

Palisadium

Glatt Kosher Food by Carlton Catering

HORS D'OEUVRES

As guests arrive they will be greeted by tuxedo clad waiters with artfully arranged trays of hors d'oeuvres that can include:

Tuna tartar, plantain crisp, wasabi aioli

Crispy chicken lollipop, mango salsa, avocado mousse

B.B.Q. Duck Empanadas, roasted corn pico di galo

Endive spear, kosher chorizo, green apple, white balsamic vinaigrette

Crispy potato latke, smoked salmon, dill mayo

Ripe tomato, fresh basil and roasted pepper canapés

Roasted garlic and fresh rosemary baby lamb chops*

Carpaccio of beef, caper, whole grain mustard, challah crostini

Chicago mini hot dogs, spicy brown mustard

Spicy salmon hand roll

Mini roasted vegetable quiche

Grilled zucchini, eggplant, red pepper timbale, balsamic reduction

Caramelized mushroom tarts

Teriyaki salmon satay, sesame ginger sauce

Mini Pastrami Reuben Spring Rolls

Mini beef wellingtons

Crispy artichoke hearts with horseradish sauce

* DENOTES ADDITIONAL COST

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COCKTAIL RECEPTION STATIONS

Lavish stations can adorn any room during the cocktail hour. These stations will be garnished with artistically arranged décor to appeal to the eye as well as the palate. Please choose from the following stations:

Moroccan Station:

(Choice of 4)

Mezze Platter: Kibbeh, Lahmagen, Moroccan Cigars

Lamb tagine with chick peas and apricots*

Braised Moroccan Chicken with Pâté and fennel

Moroccan Eggplant Salad

Orange and Saffron scented couscous

Roasted Peppers, cucumber, and tomato salad

Roasted beets with cumin and mint

Harissa glazed chicken breast

Charmoula spiced salmon with preserved lemon

Moroccan braised beef with Cinnamon and cayenne pepper

Carving Station

(Choice of Two)

Braised Boneless short ribs of beef with root vegetable medley and Chianti wine

N.Y. Deli Corned Beef and Pastrami served with spicy mustard, cocktail rye bread, pickles, cole slaw, and

Russian Dressing

Balsamic-garlic marinated skirt steak

Herb and garlic crusted prime rib of beef au jus and horseradish sauce

Herb crusted fresh turkey with cranberry chutney and natural jus

Thai Station

(Choice of Three)

Pineapple bok choy fried rice

Crispy spring rolls with duck sauce

Chicken satays with spicy peanut sauce

Miso soba noodle salad with julienne vegetables

Poached salmon in a lemon, ginger, and shitake mushroom broth

Sweet and spicy chicken with mixed vegetables

Assorted sushi

Assorted Sashimi

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Pierogi and Ravioli Station

Potato and onion pierogi
Caramelized mushroom and leek ravioli
Braised short rib ravioli
Caramelized onions and margarine

Tapas Station:

Chimichurri marinated skirt steak
Spanish style chicken with olives and red peppers
Fried potatoes – papas ala Madrid
Beef and Lamb Empanadas*
Spanish style rice

Shish Kabob Station:

Hummus, tabouleh, zaatar and pita
Marinated lamb, beef, and chicken kabob
Marinated vegetable kabob
Persian style rice pilaf
Parsley and garlic aioli

Caviar Station*

(Upcharge)

Bowfin caviar – natural black caviar
Accompanied by toast points, sieved egg white, yolk, sweet red onion, and cappers

Tuscan Station

(Choice of Three)

Sauté of wild mushrooms with garlic confit
Grilled eggplant, red pepper, zucchini and Portobello mushroom tower, balsamic reduction
Roasted cherry tomato and string bean salad
Chicken Marsala with wild mushrooms and Marsala wine
Tuscan olive medley with spicy peppers
Bruschetta grilled chicken with basil oil and balsamic vinaigrette
Focaccia, baguettes, and Tuscan bread with extra virgin olive oil

Sushi Station

Assorted Sashimi
California
Spicy Tuna Roll
Spicy Salmon Roll
Avocado Roll
Assorted Sushi

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DINNER MENU

Salads:

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

Middle Course:

Risotto Milanese

Saffron scented risotto with fresh peas

Grilled Vegetable terrine

Balsamic reduction, basil oil

Blackened Ahi Tuna

Sesame-garlic sauce, micro greens

Smoked Salmon Tart

Fingerling potato salad, whole grain mustard sauce

Citrus grilled breast of duck*

Grapefruit section, trio of greens

Mushroom Crepes

Served over mache salad, roasted mushroom jus

Penne Pasta Primavera

Artichokes, zucchini, cherry tomatoes, garlic white wine sauce

Ravioli Duo

Roasted butternut squash and sage ravioli and spinach artichoke ravioli with roasted pepper olive oil emulsion

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Entrees:

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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Dessert

Assorted Kosher Pastries

Fresh Fruit

Chocolate Fondue

Option of Venetian Hour*

Option of Mini Viennese*

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 ◆