

Palmer's Crossing

AMERICAN GRILL WITH ITALIAN SOUL

CATERING MENU

~Sample Menus~

BUFFET

\$32.00 per person
(excludes tax & gratuity)

*Mixed Green Salad
Penne a la Vodka
Chicken Francese
Veal Marsala
Rolled Filet of Sole Oreganata
Potato Croquettes
Mixed Seasonal Vegetables*

*Coffee & Tea
Soft Drinks*

SIT DOWN SERVICE

\$35.00 per person
(excludes tax & gratuity)

*Mixed Green Salad
Rigatoni Filetto*

*Choice of:
Chicken Martini
Salmon Balsamico
Veal Picatta*

Chef's Accompaniments

*Coffee & Tea
Soft Drinks*

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OPTIONS

Cake Service \$3.00 per person
Slicing Service only \$1.00 per person (if you provide cake)
Choice of House Desserts \$5.00 per person
Fresh Fruit Platters \$4.00 per person
Beer & Wine - Pino Grigio, Merlot, Domestic Beer \$12.00 per person
*Beer, Wine & Liquor - House Wines, Domestic & Imported Beer,
Well Liquor \$16.00 per person*
All other Liquor - -By Consumption

PASSED HORS D'OEUVRES

Mini Crabcakes
Chicken Satay
Beef Satay
Scallops Wrapped in Bacon
Coconut Shrimp
Peking Duck Mini Spring Rolls
Filet Mignon on Crostini
Seasonal Bruschetta
Boccacini Mozzarella
Mini Pizzas
Franks in Puff Pastry

Choose any four \$12.00 per person

BUFFET OR FAMILY STYLE

Eggplant Rollatini
Fried Calamari
Baked Clams Oreganata
Mussels Fra Diavolo
Mussels with White Wine
Fresh Mozzarella & Tomato
Italian Meats & Cheeses/Roasted Peppers/Olives
Seafood Salad
Shrimp Cocktail
Beefsteak Tomato Salad
Cru d'ete (vegetables/cheese/dip)

Priced according to choices

PASTA CHOICES

Rigatoni Filetto
Penne a la Vodka
Penne Caprese
*Rigatoni Bolognese**
*Orrichette with Sausage & Broccoli Rabe**

DINNER ENTREES

CHICKEN OR VEAL

Francese
Wild Mushrooms Marsala
Martini
Picatta
*With Artichoke Hearts**
*Rollatini**
Scapariello (chicken only)*
*Saltimboca**
*Champagne**
*Sorrentino**

SEAFOOD

Salmon Balsamico
Sole Oreganata
Tilapia Picatta
*Chilean Seabass **
*Grilled Swordfish**
*Crabcakes**
*Shrimp Francese**
*Crabmeat Stuffed Shrimp**
*Filet of Sole stuffed with crabmeat**
*Broiled Lobster Tails**

BEEF

*Sliced Chateau Steak**
*Grilled Filet Mignon**
*Filet Mignon Béarnaise**
*Grilled Filet Mignon Barolo**
*New York Strip Steak**

**Additional Pricing (varies according to choices)*

VIP MENUS

DELUXE MENU

\$45.00 per person
(excludes tax & gratuity)

Plated Cold Antipasto
Half order Rigatoni Filetto
Mixed Green Salad

Choice Of:

Talapia Picatta
Sliced Chateau Steak
w/Port Reduction
Chicken Rollatini

EXECUTIVE MENU

\$55.00 per person
(excludes tax & gratuity)

Family Style:

Eggplant Rollatini
Fried Calamari
Fresh Mozzarella & Tomato

Family Style:

Penne Vodka
Orrechette w/ Sausage & Broccoli Rabe

Mixed Green Salad

Choice of:

Shrimp Francese
Veal Sorrentino
Chicken Martini

VIP MENUS

PLATINUM MENU

\$65.00 per person
(excludes tax & gratuity)

Passed:

*Scallops in Bacon
Filet Mignon Bruschetta
Chicken Satay
Mini Pizzas*

*Half order Penne Vodka
Mixed Green Salad*

Choice of:

*Crabmeat Stuffed Filet of Sole
Sliced NY Strip Barolo Reduction
Chicken Wild Mushroom Marsala*

DIAMOND MENU

\$75.00 per person
(excludes tax & gratuity)

Raw Bar:

*Clams
Shrimp
Oysters
Crab Claws*

*Plated Cold Antipasto
Half order Penne Caprese
Mixed Green Salad*

Choice of:

*Chilean Seabass
Grilled Filet Mignon
Chicken Scarpariello*

BUFFET BRUNCH

*\$35.00 per person
(excludes tax & gratuity)*

*Omelet Station
Scrambled Eggs
Waffles/Toppings
Bacon/Hash Browns/Sausage
Breads/Muffins
Penne Vodka
Chicken Francese
Mixed Green Salad
Fresh Fruit*

*Mimosas & Bloody Marys
Coffee & Tea
Soft Drinks*