



# THE PALACE AT SOMERSET PARK

## *Reception Menu*

Upon arrival, your guests will be greeted with an array of cocktails served by our white-gloved staff to include...

"The Palace's Own" Pomegranate Champagne Cocktail  
Flavored Martinis

### **BUTLER PASSED HORS D'OEUVRES**

A Selection of Fifteen Hors D'oeuvres

Moroccan Style Lamb Chops, Cucumber Yogurt

Pancetta Wrapped Jumbo Shrimp, Mango Barbecue Glaze

Sesame Breaded Chicken Breast with a Maille Mustard and Honey Dipping Sauce

Mini Wagyu Beef Sliders with Smoked Tomato Ketchup

Tempura Style Shiitake Mushrooms, Truffle Chive Aioli

French Brie and Raspberry Tartlets

Peking Duck Dumplings, Soy Scallion Dipping Sauce

Potato Pancakes, Smoked Salmon Mousse

Crispy Polenta with Eggplant Caponata

Bruschetta with Marinated Plum Tomatoes, Fresh Basil and Parmesan Cheese

Rare Cajun Beef on Garlic Croutons with Creole Aioli

Seared Rare Marinated Ahi Tuna, Inside Out Nori Roll, Flying Fish Roe

Balsamic Grilled Sea Scallop, Olive Tapenade

Seafood Ceviche in a Cucumber Cup

Jumbo Shrimp Served with Cocktail Sauce

## COCKTAIL STATIONS

### "NEW JERSEY'S FINEST"

A collection of stations...

We take great care to obtain ingredients only from farmers and artisans dedicated to creating their delicacies in the tradition of the harvest – with patience, attention to quality and admiration for the earth.

With that said, we at The Palace would like to offer you a unique selection, to include some of New Jersey's best local products with respect to the Season...

#### **Italian Antipasti Specialties Station**

Classic Italian Epicurean Flavors to Include

Marinated Tomatoes - Balsamic, Parmesan, Basil and Extra Virgin Olive Oil  
Fresh Mozzarella – Olive Oil, Crushed Red Pepper, Chervil and Sea Salt  
Oven Dried Tomatoes and Artichokes, Red Wine Vinaigrette  
Stuffed Olives and Pepper Shooters

#### **The Crostini Station**

Imported and Domestically Sourced Dry Cured Meats to Include  
Genoa Salami, Sopressata, Prosciutto di Parma, Mortadella, Pepperoni  
Vegetable Giardiniera, Spanish White Anchovies  
Grissini Sticks, Lavosh, Olive and Herbed Bread Sticks  
Parmesan and Tomato Flat Breads

#### **Local and Imported Artisan Cheese Station**

Artistically Displayed Selection of Hand Picked Domestic and Fine International Cheeses  
Vermont Sharp Cheddar, Holland Swiss, French Brie, Gorgonzola Bleu  
Smoked Gouda, Farm House Goat Cheese, Parmigiano Reggiano  
All Adorned with Dried and Fresh Fruit, Nuts and Berries

#### **Seasonal Fresh Fruit Station**

Chef's Selection of Seasonal Fresh Ripe Fruits to Include:  
Sliced Golden Pineapple, Honey Dew, Cantaloupe, Seedless Grapes and Strawberries

#### **Chef's Creative Salads**

Our Garde Manger Chef's Selection of Indulgent Salads  
Roasted Asparagus and Wild Mushroom with Shallot Confit,  
Moroccan Fruit and Nut Couscous and Chef's Choice of Seasonal Selections

#### **Vegetable Crudités and Grill Station**

A Vibrant Colorful Display of Organically Grown Fire Grilled Local Produce  
Balsamic Marinated Grilled Zucchini, Squash, Japanese Eggplant and Portobello Mushroom  
Fresh Crisp Vegetable Crudités, Assorted Hand-Blended Dips  
Hummus, Baba Ganoush, French Onion Dip and Toasty Pita Chip

**Please Select From the Following Stations**  
**Friday & Sunday Evening, Choose Four | Saturday Evening, Choose Five**

### **CARVING STATION**

A Uniformed Chef will Carve Your Choice of Two

Peppercorn Crusted Sirloin Strip of Beef  
Port Wine Reduction

~  
Chimichurri Roasted Pork Shoulder

~  
Roasted Vermont Turkey Breast  
Sage Pan Gravy and Stone Fruit Compote

~  
Leg of Lamb  
Mint Infused Demi

~  
Cajun Spiced Grilled Flank Steak  
Horseradish Aioli

~  
Guinness Braised Pastrami  
Trio of Mustards

~  
Whole Suckling Pig

### **ITALIAN STATION**

A Uniformed Chef will Prepare Two Types of Pasta

Penne, Vodka Sauce, Peas and Pancetta

~  
Orecchiette, Broccoli Rabe, Garlic Chip Broth

~  
Farfalle, Sweet Peas, Artichokes, White Truffle Alfredo

~  
Rigatoni, Tomato Bolognese

~  
Tri Color Tortellini "Carbonara", Peas, Prosciutto, Champagne Cream

~  
Penne, Tomato Basil or Pesto Sauce

Accompanied with...

A Pepper Mill, Parmesan Cheese, Toast Points, Red Pepper Flakes  
Marinated Olives and Pine Nuts

### **METROPOLITAN POTATO BAR**

Fresh Whipped Idaho Potatoes

A Service Bar of...

Smoked Ham, Bacon, Chives, Green Onions,  
Crispy Fried Onions, Sweet Corn, Sour Cream,  
Grated Aged Pecorino Romano, Sharp Cheddar Cheese, Crumbled Feta  
Sautéed Wild Mushrooms and Butter Braised Broccoli

## **SAUTE STATION**

A Uniformed Chef will Prepare Your Choice of Two

Portobello Mushrooms, Garlic, White Wine, Lemon and Herb Butter

~  
Chicken with Lemon, Thyme and Crisp Caper Berries

~  
Veal Scaloppini, Marsala Mushroom Sauce

~  
Sesame Prawns, Green Beans and Carrot Threads

~  
Beef Medallions, Cippolini Onions, Madeira Wine

## **HOT CHAFING DISH STATION**

A Selection of Four Served from Silver Roll-top Chafers...

Herbed Breadcrumb Stuffed Mushrooms

~  
Eggplant Rollatini

~  
Mussels with White Wine and Herb Butter or Plum Tomato Sauce

~  
Swedish Meatballs

~  
Fried Calamari, Marinara Sauce

~  
Cheese and Parsley Sausage, Pepper Batonets

~  
Clams Oreganata

## **CREPE STATION**

A Uniformed Chef will Prepare...

Honey and Hoisin Glazed Duck, Chicken, or Pork with Julienne of Cucumbers, Carrots and Scallions in Rice Pancakes with Plum Sauce

~  
Spinach Filling with Herbed Goat Cheese in a Traditional French Crepe

## **CHINATOWN STIR-FRY STATION**

In a Hand Hammered Wok a Uniformed Chef will Prepare...

Served from To-Go Containers

Stir-Fry of Shrimp, Chicken, Plum Roasted Pork and Tofu

Accompanied with Lo Mein, Shiitake Mushrooms, Celery, Scallions, Carrots

Vegetable Potstickers in Bamboo Steamer Baskets

Vegetable Stir Fried Rice

## **THE HIBACHI STATION**

Teriyaki Marinated Chicken Sautéed with Mixed Vegetables and Sesame

Cooked to Order By a Uniformed Chef on a Wrought Iron Skillet

Served with Thai Peanut Dipping Sauce & Assorted Chutneys

## **BAJA FISH TACO STATION**

A Uniformed Chef will Prepare...

Whole Roasted Flaked, Lemon Grass and Anise Marinated, Florida Mutton Snapper  
Spicy Radish Sprouts, Corn and Black Bean Relish, Spring Onions  
Mini Taco Shells  
Served with Housemade Crema and Pico de Gallo

## **RETRO STATION**

Served From a Cast Iron Skillet...

Angus Beef Sliders, American Cheese, Warm Brioche Buns, Smoked Tomato Ketchup  
Sweet Potato and Waffle Fries, Cheese Whiz and Brown Gravy  
Mac and Cheese Balls, Mini Corn Dogs  
Mustard and BBQ Dipping Sauces

## **INTERNATIONAL SAUSAGE STATION**

A Uniform Chef will Prepare...

Italian Sweet and Hot, Polish Kielbasa, German Knockwurst and Spanish Chorizo Sausages  
Accompaniments of Sautéed Onions and Peppers, Sauerkraut and Torpedo Rolls  
Dijon, Whole Grain and Spicy Brown Mustards  
Chaffing Dish of Toasted Pierogies

## **MAC & CHEESE STATION**

Velvety Cheddar and Pepper Jack Enrobed Pasta

A Service Bar of...

Smoked Ham, Bacon, Chives, Green Onions  
Crispy Fried Onions, Sweet Peas, Toasted Panko  
Grated Aged Pecorino Romano, Crumbled Feta  
Sautéed Wild Mushrooms and BBQ Chicken

## **ODE TO PHILADELPHIA STATION**

Served From Our Cast Iron Grill...

"The Cheese Steak" Grilled Wafer Steak, Sautéed Onions and Peppers  
"The Roast Pork" Marinated Roast Pork and Broccoli Rabe  
Served with Traditional Hoagie Style Rolls, Cheese Wiz, Ketchup  
Lettuce, Sliced Tomatoes, Hot and Sweet Peppers  
Chafing Dish of Philadelphia Soft Pretzels and Mustard

## **CARIBBEAN STATION**

Served from Silver Roll Top Chafers...

Jerk Spiced Chicken Wings and Drumettes, Miniature Jamaican Beef Patties  
Coconut Rice and Beans, Sweet Plantains  
Mango, Shrimp and Jicama Salad and Traditional Conch Salad

## ELABORATE COCKTAIL STATIONS

(Please Select One)

### SPANISH PAELLA

Shrimp, Lobster, Mussels, Clams, Chicken and Chorizo Sausage  
Steamed Together in a "Paella Pan" with Sweet Peas  
Bell Peppers, Vidalia Onions, Tomatoes and Artichokes  
Served with Saffron Scented Rice

### FRESH SEAFOOD BAR

A Seafood Station Featuring Iced Jumbo Gulf Shrimp, Oysters and Clams  
Served with Cocktail, Mignonette, and Lemon Wedges

### SUSHI STATION

An Elaborate Display

To Include Assorted Sushi, California, Spicy Tuna, Vegetarian, Unagi Eel and King Salmon Rolls  
Served with Pickled Ginger, Wasabi and Soy Sauce  
*\*Uniformed Sushi Chef Available at an Additional Fee*

### CAVIAR STATION

Finest North American Wild Sturgeon Caviar Presented on Crushed Ice  
Served with Chopped Egg and Onion  
Crème Fraiche, Roasted New Potatoes, Toast Points and Blini  
Frozen Ice Socles of Ketel One, Belvedere and Grey Goose Vodkas  
Imported Beluga, Osetra and Sevruga Caviars (Available at Market Price)

### CEVICHE STATION

A Selection of Three Grade "A" Ceviche to Include  
Salmon with Horseradish and Herbs, Spicy Tuna and Mango, Hamachi with Coconut and Lime  
Served in Flower Petal Ice Bowls  
Accompanied by Rainbow Tortillas and Crisp Plantains

### SEAFOOD SLIDER STATION

House Made Crab and Seafood Cakes Seared on a Flat Iron Grill  
Served on Brioche Buns, Tossed Frisée Salad and Southern Slaw  
Accompaniments to Include Creole Remoulade, Pico de Gallo and Roasted Pepper Aioli

### MEDITERRANEAN MIXED GRILL STATION

Grilled Baby Lamb Chops and Summer Sausage "Filled with Parsley"  
Accompaniments to Include Stuffed Grape leaves  
Assorted Pitas, Flavored Hummus, Tatziki  
A Chafing Dish of Potatoes, Green and Red Bell Peppers, and Onions

### FRESH MOZZARELLA STATION

Hand Pulled Fresh Mozzarella Made to Order  
Accompanied by an Elegant Display of  
Tuscan Bean, Prosciutto and Pepperoni Stuffed Mozzarella, Marinated Boccaccini  
Bruschetta, Fire Roasted Peppers, Pepperoncini, Crostini  
Flavored Extra Virgin Olive Oils and Balsamic Vinegars

## DINNER

Designed to Attend to All of Your Desires...  
Additional Courses May be Added Upon Request for a Supplemental Fee

### FIRST COURSE

Please Select One

Potato Crusted Crab Cake with Micro Arugula and Fennel Salad  
Stone Ground Mustard and Herb Vinaigrette

Mandarin Glazed Sea Scallops with Puree of Parsnip  
Shiitake Mushroom, Organic Baby Sprouts and Pure Jade Oil

Buffalo Mozzarella "en Carozza"  
Prosciutto de Parma, Micro Shoot Salad  
Smoked Tomato Vinaigrette

Crispy Shrimp "Strudel"  
Shredded Phyllo Wrapped Prawns with Herbed Couscous  
Lobster Chardonnay Butter

Sage Scented Gnocchi with Roasted Wild Mushrooms  
Over a Bed of Sautéed Spinach with Reggiano Parmesan and Toasted Pignoli Nuts

Exotic Mushroom and Ricotta Bundle  
Baby Greens, Tomato Cream

Timbale of Smoked Ratatouille, Fresh Mozzarella, Lambs Ear Lettuce and Pure Basil Oil

### ENTRÉE COURSE

Please Select Three

*-One From Each of the Following Collections*

#### OCEAN COLLECTION

Pan Seared King Salmon  
Garlic Whipped Potato, Sweet Corn and Black Bean Succotash  
Maitre d Butter

Macadamia Nut Crusted Grouper  
Sesame Potato Cake, Sautéed Spinach  
Thai Coconut Beurre Blanc

Spinach and Parmesan Stuffed Filet of Sole  
Celery Root, French Beans  
Saffron Nage

Herb Crusted Atlantic Black Cod  
German Butterball Potatoes, Glazed Swiss Chard  
Hazelnut Romesco



## FREE-RANGE COLLECTION

Grilled Boneless Breast of Chicken  
Roasted Red Bliss Potato, Mushroom and Spinach Sauté  
Sauce Supreme

Grilled Breast of Free Range Chicken  
Maple Scented Sweet Potatoes, Pencil Asparagus  
Morel Mushroom and Andouille Cream

Leek and Almond Crusted Breast of Capon  
Golden Lentils, Haricot Verts  
Citrus Vinaigrette

Panko and Parmesan Crusted Breast of Chicken  
Herb Polenta, Broccoli Rabe  
Red Pepper Coulis

## GRAZING COLLECTION

Herb Seared Filet of Beef  
Fingerling Potato Confit, Haricot Verts  
Sweet Port Wine Glace

Herb Grilled Chateaubriand  
Caramelized Shallot Potato, Spaghetti Vegetables  
Glace de Viande

Grilled Aged New York Sirloin  
Potato Gratin Gruyere, Rosemary Baby Carrots  
Barolo Wine Sauce

Kona Braised Beef Short Rib  
Truffle Whipped Parsnip, Crisp Leek  
Balsamic and Blackberry Gastrique



## **THE PALACE VIENNESE DISPLAY**

Elaborately Displayed, a Pastry Chef's Selection from the Following...

### **Tarts, Tortes and Cakes**

Our Chef's Seasonal Selection of house baked items such as Imperial Chocolate, Carrot Cake  
Creamy Cheese Cake, Pineapple Upside Down Cake  
Chocolate Ganache Tart, Entremets, Pecan Tart, Crème Brulée and Chambord Cake  
Key Lime Tart, "PB & J" Tart, Lemon Meringue Tart and Tiramisu

### **Assorted Mini Pastries**

Chocolate Royal, Mocha Éclairs, Profiteroles, Flavored French Macaroons  
Sfogliatelle, Mignardises, Petit Fours, Financier and Cannolis

### **Fruits**

Seasonal Fresh Fruits to include Strawberries, Grapes or Pineapple  
Fresh California Berries, Cantaloupe and Honeydew Melons

### **Cookies and Chocolates**

Freshly Baked Cookies, Biscotti, Chocolate Mousse, Crèmeux, Dessert Bars, Blondies and Brownies  
Spiced Chocolate Truffles and Caramels

### **Fire & Ice**

The Best of Both Worlds, a Uniformed Chef will Prepare Golden Belgian Waffles with Classic Bananas Foster  
Three Flavors of Freshly Scooped Ice Cream

Toppings to Include:

Rainbow and Chocolate Sprinkles, Reese's, Mini Marshmallows, Maraschino Cherries, M&M's  
Wet Walnuts, Mini Chocolate Chips, Oreo Crumbs, Whipped Cream, Chocolate and Caramel Sauces

### **The Cordial Bar**

One of Our Trained Bartenders Will Serve You and Your Guests  
Top Brand Cordials and Cognacs

### **Palace Coffee Service**

Freshly Brewed Palace Blend Coffee - Regular and Decaffeinated  
Assorted Teas for Steeping, Espresso, Cappuccino

Inquire with your event planner about our elaborate dessert stations\*

\*additional fees apply



# Cake Selections

The Palace's own Pastry Chef uses the freshest of ingredients and Silky Rolled Fondant to create the cake of your dreams

## Sponges

Classic Vanilla  
Decadent Chocolate  
Rich Carrot Cake  
Devils Food Cake  
Red Velvet

## Fillings

Chocolate Mousse  
Dark Chocolate Ganache  
Cream Cheese Icing  
Cannoli Cream  
Lemon Curd  
Vanilla Custard  
Bavarian Cream\*  
Buttercream\*

*\*Can be Flavored to Your Taste*

## \* Additions

Mixed Berries  
Sliced Strawberries  
Valrohna Crunch Pearls  
Two Different Fillings  
Two Different Sponges

*\*Subject to Additional Cost*

## Standard Cake Designs

Our Cake Portfolio Showcases a Range of Design Elements for Suggestive Use.

All Cakes in the Portfolio are Included in Your Package

A custom Tiered Palace Cake can be selected from The Palace Cake Designer's Portfolio, or a photo can be brought in for the Cake Designer to duplicate. Additional charges will apply if the requested cake requires more labor and/or materials than a standard Palace Cake.

## **SPECIAL ARRANGEMENTS**

### **BEVERAGES**

A Premium Brand Open Bar for the Service of Cocktails, Imported & Domestic Beers and House Wines, Regular & Diet Sodas, Sparkling Waters & Juices

### **WINES**

Choice of Three Red and Three White Varietals available by the Glass  
Upgraded Wines Are Available at an Additional Charge.

### **CHAMPAGNE**

For the Arrival, Available on all bars, Champagne Toast  
and offered throughout the remainder of the event

### **CEREMONY**

We offer indoor or outdoor ceremonies based on availability. Additional charge will apply.

### **CHANGING SUITE**

Fully Serviced Suite with Personal Attendant for the Entire Event

### **LINENS**

European Floor Length Ivory/White, or Solid Colored Cloths and Matching Napkins

### **ATTENDANTS**

Front Door, Coat Room and Valet

### **COMPLIMENTARY ITEMS**

Place Cards, Direction Cards and Menu Cards

### **VENDOR MEALS**

\$50.00 per Vendor

### **CHILDREN'S MEALS**

Children between the Ages of 6-12 will be charged at a rate of one-half the Adult Menu Price  
Children under the Age of 6 are Complimentary  
(This is Contingent based on the Adult Minimum Guarantee being met)

### **GUARANTEE**

The exact number of guests is required Ten Days prior to the event