

Palisadium

Glatt Kosher Food by Carlton Catering

BUFFET DINNER MENU

Salads: Choose 1

Baby Spinach, Roasted Pears, Candied Pecans, With White Balsamic Vinaigrette

Tri-Color Greens, Sun Dried Cherries, Toasted Walnuts, Dijon Mustard Vinaigrette

Tomato, Cucumber, And Bermuda Salad With Extra Virgin Oil And Red Wine Vinegar

Romaine Lettuce, Garlic Croutons, Roasted Garlic Dressing

Cobb Salad, Roasted Corn, Avocados, Hard Cooked Egg, Cherry Tomatoes, With Avocado Ranch Dressing

Stacked Roasted Pepper And Basil Panzanella With Portobello And Sun Dried Tomato Vinaigrette

Endive Radicchio Salad With Black Olives, Caramelized Fennel, Mandarin Orange

Cucumber Wrapped Mixed Greens, Julienne Carrot, Cherry Tomato, And Balsamic Vinaigrette

Entrees: Choose 3

Grilled Ribeye Steak With Brandy Peppercorn Sauce

Slow Roasted Prime Rib Of Beef With Natural Jus, Fresh Rosemary

Balsamic Glazed Chicken Breast With Roasted Tomatoes And Basil Pesto

Chicken Breast Milanese With Arugula And Tomato Salad

Miso Glazed Chilean Sea Bass Sautéed Ginger Bok Choy

Pan Roasted Chilean Sea Bass With Lemon Caper Sauce

Macadamia Nut Crusted Salmon With Spicy Apricot Salsa

Pomegranate Glazed Salmon With Balsamic Pomegranate Reduction

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Sides: Choose 3

Whipped Roasted Garlic Mashed Potatoes

Green Beans

Seasonal Vegetable Medley

Sweet Potatoes Walnut Salad

Roasted Corn

Pasta

Sauces: Pesto, Tomato, Meat Sauce

Dessert

Chocolate Fondue Bar With Accompaniments

Mini Pastries

Fresh Fruits

Ice Cream Bar With Accompaniments

Beverages

House Selection Of White And Red Wine, Champagne

Imported And Domestic Beer

Full Open Bar (List Available Upon Request)

Assorted Juice, Sodas, Mineral Water

- ◆ Premium Top Shelf Liquor Is Served According To Your Event Package ◆
- ◆ Young Adult Menu's Are Available On Request And Priced Accordingly ◆