHEESES, AND FRUIT PRESERVES

- ❖ SEASONAL FRESH FRUIT AND BERRIES

- ❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING:**
 - ~ SAUSAGE, EGG AND CHEESE BISCUITS
 - ~ HAM, EGG AND CHEESE BISCUIT
 - ~ SUNRISE BREAKFAST QUESADILLA WITH FRESH TOMATO SALSA

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS HOT TEAS
- ❖ CHILLED ORANGE, CRANBERRY, GRAPEFRUIT, AND APPLE JUICES

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BREAKFAST - BUFFET

THE STANDARD

\$18.49

- ❖ FRESH CITRUS, MELON & BERRY SALAD
- ❖ SCRAMBLED EGGS
- ❖ **PLEASE SELECT TWO (2) BREAKFAST MEATS:**
 - ~ GRILLED SAUSAGE PATTY
 - ~ SMOKEHOUSE BACON
 - ~ MAPLE SAUSAGE LINKS
- ❖ BREAKFAST POTATOES
- ❖ BISCUITS & COUNTRY GRAVY
- ❖ FRESHLY BAKED SCONES, MUFFINS, AND DANISH
- ❖ SWEET BUTTER, MARMALADE, AND FRUIT PRESERVES
- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS AND HOT TEAS
- ❖ CHILLED ORANGE, CRANBERRY, GRAPEFRUIT, AND APPLE JUICES

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BREAKFAST – BUFFET

THE ELITE

\$20.49

- ❖ SLICED SEASONAL FRESH FRUIT AND BERRIES

- ❖ SCRAMBLED EGGS
- ❖ BAKED EGGS WITH FARMHOUSE CHEDDAR AND BREAKFAST POTATOES
- ❖ POTATO HASH BROWNS

- ❖ **PLEASE SELECT TWO (2) BREAKFAST MEATS:**
 - ~ GRILLED SAUSAGE PATTY
 - ~ SMOKEHOUSE BACON
 - ~ MAPLE SAUSAGE LINKS
 - ~ TURKEY BACON

- ❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING:**
 - ~ CINNAMON BRIOCHE FRENCH TOAST
 - ~ APPLE STUFFED PANCAKES
 - ~ CHEESE BLINTZES
 - ~ MINIATURE WAFFLES

- ❖ FRESHLY BAKED SCONES, CROISSANTS, MUFFINS, AND DANISH
- ❖ SWEET BUTTER, HONEY, MARMALADE, AND FRUIT PRESERVES

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS AND HOT TEAS
- ❖ CHILLED ORANGE, CRANBERRY, GRAPEFRUIT, AND APPLE JUICES

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BREAKFAST – BUFFET

THE PALACE CHOICE

\$23.49

- ❖ SLICED SEASONAL FRESH FRUIT AND BERRIES
- ❖ FRESH BERRY & YOGURT PARFAITS

- ❖ SCRAMBLED EGGS MARTINIS WITH ASSORTED TOPPINGS
 - ~ SELECTIONS TO INCLUDE: TOMATOES, GREEN PEPPERS, MUSHROOMS, ONIONS, SHRIMP, HAM, SPINACH, SAUSAGE, GRATED CHEDDAR, AND SWISS CHEESE
 - ~ EGG BEATERS AND EGG WHITES AVAILABLE UPON REQUEST

- ❖ BREAKFAST POTATOES

- ❖ **PLEASE SELECT TWO (2) BREAKFAST MEATS:**
 - ~ GRILLED SAUSAGE PATTY
 - ~ SMOKEHOUSE BACON
 - ~ MAPLE SAUSAGE LINKS
 - ~ TURKEY BACON

- ❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING:**
 - ~ CINNAMON BRIOCHE FRENCH TOAST
 - ~ BISCUITS & GRAVY
 - ~ CHEESE BLINTZES
 - ~ MINIATURE WAFFLES
 - ~ CINNAMON-APPLE CRÉPES, VANILLA SAUCE

- ❖ FRESHLY BAKED SCONES, CROISSANTS, MUFFINS, BAGELS, AND DANISH
- ❖ SWEET BUTTER, MARMALADE, FLAVORED CREAM CHEESES, AND FRUIT PRESERVES

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS HOT TEAS
- ❖ CHILLED ORANGE, CRANBERRY, GRAPEFRUIT, AND APPLE JUICES

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BREAKFAST – THEMED BUFFET

CHICKEN & WAFFLES

\$23.99

- ❖ SOUTHERN FRIED CHICKEN + WAFFLES
 - ~ SOFT BUTTER & WARM MAPLE SYRUP
- ❖ BISCUITS + COUNTRY GRAVY

- ❖ COUNTRY SCRAMBLED EGGS
- ❖ SMOKED MAPLE SAUSAGE & HASH BROWN CASSEROLE
- ❖ CHEESY CHEDDAR GRITS

- ❖ HOT BREAKFAST OATS WITH BROWN SUGAR
- ❖ SLICED SEASONAL FRESH FRUIT AND BERRIES

- ❖ CINNAMON ROLLS & BLUEBERRY MUFFINS
 - ~ SWEET BUTTER AND FRUIT PRESERVES

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS HOT TEAS
- ❖ CHILLED ORANGE, CRANBERRY, GRAPEFRUIT, AND APPLE JUICES

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BREAKFAST – PLATED

YOUR GUESTS WILL ENTER THE ROOM TO A CONTINENTAL BREAKFAST STYLE MEAL CONSISTING OF FRESHLY BAKED SCONES, CROISSANTS, ASSORTED MUFFINS, AND DANISH WITH BUTTER AND FRUIT PRESERVES. OUR FRIENDLY WAIT STAFF WILL SERVE THE ENTRÉE AND A SELECTION OF ASSORTED JUICES, COFFEE, DECAFFEINATED COFFEE, AND A VARIETY OF HARNEY & SONS TEAS.

THE CLASSIC

\$16.49

- ❖ SCRAMBLED EGGS
- ❖ BREAKFAST POTATOES

- ❖ **PLEASE SELECT ONE (1) BREAKFAST MEAT:**
 - ~ GRILLED SAUSAGE PATTY
 - ~ SMOKEHOUSE BACON
 - ~ MAPLE SAUSAGE LINKS
 - ~ CHICKEN & APPLE SAUSAGE
 - ~ CENTER CUT HAM STEAK

NEW YORK STEAK & EGGS

\$18.99

- ❖ GRILLED 7OZ STEAK
- ❖ SCRAMBLED EGGS
- ❖ BREAKFAST POTATOES
- ❖ SAUTÉED ASPARAGUS

CHORIZO CON HUEVOS

\$18.49

- ❖ EGGS SCRAMBLED WITH CHORIZO SAUSAGE
- ❖ REFRIED BEANS
- ❖ CORN TORTILLAS AND FRESH PICO DI GALLO

COUNTRY STYLE EGGS BENEDICT

\$18.99

- ❖ SPLIT BUTTERMILK BISCUIT TOPPED WITH TWO MAPLE SAUSAGE PATTIES, POACHED EGGS, AND COUNTRY GRAVY
- ❖ POTATO HASH BROWNS

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BRUNCH – BUFFET

THE GRAND BRUNCH

\$25.99

(SERVED BY 11:30 AM)

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

- ❖ FRESH CITRUS, MELON & BERRY SALAD

- ❖ SCRAMBLED EGGS

- ❖ **PLEASE SELECT TWO (2) BREAKFAST MEATS:**
 - ~ GRILLED SAUSAGE PATTY
 - ~ SMOKEHOUSE BACON
 - ~ MAPLE SAUSAGE LINKS

- ❖ DOMESTIC CHEESE DISPLAY GARNISHED 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

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, HARNEY & SONS HOT TEAS, AND ICED TEA
- ❖ CHILLED ORANGE, CRANBERRY, GRAPEFRUIT, AND APPLE JUICES

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BRUNCH – BUFFET

THE CHARLESTON BRUNCH

\$30.99

(SERVED BY 11:30 AM)

- ❖ FRESHLY BAKED SCONES, MUFFINS, BAGELS, AND DANISH
- ❖ SWEET BUTTER, HONEY, MARMALADE, FLAVORED CREAM CHEESES, AND FRUIT PRESERVES
- ❖ SMOKED SALMON SPREAD

- ❖ HARVEST SLICED SEASONAL FRUIT & BERRIES

- ❖ SCRAMBLED EGGS

- ❖ **PLEASE SELECT TWO (2) BREAKFAST MEATS:**
 - ~ GRILLED SAUSAGE PATTY
 - ~ SMOKEHOUSE BACON
 - ~ MAPLE SAUSAGE LINKS

- ❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING:**
 - ~ CINNAMON BRIOCHE FRENCH TOAST
 - ~ APPLE STUFFED PANCAKES
 - ~ CHEESE BLINTZES
 - ~ MINIATURE WAFFLES

- ❖ DOMESTIC CHEESE DISPLAY GARNISHED WITH CRACKERS AND 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

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE AND HARNEY & SONS ICED TEA & HOT TEAS
- ❖ CHILLED ORANGE, CRANBERRY, GRAPEFRUIT, AND APPLE JUICES

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LUNCH - BOX SELECTIONS

LUNCH ON THE GO

\$18.99

**AVAILABLE FOR OFFSITE SERVICE ONLY – CHEF'S ASSORTMENT IS ALSO AVAILABLE.
MINIMUM OF 10 GUESTS REQUIRED.**

**ALL BOX LUNCHES INCLUDE A BAG OF CHIPS, INDIVIDUALLY WRAPPED COOKIE,
AND ECO-FRIENDLY FLATWARE & NAPKIN.**

- ~ ROAST BEEF HOAGIE
- ~ HAM & SWISS ON A CROISSANT
- ~ TUNA SALAD CROISSANT
- ~ TURKEY & PROVOLONE HOAGIE
- ~ CAPRESE HOAGIE
- ~ GRILLED VEGETABLES ON FOCACCIA
- ~ GRILLED CHICKEN CAESAR SALAD
- ~ CAESAR SALAD
- ~ GREEK SALAD
- ~ GREEK STYLE CHICKEN SALAD

PLEASE SELECT TWO OF THE FOLLOWING FOR YOUR BOXED LUNCH:

- ~ SAVORY TRAIL MIX
- ~ TRAIL MIX WITH M&MS
- ~ TROPICAL TRAIL MIX
- ~ PESTO PASTA SALAD
- ~ FRUIT SALAD

ENHANCEMENTS

- ~ ASSORTED SOFT DRINKS AND BOTTLED WATER (EACH) **\$2.79**
- ~ ASSORTED KING SIZE CANDY BARS **\$2.99**

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LUNCH – BUFFET

THE RANCHO

\$24.99

- ❖ **PLEASE SELECT THREE (3) OF THE FOLLOWING STARTERS FOR YOUR GUESTS:**
 - ~ PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
 - ~ GARDEN VEGETABLE DISPLAY SERVED WITH FINE HERB DIP AND RANCH
 - ~ FRESH CITRUS, MELON & BERRY SALAD
 - ~ DOMESTIC CHEESE DISPLAY GARNISHED WITH CRACKERS AND ARTISAN BREADS
 - ~ ROASTED VEGETABLE SALAD
 - ~ TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS
 - ~ COUNTRY POTATO SALAD
 - ~ CHEF'S CHILLED PASTA SALAD
 - ~ TOMATO & CUCUMBER SALAD

- ❖ **PLEASE SELECT TWO (2) OF THE FOLLOWING ENTREES FOR YOUR GUESTS:**
 - ~ CHICKEN BREAST
 - *CHOICE OF: MARSALA, PICATTA, FRANCAISE, HERB ROASTED MARINADE*
 - ~ ROASTED TURKEY WITH ORANGE CRANBERRY MARMALADE AND HOMEMADE STUFFING
 - ~ FRIED PORK CHOPS WITH CARAMELIZED APPLES
 - ~ KALUA PORK WITH CABBAGE
 - ~ BEEF STROGANOFF
 - ~ MOM'S POT ROAST
 - ~ PENNE POMODORO
 - ~ PASTA PRIMAVERA WITH PESTO

- ❖ **PLEASE SELECT TWO (2) OF THE FOLLOWING ACCOMPANIMENTS FOR YOUR GUESTS:**
 - ~ BAKED MACARONI & CHEESE
 - ~ CREAMY MASHED POTATOES
 - ~ GARLIC MASHED POTATOES
 - ~ HERB ROASTED POTATOES
 - ~ WHITE OR BROWN RICE
 - ~ GREEN BEANS AMANDINE
 - ~ STEAMED BROCCOLI WITH RED PEPPERS
 - ~ CHEF'S VEGETABLE MEDLEY
 - ~ CORN ON THE COB

- ❖ **CHEF'S SWEET TABLE**
- ❖ **ASSORTED ROLLS AND BUTTER, SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS**

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LUNCH – BUFFET

THE GRAND

\$28.99

❖ **PLEASE SELECT THREE (3) OF THE FOLLOWING STARTERS FOR YOUR GUESTS:**

- ~ PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
- ~ GRILLED & CHILLED VEGETABLE DISPLAY
- ~ THE BROILER'S CHOPPED SALAD
- ~ ROASTED BEET SALAD WITH GOAT CHEESE
- ~ TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS
- ~ ROASTED SWEET POTATO SALAD WITH RED PEPPER VINAIGRETTE
- ~ COUNTRY POTATO SALAD
- ~ SOUTHWESTERN JICAMA SALAD
- ~ SPINACH SALAD WITH WARM BACON VINAIGRETTE
- ~ SHRIMP CEVICHE SERVED WITH TORTILLA CHIPS
- ~ AVOCADO CORN & TOMATO SALAD WITH CHEDDAR CHEESE AND CHIPOTLE VINAIGRETTE

❖ **PLEASE SELECT THREE (3) OF THE FOLLOWING ENTREES FOR YOUR GUESTS:**

- ~ CHICKEN BREAST
 - *CHOICE OF: MADEIRA, MILANESE, TOMATO & BASIL OR ANGELO*
- ~ PORK LOIN AU JUS
- ~ BAKED MANDARIN & GINGER GLAZED HAM
- ~ CARVED FLANK STEAK WITH CHIMICHURRI SAUCE (CARVER FEE - \$100)
- ~ SIRLOIN AU POIVRE WITH A PORT WINE DEMI GLACE
- ~ CHEESE TORTELLINI
- ~ GNOCCHI WITH PESTO CREAM
- ~ SALMON WITH SOUTHWESTERN PEACH SALSA

❖ **PLEASE SELECT TWO (2) OF THE FOLLOWING ACCOMPANIMENTS FOR YOUR GUESTS:**

- ~ BAKED MACARONI & CHEESE WITH LOBSTER
- ~ CREAMY CHEDDAR MASHED POTATOES
- ~ ROSEMARY & HERB ROASTED POTATOES
- ~ WILD RICE PILAF
- ~ ROASTED CAULIFLOWER
- ~ ASPARAGUS
- ~ MAPLE GLAZED BRUSSEL SPROUTS WITH WALNUTS
- ~ CREAMED CORN
- ~ MAPLE AND BROWN SUGAR GLAZED BABY CARROTS

❖ **CHEF'S SWEET TABLE**

❖ **ASSORTED ROLLS AND BUTTER, SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS**

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LUNCH - THEMED BUFFET

A QUICK BITE

\$21.99

❖ **PLEASE SELECT TWO OF THE FOLLOWING SALADS:**

- ~ PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
- ~ ROASTED VEGETABLE SALAD
- ~ POLYNESIAN NOODLE SALAD
- ~ TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS
- ~ PAPAYA AND JICAMA SLAW
- ~ COUNTRY POTATO SALAD
- ~ CHEF'S CHILLED PASTA SALAD
- ~ TOMATO & CUCUMBER SALAD

❖ **CHEF'S SELECTION OF ASSORTED SANDWICHES AND WRAPS WHICH MAY INCLUDE:**

- ~ RARE ROAST BEEF AND BOURSIN WITH RED ONION MARMALADE ON MARBLE RYE
- ~ HONEY SMOKED HAM & SWISS ON TRADITIONAL WHITE
- ~ ROAST TURKEY & HOUSE MADE STUFFING ON A KAISER WITH CRANBERRY MAYONNAISE
- ~ GENOA SALAMI & PROVOLONE ON SOURDOUGH
- ~ ASIAN CHICKEN SALAD WRAP
- ~ SHAVED TURKEY, SPINACH AND RED PEPPER CREAM CHEESE WRAP
- ~ GRILLED VEGETABLE WRAP WITH ZUCCHINI, EGGPLANT, SQUASH, AND PEPPERS

❖ **INDIVIDUAL BAGS OF CHIPS**

❖ **FRESH FRUIT BOWL**

❖ **CHEF'S SWEET TABLE**

❖ **SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS**

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LUNCH - THEMED BUFFET

SOUP, SALAD, AND BAKED POTATOES

\$23.99

- ❖ SOUP DU JOUR

- ❖ MIXED GREENS
- ❖ SEASONAL SALAD TOPPINGS
- ❖ ASSORTED DRESSINGS

- ❖ TRADITIONAL CAESAR SALAD WITH PARMESAN CHEESE AND HERBED CROUTONS

- ❖ BAKED POTATOES
 - ~ SOUR CREAM
 - ~ FRESH WHIPPED BUTTER
 - ~ BACON BITS
 - ~ SHREDDED CHEESES AND CHEESE SAUCE
 - ~ CHILI
 - ~ BROCCOLI
 - ~ SCALLIONS
 - ~ FRESH SALSA

- ❖ ASSORTED ROLLS & BUTTER

- ❖ MINI CHEESECAKE BITES, CHOCOLATE BROWNIES & AN ASSORTMENT OF GIANT COOKIES

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS

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LUNCH - THEMED BUFFET

THE NEW YORKER

\$23.99

- ❖ PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
- ❖ CHEF'S CHILLED PASTA SALAD
- ❖ PAPAYA AND JICAMA SLAW

- ❖ CHEF'S SELECTION OF HOT SOUP OF THE DAY

- ❖ DISPLAY OF CARVED DELI MEATS TO INCLUDE: ROAST BEEF, HONEY SMOKED HAM, ROAST TURKEY, AND GENOA SALAMI
- ❖ *CHOICE OF: EGG SALAD, WHITE ALBACORE TUNA SALAD OR CLASSIC CHICKEN SALAD*

- ❖ ASSORTED SLICED CHEESES INCLUDING SMOKED GOUDA, PROVOLONE, AND SMOKED CHEDDAR
- ❖ LEAF LETTUCE, SLICED TOMATOES, SHAVED RED ONIONS, AND PICKLES
- ❖ DELI STYLE MUSTARDS, CREAMY HORSERADISH, AND MAYONNAISE
- ❖ WHEAT, WHITE, SOURDOUGH, MARBLE RYE BREAD, AND KAISER ROLLS

- ❖ MINIATURE CHEESECAKES & DELI STYLE DESSERTS

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS

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LUNCH - THEMED BUFFET

A TASTE OF MEXICO

\$25.99

- ❖ PALACE HOUSE SALAD SERVED WITH SOUTHWESTERN SALAD TOPPINGS AND DRESSINGS
- ❖ TEX-MEX JICAMA SALAD WITH BLACK BEANS AND CORN
- ❖ SOUTHWESTERN TORTILLA SOUP

- ❖ FRESH TORTILLA CHIPS AND SALSA BAR

- ❖ FAJITA AND TACO BAR TO INCLUDE:
 - ~ SOFT FLOUR TORTILLAS
 - ~ CRUNCHY CORN TACO SHELLS
 - ~ CHICKEN FAJITAS WITH GRILLED PEPPERS & ONIONS
 - ~ SEASONED GROUND BEEF
 - ~ SHREDDED LETTUCE, DICED TOMATOES, CHOPPED ONIONS
 - ~ BLACK OLIVES AND JALAPEÑOS
 - ~ SOUR CREAM, GUACAMOLE, AND PICO DE GALLO
 - ~ SHREDDED JACK & CHEDDAR CHEESES

- ❖ BEEF TAQUITOS

- ❖ REFRIED BEANS
- ❖ SPANISH RICE

- ❖ CHEF'S SWEET TABLE TO INCLUDE: SWEET EMPANADAS, MEXICAN BREAD PUDDING, CHURROS & FLAN

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS

ENHANCEMENTS:

- ~ ORANGE ROUGHY VERACRUZ **\$3.00 PER GUEST**
- ~ SHRIMP FAJITAS WITH GRILLED PEPPERS & ONIONS **\$3.00 PER GUEST**
- ~ SHRIMP CEVICHE **\$2.00 PER GUEST**

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LUNCH - THEMED BUFFET

SPIRIT OF THE DRAGON

\$25.99

- ❖ PALACE HOUSE SALAD SERVED WITH ASIAN INSPIRED SALAD TOPPINGS AND DRESSINGS
- ❖ ASIAN NOODLE SALAD
- ❖ CUCUMBER SALAD WITH RICE WINE VINAIGRETTE

- ❖ VEGETARIAN EGG ROLLS

- ❖ CHICKEN
 - ~ CHOICE OF: KUNG PAO, LEMON, ORANGE, GENERAL'S OR SWEET & SOUR

- ❖ BEEF
 - ~ CHOICE OF: FIRECRACKER, MONGOLIAN OR BEEF & BROCCOLI

- ❖ **PLEASE SELECT TWO (2) OF THE FOLLOWING ACCOMPANIMENTS FOR YOUR GUESTS:**
 - ~ STIR FRIED VEGETABLES
 - ~ WHITE RICE
 - ~ BROWN RICE
 - ~ VEGETABLE FRIED RICE
 - ~ VEGETABLE CHOW MEIN

- ❖ CHEF'S SWEET TABLE TO INCLUDE: FORTUNE COOKIES AND ALMOND COOKIES

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS

ENHANCEMENTS:

- ~ SUSHI BOAT **\$75.00 PER 35 GUESTS**
- ~ SWEET & SOUR SHRIMP **\$3.00 PER GUEST**
- ~ KALBI RIBS **\$4.00 PER GUEST**

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LUNCH - THEMED BUFFET
PICNIC AT THE PALACE

\$25.99

- ❖ PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
- ❖ COUNTRY POTATO SALAD
- ❖ CREAMY COLE SLAW
- ❖ FRIED GREEN TOMATOES (*SEASONAL*)

- ❖ **PLEASE SELECT THREE (3) OF THE FOLLOWING ENTREES FOR YOUR GUESTS:**
 - ~ BBQ GLAZED SALMON
 - ~ GROUND SIRLOIN BURGERS
 - ~ BBQ CHICKEN BREASTS
 - ~ HOT DOGS
 - ~ CORN DOGS
 - ~ BBQ SPARE RIBS
 - ~ BUTTERMILK FRIED CHICKEN

- ❖ MASHED SWEET POTATOES
- ❖ BAKED MACARONI & CHEESE
- ❖ BAKED BEANS
- ❖ CORN ON THE COB
- ❖ JALAPEÑO CORN BREAD

- ❖ SEASONAL MELON

- ❖ CHEF'S SWEET TABLE TO INCLUDE: COOKIES, BROWNIES, S'MORES AND ASSORTED PIES

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS
- ❖ FRUIT PUNCH & LEMONADE

ENHANCEMENTS:

- ~ BBQ SHRIMP

\$4.00 PER GUEST

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LUNCH - THEMED BUFFET

ITALIAN FAVORITES

\$25.99

- ❖ PALACE HOUSE SALAD SERVED WITH ITALIAN INSPIRED SALAD TOPPINGS AND DRESSINGS
- ❖ ANTIPASTO SALAD
- ❖ TRADITIONAL CAESAR SALAD WITH PARMESAN CHEESE AND HERBED CROUTONS

❖ PLEASE SELECT TWO (2) OF THE FOLLOWING ENTREES FOR YOUR GUESTS:

- ~ CHICKEN- PLEASE SELECT ONE (1) OF THE FOLLOWING PREPARATIONS FOR YOUR GUESTS:
 - CHOICE OF: PICATTA, PARMESAN, MILANESE OR MADEIRA
- ~ MANICOTTI FLORENTINE
- ~ ITALIAN SAUSAGE & PEPPERS
- ~ SIRLOIN STEAKS WITH GORGONZOLA & PORTABELLINIS SERVED WITH PORT WINE DEMI
- ~ FETTUCCHINE ALFREDO
- ~ SPAGHETTI MARINARA WITH MEATBALLS

- ❖ ITALIAN VEGETABLE MEDLEY
- ❖ POLENTA WITH MUSHROOMS

- ❖ GARLIC BREAD & FOCACCIA

- ❖ CHEF'S SWEET TABLE TO INCLUDE: CANNOLIS AND TIRAMISU

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS

ENHANCEMENTS:

- ❖ EXHIBITION PASTA STATION **\$3.00 PER GUEST**
 - ~ CHEESE TORTELLINI & PENNE PASTA
 - ~ BROCCOLI, MUSHROOMS, ONIONS, CHICKEN, ARTICHOKE HEARTS, DICED ITALIAN SAUSAGE, PARMESAN CHEESE, DICED TOMATOES, BLACK OLIVES AND GARLIC
 - ~ SAUCES: PESTO, MARINARA AND ALFREDO
 - **PERSONALIZED CHEF FEE APPLIES ~ \$100 PER 100 GUESTS**

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LUNCH – PLATED

ROLLS & BUTTER, SIGNATURE COFFEE, DECAFFEINATED COFFEE, HARNEY & SONS ICED TEA, AND HOT TEAS ARE INCLUDED WITH YOUR MEAL.

DESIGN YOUR LUNCH

STARTERS

- ❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING SALADS OR SOUPS FOR YOUR GUESTS:**
 - ~ PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
 - ~ TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS
 - ~ STEAKHOUSE CHOPPED SALAD
 - ~ THE WEDGE ~ ICEBERG WEDGE, BLEU CHEESE, BACON AND DICED TOMATOES
 - ~ ROASTED BEET SALAD WITH GOAT CHEESE
 - ~ SPINACH SALAD WITH WARM BACON VINAIGRETTE
 - ~ SPINACH SALAD WITH WALNUTS, PEARS, BLEU CHEESE, THIN RED ONIONS
 - ~ ROASTED TOMATO BASIL BISQUE
 - ~ CREAM OF BROCCOLI
 - ~ WILD MUSHROOM BISQUE
 - ~ NEW ENGLAND CLAM CHOWDER
 - ~ FRENCH ONION
 - ~ MINISTRONE

DESSERTS

- ❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING DESSERT SELECTIONS FOR YOUR GUESTS:**
 - ~ NEW YORK STYLE CHEESECAKE WITH BERRY SAUCE
 - ~ CARROT CAKE WITH CARAMEL SAUCE
 - ~ SIGNATURE CHOCOLATE CAKE
 - ~ DOUBLE DIPPED CHOCOLATE COVERED STRAWBERRIES (SERVED FAMILY STYLE)
 - ~ MACERATED SEASONAL BERRIES WITH FRESH POUND CAKE AND WHIPPED CREAM
 - ~ WARM CINNAMON RAISIN BREAD PUDDING WITH WHISKEY SAUCE
 - ~ TIRAMISU WITH PRALINE CRUNCH
 - ~ CHOCOLATE DECADENCE
 - **SUGAR FREE DESSERTS AVAILABLE UPON REQUEST**

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LUNCH – PLATED

ACCOMPANIMENTS

❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING VEGETABLE SELECTIONS FOR YOUR GUESTS:**

- ~ CHEF'S VEGETABLE MEDLEY
- ~ GREEN BEANS AMANDINE
- ~ STEAMED BROCCOLI WITH RED PEPPERS
- ~ ROASTED CAULIFLOWER
- ~ MAPLE GLAZED BRUSSEL SPROUTS WITH WALNUTS
- ~ CREAMED CORN
- ~ ASPARAGUS

❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING STARCH SELECTIONS FOR YOUR GUESTS:**

- ~ TRADITIONAL CREAMY MASHED POTATOES
- ~ WILD RICE PILAF
- ~ GARLIC MASHED POTATOES
- ~ CHEDDAR MASHED POTATOES
- ~ HERB ROASTED POTATOES
- ~ BAKED MACARONI & CHEESE
- ~ BAKED MACARONI & CHEESE WITH LOBSTER (ADDITIONAL \$2.00 PER GUEST)
- ~ TWICE BAKED POTATOES
- ~ COUS COUS
- ~ SAGE POLENTA

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LUNCH – PLATED

SAUTÉED CHICKEN BREAST	\$21.99
❖ CHOICE OF: MARSALA, PICATTA, FRANCAISE, HERB ROASTED MARINADE, MADEIRA, TOMATO & BASIL	
CHICKEN MILANESE	\$23.99
CHICKEN PARMESAN	\$23.99
CHICKEN OSCAR	\$25.99
❖ TOPPED WITH ASPARAGUS, LUMP CRAB MEAT, AND FINISHED WITH BÉARNAISE SAUCE	
CALIFORNIA CHICKEN	\$25.99
❖ STUFFED WITH AVOCADO, MONTEREY JACK CHEESE, AND SUN-DRIED TOMATOES	
SAUTÉED SALMON	\$23.99
❖ CHOICE OF: BRUSCHETTA TOPPING, FRANCAISE, LEMON CAPER BUERRE BLANC, SOUTHWESTERN PEACH, BLACKENED	
ORANGE ROUGHY	\$24.99
❖ CHOICE OF: BRUSCHETTA TOPPING, FRANCAISE, GARLIC PARMESAN, BLACKENED	
SIRLOIN AU POIVRE WITH PORT WINE DEMI	\$25.99

PLEASE ASK YOUR CATERING REPRESENTATIVE ABOUT MAKING ANY OF THE ABOVE SELECTIONS "SURF & TURF." ADDITIONAL CHARGES QUOTED UPON REQUEST.

GNOCCHI WITH PESTO CREAM	\$18.99
PASTA PRIMAVERA WITH LEMON SAUCE	\$18.99
ENHANCEMENTS:	
~ SAUTÉED CHICKEN	\$3.00
~ GRILLED SHRIMP	\$5.00

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DINNER – BUFFET

THE SAHARA

\$34.99

- ❖ **PLEASE SELECT THREE (3) OF THE FOLLOWING STARTERS FOR YOUR GUESTS:**
 - ~ PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
 - ~ GARDEN VEGETABLE DISPLAY SERVED WITH FINE HERB DIP AND RANCH
 - ~ HARVEST SLICED SEASONAL FRUIT WITH BERRY GARNISH SERVED WITH HONEY YOGURT DIP
 - ~ DOMESTIC CHEESE DISPLAY GARNISHED WITH CRACKERS AND ARTISAN BREADS
 - ~ ROASTED VEGETABLE SALAD
 - ~ POLYNESIAN NOODLE SALAD
 - ~ TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS
 - ~ COUNTRY POTATO SALAD
 - ~ CHEF'S CHILLED PASTA SALAD
 - ~ TOMATO & CUCUMBER SALAD

- ❖ **PLEASE SELECT THREE (3) OF THE FOLLOWING ENTREES FOR YOUR GUESTS:**
 - ~ SAUTÉED CHICKEN BREAST
 - *CHOICE OF: MARSALA, PICATTA, FRANCAISE, HERB ROASTED MARINADE*
 - ~ ROASTED TURKEY WITH ORANGE CRANBERRY MARMALADE AND HOMEMADE STUFFING
 - ~ FRIED PORK CHOPS WITH CARAMELIZED APPLES
 - ~ KAHLUA PORK WITH CABBAGE
 - ~ BEEF STROGANOFF
 - ~ MOM'S POT ROAST
 - ~ PENNE POMODORO
 - ~ PASTA PRIMAVERA WITH PESTO
 - ~ SEASONAL WHITE FISH WITH BRUSCHETTA TOPPING

- ❖ **PLEASE SELECT TWO (2) OF THE FOLLOWING ACCOMPANIMENTS FOR YOUR GUESTS:**
 - ~ BAKED MACARONI & CHEESE
 - ~ CREAMY MASHED POTATOES
 - ~ GARLIC MASHED POTATOES
 - ~ HERB ROASTED POTATOES
 - ~ WHITE OR BROWN RICE
 - ~ GREEN BEANS AMANDINE
 - ~ STEAMED BROCCOLI WITH RED PEPPERS
 - ~ CHEF'S VEGETABLE MEDLEY

- ❖ **CHEF'S SWEET TABLE**

- ❖ **ASSORTED ROLLS AND BUTTER, SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS**

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DINNER – BUFFET

THE LUX

\$39.99

❖ **PLEASE SELECT THREE (3) OF THE FOLLOWING STARTERS FOR YOUR GUESTS:**

- ~ PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
- ~ GRILLED & CHILLED VEGETABLE DISPLAY
- ~ THE BROILER'S CHOPPED SALAD
- ~ ROASTED BEET SALAD WITH GOAT CHEESE
- ~ TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS
- ~ ROASTED SWEET POTATO SALAD WITH RED PEPPER VINAIGRETTE
- ~ COUNTRY POTATO SALAD
- ~ SOUTHWESTERN JICAMA SALAD
- ~ SPINACH SALAD WITH WARM BACON VINAIGRETTE
- ~ SHRIMP CEVICHE SERVED WITH TORTILLA CHIPS
- ~ AVOCADO, CORN & TOMATO SALAD WITH CHEDDAR CHEESE AND CHIPOTLE VINAIGRETTE

❖ **PLEASE SELECT THREE (3) OF THE FOLLOWING ENTREES FOR YOUR GUESTS:**

- ~ CHICKEN BREAST
 - *CHOICE OF: MADEIRA, MILANESE, TOMATO & BASIL OR ANGELO*
- ~ PORK LOIN AU JUS
- ~ BAKED MANDARIN & GINGER GLAZED HAM
- ~ CARVED FLANK STEAK WITH CHIMICHURRI SAUCE (CARVER FEE - \$100)
- ~ SIRLOIN AU POIVRE WITH A PORT WINE DEMI GLACE
- ~ CHEESE TORTELLINI
- ~ GNOCCHI WITH PESTO CREAM
- ~ SALMON WITH SOUTHWESTERN PEACH SALSA

❖ **PLEASE SELECT TWO (2) OF THE FOLLOWING ACCOMPANIMENTS FOR YOUR GUESTS:**

- ~ BAKED MACARONI & CHEESE WITH LOBSTER
- ~ CREAMY CHEDDAR MASHED POTATOES
- ~ ROSEMARY & HERB ROASTED POTATOES
- ~ WILD RICE PILAF
- ~ ROASTED CAULIFLOWER
- ~ ASPARAGUS
- ~ MAPLE GLAZED BRUSSEL SPROUTS WITH WALNUTS
- ~ CREAMED CORN
- ~ MAPLE AND BROWN SUGAR GLAZED BABY CARROTS

❖ **CHEF'S SWEET TABLE**

- ❖ **ASSORTED ROLLS AND BUTTER, SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS**

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DINNER – THEMED BUFFET

SPIRIT OF THE SOUTHWEST

\$35.99

- ❖ PALACE HOUSE SALAD SERVED WITH SOUTHWESTERN SALAD TOPPINGS AND DRESSINGS
- ❖ TEX-MEX JICAMA SALAD WITH BLACK BEANS AND CORN
- ❖ SOUTHWESTERN TORTILLA SOUP

- ❖ FRESH TORTILLA CHIPS AND SALSA BAR

- ❖ FAJITA AND TACO BAR TO INCLUDE:
 - ~ SOFT FLOUR TORTILLAS
 - ~ CRUNCHY CORN TACO SHELLS
 - ~ SHREDDED LETTUCE, DICED TOMATOES, CHOPPED ONIONS
 - ~ BLACK OLIVES AND JALAPEÑO
 - ~ SOUR CREAM, GUACAMOLE, AND PICO DE GALLO
 - ~ SHREDDED JACK & CHEDDAR CHEESES

- ❖ **PLEASE SELECT THREE (3) OF THE FOLLOWING:**
 - ~ CHICKEN FAJITAS WITH GRILLED PEPPERS & ONIONS
 - ~ STEAK FAJITAS WITH GRILLED PEPPERS & ONIONS
 - ~ SEASONED GROUND BEEF
 - ~ CARNITAS

- ❖ BEEF TAQUITOS

- ❖ REFRIED BEANS
- ❖ SPANISH RICE

- ❖ CHEF'S SWEET TABLE TO INCLUDE: DESSERT EMPANADAS, CAPIROTADA, CHURROS & FLAN

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS

ENHANCEMENTS:

- ~ ORANGE ROUGHY VERACRUZ **\$3.00 PER GUEST**
- ~ SHRIMP FAJITAS WITH GRILLED PEPPERS & ONIONS **\$3.00 PER GUEST**
- ~ SHRIMP CEVICHE **\$2.00 PER GUEST**

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DINNER - THEMED BUFFET

THE WISDOM OF BUDDHA

\$35.99

- ❖ PALACE HOUSE SALAD SERVED WITH ASIAN INSPIRED SALAD TOPPINGS AND DRESSINGS
- ❖ ASIAN NOODLE SALAD
- ❖ CUCUMBER SALAD WITH RICE WINE VINAIGRETTE
- ❖ EDAMAME

- ❖ VEGETARIAN EGG ROLLS

- ❖ CHICKEN
 - ~ CHOICE OF: KUNG PAO, LEMON, ORANGE, GENERAL'S OR SWEET & SOUR

- ❖ BEEF
 - ~ CHOICE OF: FIRECRACKER, MONGOLIAN OR BEEF & BROCCOLI

- ❖ SWEET & SOUR PORK

- ❖ **PLEASE SELECT TWO (2) OF THE FOLLOWING ACCOMPANIMENTS FOR YOUR GUESTS:**
 - ~ STIR FRIED VEGETABLES
 - ~ WHITE RICE
 - ~ BROWN RICE
 - ~ VEGETABLE FRIED RICE
 - ~ VEGETABLE CHOW MEIN

- ❖ CHEF'S SWEET TABLE TO INCLUDE: FORTUNE COOKIES AND ALMOND COOKIES

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE AND HARNEY & SONS ICED TEA AND HOT TEAS

ENHANCEMENTS:

- ~ SUSHI BOAT **\$75.00 PER 35 GUESTS**
- ~ SWEET & SOUR SHRIMP **\$3.00 PER GUEST**
- ~ KALBI RIBS **\$4.00 PER GUEST**

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DINNER - THEMED BUFFET

THRILL OF THE GRILL

\$35.99

- ❖ PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
- ❖ COUNTRY POTATO SALAD
- ❖ CREAMY COLE SLAW
- ❖ FRIED GREEN TOMATOES (*SEASONAL*)

- ❖ **PLEASE SELECT THREE (3) OF THE FOLLOWING ENTREES FOR YOUR GUESTS:**
 - ~ BBQ GLAZED SALMON
 - ~ GROUND SIRLOIN BURGERS
 - ~ BBQ CHICKEN BREASTS
 - ~ HOT DOGS
 - ~ CORN DOGS
 - ~ BBQ SPARE RIBS
 - ~ BUTTERMILK FRIED CHICKEN

- ❖ MASHED SWEET POTATOES
- ❖ BAKED MACARONI & CHEESE
- ❖ BAKED BEANS
- ❖ CORN ON THE COB
- ❖ JALAPEÑO CORN BREAD

- ❖ SEASONAL MELON

- ❖ CHEF'S SWEET TABLE TO INCLUDE: COOKIES, BROWNIES, S'MORES AND ASSORTED PIES

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE AND HARNEY & SONS ICED TEA AND HOT TEAS
- ❖ FRUIT PUNCH & LEMONADE

ENHANCEMENTS:

- ~ BBQ SHRIMP

\$4.00 PER GUEST

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DINNER - THEMED BUFFET

ISLAND CUISINE

\$36.99

- ❖ PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
- ❖ HAWAIIAN SEAFOOD SALAD
- ❖ POTATO SALAD
- ❖ SEASONAL FRUIT SALAD TOSSED WITH TOASTED COCONUT AND MANGO JUICE

- ❖ **PLEASE SELECT THREE (3) OF THE FOLLOWING ENTREES FOR YOUR GUESTS:**
 - ~ LECHON KAWALI
 - ~ SALMON WITH PINEAPPLE TERIYAKI GLAZE
 - ~ CHICKEN ADOBO
 - ~ KABOBS WITH GINGER SOY, GREEN ONIONS AND SESAME OIL

- ❖ MAPLE AND BROWN SUGAR GLAZED BABY CARROTS
- ❖ WHITE RICE

- ❖ CHEF'S SWEET TABLE
- ❖ ASSORTED ROLLS AND BUTTER, SIGNATURE COFFEE, DECAFFEINATED COFFEE, HARNEY & SONS ICED TEA AND HOT TEAS

- ❖ **ENHANCEMENTS:**
 - ~ LECHON - WHOLE ROASTED PIG **\$500.00 (CARVER FEE \$100.00)**
 - ~ SUSHI BOAT **\$75.00 PER 35 GUESTS**

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DINNER - THEMED BUFFET

LA DOLCE VITA

\$37.99

- ❖ PALACE HOUSE SALAD SERVED WITH ITALIAN INSPIRED SALAD TOPPINGS AND DRESSINGS
- ❖ ANTIPASTO SALAD
- ❖ TRADITIONAL CAESAR SALAD WITH PARMESAN CHEESE AND HERBED CROUTONS

- ❖ **PLEASE SELECT THREE (3) OF THE FOLLOWING ENTREES FOR YOUR GUESTS:**
 - ~ CHICKEN- PLEASE SELECT ONE (1) OF THE FOLLOWING PREPARATIONS FOR YOUR GUESTS:
 - *CHOICE OF:* PICATTA, PARMESAN, PARMESAN, MILANESE OR MADEIRA
 - ~ MANICOTTI FLORENTINE
 - ~ ITALIAN SAUSAGE & PEPPERS
 - ~ SIRLOIN STEAKS WITH GORGONZOLA & PORTABELLINIS SERVED WITH PORT WINE DEMI
 - ~ FETTUCCHINE ALFREDO
 - ~ SPAGHETTI MARINARA WITH MEATBALLS

- ❖ ITALIAN VEGETABLE MEDLEY
- ❖ POLENTA WITH MUSHROOMS

- ❖ GARLIC BREAD & FOCACCIA

- ❖ CHEF'S SWEET TABLE TO INCLUDE: CANNOLIS AND TIRAMISU

- ❖ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS

ENHANCEMENTS:

- ❖ EXHIBITION PASTA STATION **\$5.00 PER GUEST**
 - ~ CHEESE TORTELLINI & PENNE PASTA
 - ~ BROCCOLI, MUSHROOMS, ONIONS, CHICKEN, ARTICHOKE HEARTS, DICED ITALIAN SAUSAGE, PARMESAN CHEESE, DICED TOMATOES, BLACK OLIVES AND GARLIC
 - ~ SAUCES: PESTO, MARINARA AND ALFREDO
 - **PERSONALIZED CHEF FEE APPLIES ~ \$100 PER 100 GUESTS**

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DINNER - THEMED BUFFET

PALACE GOES SOUTH

\$37.99

- ❖ PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND ASSORTED DRESSINGS
- ❖ LEMONY COLE SLAW
- ❖ SWEET POTATO SALAD
- ❖ BLACK EYED PEA SALAD
- ❖ FRIED OKRA

- ❖ **PLEASE SELECT THREE (3) OF THE FOLLOWING ENTREES FOR YOUR GUESTS:**
 - ~ BUTTERMILK FRIED CHICKEN
 - ~ CHICKEN & DUMPLINGS
 - ~ GUMBO SERVED WITH WHITE RICE
 - ~ HOT LINKS
 - ~ FRIED CATFISH
 - ~ SHRIMP ÉTOUFFÉE & WHITE RICE

- ❖ SMASHED SWEET POTATOES
- ❖ COLLARD GREENS
- ❖ CORN CASSEROLE

- ❖ CHEF'S SWEET TABLE TO INCLUDE: BANANAS FOSTER BREAD PUDDING, PECAN PIE, AND STRAWBERRY SHORTCAKE DISPLAY WITH BISCUITS

- ❖ FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS ICED TEA AND HOT TEAS

ENHANCEMENTS:

- ~ SPICY JAMBALAYA

\$4.00 PER PERSON

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DINNER - PLATED

ROLLS & BUTTER, SIGNATURE COFFEE, DECAFFEINATED COFFEE, HARNEY & SONS ICED TEA, AND HOT TEAS ARE INCLUDED WITH YOUR MEAL.

DESIGN YOUR DINNER

STARTERS

- ❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING SALADS OR SOUPS FOR YOUR GUESTS:**
 - ~ PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
 - ~ TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS
 - ~ THE BROILER'S CHOPPED SALAD
 - ~ THE WEDGE ~ ICEBERG WEDGE, BLEU CHEESE, BACON AND DICED TOMATOES
 - ~ ROASTED BEET SALAD WITH GOAT CHEESE
 - ~ SPINACH SALAD WITH WARM BACON VINAIGRETTE
 - ~ SPINACH SALAD WITH WALNUTS, PEARS, BLEU CHEESE, THIN RED ONIONS
 - ~ ROASTED TOMATO BASIL BISQUE
 - ~ CREAM OF BROCCOLI
 - ~ WILD MUSHROOM BISQUE
 - ~ NEW ENGLAND CLAM CHOWDER
 - ~ FRENCH ONION
 - ~ MINISTRONE

DESSERTS

- ❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING DESSERT SELECTIONS FOR YOUR GUESTS:**
 - ~ NEW YORK STYLE CHEESECAKE WITH BERRY SAUCE
 - ~ CARROT CAKE WITH CARAMEL SAUCE
 - ~ SIGNATURE CHOCOLATE CAKE
 - ~ DOUBLE DIPPED CHOCOLATE COVERED STRAWBERRIES (SERVED FAMILY STYLE)
 - ~ ASSORTED PASTRIES AND PETIT FORS (SERVED FAMILY STYLE)
 - ~ MACERATED SEASONAL BERRIES WITH FRESH POUND CAKE AND WHIPPED CREAM
 - ~ WARM CINNAMON RAISIN BREAD PUDDING WITH WHISKEY SAUCE
 - ~ TIRAMISU WITH PRALINE CRUNCH
 - ~ CHOCOLATE DECADENCE
 - **SUGAR FREE DESSERTS AVAILABLE UPON REQUEST**

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DINNER – PLATED

ACCOMPANIMENTS

❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING VEGETABLE SELECTIONS FOR YOUR GUESTS:**

- ~ CHEF'S VEGETABLE MEDLEY
- ~ GREEN BEANS AMANDINE
- ~ STEAMED BROCCOLI WITH RED PEPPERS
- ~ ROASTED CAULIFLOWER
- ~ MAPLE GLAZED BRUSSEL SPROUTS WITH WALNUTS
- ~ CREAMED CORN
- ~ ASPARAGUS

❖ **PLEASE SELECT ONE (1) OF THE FOLLOWING STARCH SELECTIONS FOR YOUR GUESTS:**

- ~ TRADITIONAL CREAMY MASHED POTATOES
- ~ WILD RICE PILAF
- ~ GARLIC MASHED POTATOES
- ~ CHEDDAR MASHED POTATOES
- ~ HERB ROASTED POTATOES
- ~ BAKED MACARONI & CHEESE
- ~ BAKED MACARONI & CHEESE WITH LOBSTER (ADDITIONAL \$2.00 PER GUEST)
- ~ TWICE BAKED POTATOES
- ~ COUS COUS
- ~ SAGE POLENTA

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DINNER – PLATED

SAUTÉED CHICKEN BREAST	\$31.99
~ CHOICE OF: MARSALA, PICATTA, FRANCAISE, HERB ROASTED MARINADE, MADEIRA, TOMATO & BASIL	
CHICKEN MILANESE	\$33.99
CHICKEN PARMESAN	\$33.99
CHICKEN OSCAR	\$34.99
~ TOPPED WITH ASPARAGUS, LUMP CRAB MEAT, AND FINISHED WITH BÉARNAISE SAUCE	
CALIFORNIA CHICKEN	\$34.99
~ STUFFED WITH AVOCADO, MONTEREY JACK CHEESE, AND SUN-DRIED TOMATOES	
SAUTÉED SALMON	\$35.99
~ CHOICE OF: BRUSCHETTA TOPPING, FRANCAISE, LEMON CAPER BUERRE BLANC, SOUTHWESTERN PEACH, OR BLACKENED	
ORANGE ROUGHY	\$36.99
~ CHOICE OF: BRUSCHETTA TOPPING, FRANCAISE, GARLIC PARMESAN OR FRESH TROPICAL SALSA	
SIRLOIN WITH CLASSIC BÉARNAISE SAUCE	\$39.99
TRADITIONAL 6 OZ FILET	\$46.99
TOURNEDOS OF BEEF TENDERLOIN	\$49.99
~ TOPPED WITH BOURSIN CHEESE AND PORTABELLINIS FINISHED WITH A PORT WINE DEMI	
DUETS:	
SIRLOIN & CHICKEN BREAST	\$44.99
SIRLOIN & SALMON	\$49.99
SALMON & CHICKEN BREAST	\$39.99

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RECEPTIONS – BY THE PIECE

COLD SELECTIONS

❖ BOURSIN CHEESE & ROASTED GARLIC ON POTATO CRISP	\$2.25
❖ TOMATO & KALAMATA OLIVE BRUCHETTA	\$2.25
❖ BALSAMIC & BLACK PEPPER CREAM CHEESE STUFFED STRAWBERRY	\$2.50
❖ SHIITAKE MUSHROOM, ARTICHOKE AND SESAME ON CUCUMBER	\$2.50
❖ TRUFFLED GOAT CHEESE TARTLET	\$2.75
❖ CAPRESE SKEWER	\$3.00
❖ PROSCIUTTO WRAPPED MELON	\$3.00
❖ CITRUS CURED SALMON ON CUCUMBER	\$3.25
❖ PROSCIUTTO WRAPPED GRILLED ASPARAGUS	\$3.25
❖ BEEF TARTARE ON CROSTINI	\$3.50
❖ SHRIMP & AVOCADO CEVICHE	\$3.75
❖ DUNGENESS CRAB SALAD ON TOMATO PETAL	\$4.00
❖ COCKTAIL SHRIMP	\$4.00
❖ SEARED AHI TUNA ON CUCUMBER	\$4.00
❖ SEARED NY STEAK WITH CHARRED CHILI, TOMATO & AVOCADO	\$4.00

HOT SELECTIONS

❖ SWEDISH MEATBALL	\$2.00
❖ VEGETABLE EGG ROLL	\$2.50
❖ SPICY SAUSAGE IN A BLANKET	\$2.50
❖ ITALIAN SAUSAGE STUFFED MUSHROOM	\$2.50
❖ ASSORTED MINI QUICHE	\$2.75
❖ THAI CHICKEN LOLLIPOPS	\$3.00
❖ PORK TENDERLOIN WITH BLEU CHEESE & APPLE	\$3.00
❖ PAN SEARED PORK POT STICKER	\$3.00
❖ SESAME CHICKEN SKEWER	\$3.00
❖ CAJUN CHICKEN SKEWER	\$3.00
❖ WILD MUSHROOM TARTLET	\$3.50
❖ BACON WRAPPED ASPARAGUS	\$3.50
❖ KAHLUA PORK ON PLANTAIN CHIP	\$3.50
❖ MINI CHICKEN WELLINGTON	\$3.75
❖ TERIYAKI BEEF SKEWER	\$4.00
❖ LOUISIANA CRAB CAKE	\$4.00
❖ BLACKENED RIB EYE KABOB	\$4.25
❖ COCONUT BATTERED SHRIMP	\$4.25
❖ BACON WRAPPED SEA SCALLOP	\$5.00

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RECEPTIONS - COLD DISPLAYS

❖ **GARDEN VEGETABLE DISPLAY**

- *BROCCOLI, CARROT, CHERRY TOMATO, CELERY, CUCUMBER AND SQUASH
SERVED WITH HOUSEMADE RANCH AND BALSAMIC VINAIGRETTE*

~ SMALL (SERVES 25-35)	\$150.00
~ MEDIUM (SERVES 50-70)	\$240.00
~ LARGE (SERVES 100-125)	\$335.00

❖ **MEDITERRANEAN HUMMUS, FETA CHEESE, AND BABAGHANOUSH DISPLAY**

- *WITH OLIVES, ROASTED GARLIC AND PEPPERS, OLIVE OILS, AND PITA BREAD*

~ SMALL (SERVES 25-35)	\$150.00
~ MEDIUM (SERVES 50-70)	\$240.00
~ LARGE (SERVES 100-125)	\$330.00

❖ **GRILLED & CHILLED VEGETABLE DISPLAY**

- *GRILLED EGGPLANT, TOMATO, SQUASH, ASPARAGUS, ROASTED PEPPERS,
PICKLED ONIONS AND PEPPERS SERVED WITH EXTRA VIRGIN OLIVE OIL AND
AGED BALSAMIC VINEGAR*

~ SMALL (SERVES 25-35)	\$160.00
~ MEDIUM (SERVES 50-70)	\$250.00
~ LARGE (SERVES 100-125)	\$425.00

❖ **FRESHLY SLICED FRUIT, MELON, AND BERRY DISPLAY**

~ SMALL (SERVES 25-35)	\$170.00
~ MEDIUM (SERVES 50-70)	\$270.00
~ LARGE (SERVES 100-125)	\$425.00

❖ **IMPORTED AND DOMESTIC CHEESE DISPLAY**

- *WITH FRESH GRAPES & BERRIES, CHEF'S SPECIALTY MUSTARDS, ARTISAN BREAD
& CRACKERS*

~ SMALL (SERVES 25-35)	\$225.00
~ MEDIUM (SERVES 50-70)	\$325.00
~ LARGE (SERVES 100-125)	\$475.00

❖ **ANTIPASTO DISPLAY**

- *SELECT ASSORTMENT OF ITALIAN MEATS & CHEESES WITH ROASTED PEPPERS,
GRILLED & MARINATED VEGETABLES, OLIVES & ARTISAN ITALIAN BREADS*

~ SMALL (SERVES 25-35)	\$300.00
~ MEDIUM (SERVES 50-70)	\$415.00
~ LARGE (SERVES 100-125)	\$595.00

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RECEPTIONS- CARVING & EXHIBITION STATIONS

❖ THE CARVING BOARD*

- **TO INCLUDE MINI ROLLS, SAUCES, AIOLI AND MUSTARDS**

~ CAJUN BONELESS TURKEY BREAST (SERVES 35)	\$195.00
~ BOURBON GLAZED HAM (SERVES 45)	\$290.00
~ SLOW ROASTED PRIME RIB (SERVES 35)	\$350.00
~ LECHON (WHOLE PIG)	\$525.00
~ STEAMSHIP ROUND OF BEEF (SERVES 100)	\$650.00

***PERSONALIZED CHEF FEE APPLIES ~ \$100 PER 100 PEOPLE**

❖ POTATO MARTINI BAR*

\$14.99

***PERSONALIZED CHEF FEE APPLIES ~ \$100 PER 50 PEOPLE**

- **PLEASE SELECT THREE (3):**

CLASSIC SPUDS

YUKON GOLD MASHED POTATOES
APPLE WOOD BACON, SHREDDED
CHEDDAR CHEESE, CHIVES AND SOUR
CREAM

SOUTH OF THE BORDER SPUDS

CHIPOTLE MASHED POTATOES
SHREDDED PORK, GREEN ONIONS AND
PEPPER JACK CHEESE

SOUTHERN SPUDS

BUTTERMILK AND BLACK PEPPER MASHED
POTATOES
SOUTHERN FRIED CHICKEN

TASTE OF ASIA

WASABI MASHED POTATOES
KUNG PAO SHRIMP AND CRISPY NOODLES

THE LUCKY CATCH

ROASTED GARLIC MASHED POTATOES
SWEET CORN AND LOBSTER

LITTLE ITALY

PARMESAN MASHED POTATOES
KALAMATA OLIVE AND TOMATO RELISH
AND GARLIC BASIL OIL

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND AN 8.10% NV STATE SALES TAX - PALACE STATION HOTEL & CASINO BANQUET & CATERING MENUS SEPTEMBER 2015

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RECEPTIONS - DESSERT

❖ **SWEET**

\$8.99

- CHERRY & APPLE PIES
- CHOCOLATE & CARROT CAKE
- BLONDIES, BROWNIES, AND OVERSIZED FRESHLY BAKED COOKIES
- WARM BREAD PUDDING WITH BOURBON SAUCE

❖ **SWEETER**

\$11.99

- APPLE, CHERRY, CHOCOLATE MOUSSE PIES
- CHEESECAKE, CHOCOLATE, AND CARROT CAKE
- MINI PASTRIES TO INCLUDE ÉCLAIR, TIRAMISU, CANNOLIS, AND KEY LIME TARTS
- CHOCOLATE DIPPED RICE KRISPY TREATS
- WARM WHITE CHOCOLATE BREAD PUDDING

❖ **SWEETEST**

\$18.99

- APPLE, CHERRY, AND BOSTON CREAM PIES
- CHEESECAKE, CHOCOLATE, CARROT CAKE, AND PINEAPPLE UPSIDE DOWN CAKES
- MINI PASTRIES TO INCLUDE ÉCLAIR, TIRAMISU, CANNOLIS AND KEY LIME TARTS
- ASSORTED PETIT FORS
- CHOCOLATE FONDUE TO INCLUDE FRESH STRAWBERRIES, PINEAPPLE, MARSHMALLOWS, PRETZELS, RICE KRISPY TREATS, AND GRAHAM CRACKERS

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RECEPTIONS— CREATE YOUR OWN

\$34.99

BEVERAGE STATION

- ~ SIGNATURE COFFEE, DECAFFEINATED COFFEE, AND HARNEY & SONS HOT TEAS
- ~ LEMONADE, FRUIT PUNCH, AND HARNEY & SONS ICED TEA

SELECT ANY THREE (3) STATIONS BELOW:

❖ **FRESH & EASY SALAD STATION ~ PLEASE SELECT TWO (2):**

- ~ PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS
- ~ MEDITERRANEAN COUS COUS SALAD
- ~ ROASTED VEGETABLE SALAD
- ~ TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS
- ~ PAPAYA AND JICAMA SLAW
- ~ CHEF'S CHILLED PASTA SALAD

❖ **LETTUCE WRAP BAR**

- ~ CRISP LETTUCE LEAVES
- ~ DICED CHICKEN & SHRIMP
- ~ SCALLIONS
- ~ ROASTED CASHEWS
- ~ WATER CHESTNUTS
- ~ CHILI & SOY SAUCES

❖ **TASTE OF THE MEDITERANNEAN**

- ~ PITA BREADS & LAVOSH
- ~ HUMMUS, TAHINI & BABA GHANOUSH DIPPING SAUCES
- ~ STUFFED VINE LEAVES WITH TZATZIKI DIPPING SAUCE
- ~ TABOULI SALAD
- ~ ISRAELI SALAD WITH TOMATO, ONION, AND CUCUMBER ~ GARNISHED WITH FRESH PARSLEY

❖ **FAJITA FLARE**

- ~ FAJITA GRILLED CHICKEN WITH PEPPERS & ONIONS
- ~ FAJITA GRILLED STEAK WITH PEPPERS & ONIONS
- ~ SOFT TORTILLAS
- ~ PICO DE GALLO, SOUR CREAM & HOMEMADE GUACAMOLE
- ~ SHREDDED JACK & CHEDDAR CHEESES
- ~ CILANTRO

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RECEPTIONS – CREATE YOUR OWN (continued)

- ❖ **MASHED POTATO MARTINIS ~PLEASE SELECT THREE (3):**
ATTENDANT FEE APPLIES FOR EVERY 100 GUESTS ~ \$100
 - ~ **THE CLASSIC** ~ MASHED POTATOES, BACON, CHEDDAR CHEESE, CHIVES AND SOUR CREAM
 - ~ **THE MAINE-STAY** ~ ROASTED GARLIC MASHED POTATOES, LOBSTER, ROASTED SWEET CORN
 - ~ **THE MIDWESTERN** ~HORSERADISH MASHED POTATOES, BRAISED SHORT RIBS, CRISPY ONIONS
 - ~ **THE DEEP SOUTH** ~ BUTTERMILK MASHED POTATOES, FRIED CHICKEN, CREAMY GRAVY
 - ~ **SOUTH-OF-THE-BORDER** ~ CHIPOTLE POTATOES, SHREDDED PORK, PEPPER-JACK CHEESE
 - ~ **THE ORIENT** ~ WASABI MASHED POTATOES, CHILI MARINATED SHRIMP, CRISPY NOODLES

- ❖ **SIRLOIN SLIDER STATION**
 - ~ SIRLOIN SLIDERS SERVED ON SILVER DOLLAR ROLLS
 - ~ SMOKED CHEDDAR, PEPPER JACK, AND PROVOLONE CHEESES
 - ~ SHREDDED LETTUCE, SHAVED ONIONS, PICKLES
 - ~ KETCHUP, DIJON & YELLOW MUSTARDS, A-1 SAUCE
 - ~ CHIPOTLE AIOLI, FRESH PICO DE GALLO, AND GUACAMOLE

- ❖ **PIZZA STATION ~ PLEASE SELECT THREE (3):**
 - ~ MARGHERITA
 - ~ SPINACH & ARTICHOKE (WHITE PIZZA)
 - ~ FIVE CHEESE
 - ~ CLASSIC PEPPERONI
 - ~ CREATE YOUR OWN – SELECT FROM ITALIAN SAUSAGE, PEPPERONI, MEATBALL, OLIVE, MUSHROOM, ROASTED PEPPER, ONION, TOMATO, EGGPLANT, ARTICHOKE HEARTS AND BROCCOLI

- ❖ **MAC & CHEESE MARTINIS ~ PLEASE SELECT TWO (2):**
 - ~ CLASSIC MAC & CHEESE
 - ~ BLEU CHEESE MAC & CHEESE
 - ~ JALAPEÑO & PEPPER JACK MAC & CHEESE
 - ~ HAM & CHEESE MAC & CHEESE
 - ~ FLORENTINE AND WHITE CHEDDAR MAC & CHEESE
 - ~ LOBSTER MAC & CHEESE

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ENHANCEMENTS:

- ❖ **SWEET STATION** **\$5.00 PER PERSON**
 - ~ ASSORTED COOKIES
 - ~ BROWNIES & BLONDIES
 - ~ RICE KRISPY TREATS
 - ~ YOUR CHOICE OF APPLE, PEACH OR CHERRY COBBLER

- ❖ **DESIGN YOUR OWN ICE CREAM SANDWICH STATION** **\$8.00 PER PERSON**

PERSONALIZED ATTENDANT FEE APPLIES ~ \$100 FOR EVERY 100 GUESTS

 - ~ ASSORTED COOKIES
 - ~ BROWNIES & BLONDIES
 - ~ ASSORTMENT OF 4 DIFFERENT FLAVORS OF ICE CREAM

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