

# *Palisadium*

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## Buffet Menu

### Salads

*(Select One)*

Mixed baby green lettuces with cider vinaigrette, oven dried cranberry and spiced nut garnish

Baby spinach salad garnished with oven roasted pears, herbed croutons and mustard vinaigrette

Traditional Panzanella Salad of greens, basil, bread and red onion with Balsamic vinegar

Sliced Tomato and Mozzarella with fricco dust and balsamic syrup

Tri Color Salad of Endive, Arugula and radicchio with Citrus dressing

Traditional Caesar salad with oversized croutons and shaved Parmesan cheese

Tomato and herbed Chevre tart accompanied by balsamic dressed young arugula and pignoli salad

Risotto of wild roasted mushrooms scented with porcini mushroom stock and dusted with fresh thyme leaves

*“Bruschetta trio” Large wedges of grilled Tuscan bread are topped with an assortment of toppings to include:  
Tomato and fresh basil, Black olive tapenade and eggplant caponata*

### Sides and Vegetables

*(Select any three)*

Seasonal vegetable medley with herb butter and roasted shallots

Green Beans with toasted almonds

Roasted Corn and tomato salad with fine herbs and Extra Virgin olive oil

Spinach and Ricotta Torta

Asparagus Vinaigrette

Potato Tians with fresh Thyme and tomatoes

Whipped Roasted garlic potatoes

Potato Galette with sweet onions

Sweet potato and walnuts salad

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## Entrées

*(Select any three)* The following are some of our Entrée choices for you and your guests:

Wild mushroom stuffed French breasts of chicken enveloped in a red wine demi-glace

Pan seared salmon served atop ginger and garlic-caramelized carrots and topped with frizzled leeks

Tilapia Provencale with grape tomatoes, capers and parsley

Hoisin dressed Flank Steak with Napa slaw and sesame seeds

Horseradish crusted filet of salmon served on a bed of dilled hot house cucumbers and topped with vodka butter sauce

Classic lemon scented chicken scaloppini with herbs and white wine

Prosciutto and fontina topped boneless breast of chicken serve with a sage and white wine sauce

Pastry wrapped, herb stuffed boneless breast of chicken with a champagne sauce and a winter vegetable torte

Herb crusted Chicken medallions with grilled pickled fennel and anise scented demi-glace

Pacific Rim carved Skirt Steak with Pineapple mango salsa

Chianti Braised boneless short-ribs with firm polenta

## Desserts

Fresh Brownies and chocolate chip cookies

Seasonal platters of fruit

New York Style Cheese cake

Carrot Cake

## 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