



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 pomegranate champagne cocktail
and signature cocktails

BUTLER PASSED HORS D'OEUVRES

a selection of passed items

short rib grilled cheese • chipotle bbq

mint scented phyllo wrapped shrimp • fig jam

sesame chicken • sweet chili glaze

marinated grilled sea scallop • maple bacon

falafel fritter • lemon harissa honey

prosciutto and provolone roulade • rosemary mascarpone

mini cornmeal crusted corn dog • mustard beer cheese

potato pancake poutine • smoked cheese curd • mushroom glaze

edamame dumpling • white truffle miso aioli

bruschetta with marinated plum tomatoes • fresh basil and parmesan cheese

tuna ceviche • cilantro pesto • crisp tortilla

herb scented ricotta • citrus preserve • olive tapenade • herb crostini

melon gazpacho • pancetta croutons • toasted poppy seed

coconut chicken salad • shaved almond

breaded mac and cheese bite • aged cheddar

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 the best local and imported products with respect to the Season...

Italian Antipasti Specialties

marinated tomatoes • balsamic, parmesan, basil and extra virgin olive oil
fresh mozzarella • olive oil, crushed red pepper, chervil and sea salt
sun-dried tomatoes and artichokes
italian meat stuffed cherry peppers • stuffed olives

The Crostini

imported and domestic sourced dry cured meats to include
genoa salami • soppressata • prosciutto di parma • ham • pepperoni
vegetable giardiniera • assorted breadsticks • crackers • fustil • toasted pita chips

Local and Imported Artisan Cheeses

artistically displayed selection of hand picked domestic and fine international cheeses
vermont sharp cheddar • holland swiss • french brie • provolone
smoked gouda • crusted goat cheese
all adorned with dried and fresh fruit, nuts and berries

Seasonal Fresh Fruit Station

chef's selection of seasonal fresh ripe fruits to include
golden pineapple • honey dew • cantaloupe • seedless grapes • strawberries

Chef's Creative Salad and Crudité Station

roasted asparagus and wild mushroom with shallot confit
moroccan fruit and nut couscous • chef's choice of seasonal selections
fresh crisp vegetable crudités to include
assorted hand-blended dips • hummus • french onion dip • toasty pita chip

Vegetable Grill

a vibrant display of locally sourced fire grilled produce
balsamic marinated zucchini • yellow squash • japanese eggplant
peppers • portobello mushrooms

Please Select From the Following Stations
friday and sunday evening • choose four | saturday evening • choose five

CARVING STATION

*a uniformed chef will carve your choice of two selections
served with parmesan creamed spinach and savory bread pudding*

peppercorn crusted sirloin strip of beef • horseradish cream

salmon en papillote • banana leaf • herbs • citrus

grilled vegetable strudel • puff pastry • roasted red pepper coulis

potato and leek strudel • french onion bisque

apple and caramelized onion stuffed pork loin • currant honey mustard

roasted turkey breast • sage pan gravy

leg of lamb • mint infused demi

herb marinated grilled flank steak • chimichurri

guinness braised pastrami • spicy brown mustard

whole suckling pig • chimichurri

ITALIAN FAVORITES

a selection of four served from silver roll-top chafers

herbed breadcrumb stuffed mushrooms

eggplant rollatini

mussels with white wine, plum tomato or fra diavolo (select one)

fried calamari • marinara sauce

clams oreganata

risotto with wild mushroom or lobster (select one)

little neck clams with garlic and white wine or portuguese chorizo (select one)

pork or chicken italian sausage (select one) • peppers and onions

HIBACHI STIR-FRY STATION

a uniformed chef will prepare on a hand hammered wok and hibachi style grill

choice of teriyaki shrimp, chicken, roast pork or tofu (select one)
grilled with onions and peppers

a stir fry of vegetable lo mein with straw mushrooms, celery, scallions, carrots, baby corn
served from chinese to-go containers
vegetable potstickers • spring rolls • stir fried rice

SLIDER STATION

a uniformed chef will prepare

angus beef and vegetarian sliders on kings hawaiian buns
american cheese • lettuce • tomato • smoked ketchup • sriracha mayo • bbq sauces
onion rings • waffle fries

SAUTÉ STATION

a uniform chef will prepare your selection of two in your choice of preparation

chicken medallions • scarpariello with sausage, marsala, piccata or puttanesca
beef tips • pearl onion and cognac cream or wild mushroom and burgundy
veal scaloppini • scarpariello with sausage, marsala, piccata or puttanesca
sautéed prawns • scampi, fra diavolo, puttanesca or pesto
vegetarian • portobello mushrooms scampi or artichoke heart francaise

PASTA STATION

a uniformed chef will prepare your choice of two

penne • vodka, peas, pancetta
orecchiette • broccoli rabe, white bean, garlic chip broth
farfalle • sweet peas, wild mushroom, white truffle alfredo
rigatoni • tomato bolognese
tri color tortellini "carbonara" • peas, prosciutto, champagne cream
gemelli • pomodoro
cavatelli • sundried tomato, pesto lie

All Complimented With Your Choice of a Signature Elaborate Station

please choose one

FRESH SEAFOOD BAR

iced jumbo gulf shrimp • oysters
marinated seafood salad • clams
cocktail • mignonette • lemon wedges

SUSHI STATION

hand rolled assorted sushi
california • spicy tuna • vegetarian
unagi eel • king salmon
pickled ginger • wasabi • soy sauce

uniformed sushi chef available at an additional fee

SPANISH PAELLA

shrimp • lobster • mussels • clams • chicken and chorizo sausage
steamed together in a "paella pan" with
sweet peas • bell peppers • vidalia onions • tomatoes • artichokes
served with saffron scented rice

MEDITERRANEAN MIXED GRILL

grilled baby lamb chops • summer sausage "filled with parsley"
stuffed grape leaves • assorted pitas • flavored hummus • tatziki
chafing dish of potatoes, green and red bell peppers, onions

FRESH MOZZARELLA STATION

hand pulled fresh mozzarella made to order accompanied by
prosciutto and pepperoni stuffed mozzarella • marinated bocconcini
bruschetta • fire roasted peppers • tuscan bean salad • pepperoncini • crostini
flavored extra virgin olive oils • pesto and balsamic vinegars



DINNER

Designed to attend to all of your desires
presented in the very elegant
white-glove military style service

APPETIZER

please select one

Timbale of Smoked Ratatouille

quinoa • fresh mozzarella • mache leaves
basil vinaigrette

Kale Caesar

crispy garbanzos • heirloom cherry tomato
aged parmesan • chipotle caesar dressing

Burrata

baby arugula • shaved red onion • plum tomato
herb crostini • balsamic glaze

"BLT"

watercress greens • grape tomato
crisp pancetta • grated egg • rye crouton
dijon aioli

Black Truffle Risotto

italian sausage • golden raisin • mascarpone
porcini crostini • micro green

Potato Gnocchi

vegetable bolognese • herb ricotta • toasted pine nut
micro basil

ENTREE

THE PALACE "SIGNATURE DUET"

Petite Herb Crusted Filet Mignon paired with your choice of
Pesto Grilled Prawns • Kataifi Wrapped Sea Scallop • Split Lobster Tail
potato gratin gruyere
rosemary roasted rainbow carrots
dijon demi cream

or

select three - one from each of the following collections

GRAZING

Peppercorn Crusted Filet Mignon
white bean and barley cassoulet
parmesan spinach
sauce au poivre

Braised Boneless Beef Short Rib
creamy chive polenta
glazed carrots
burgundy wine • gremolata

Grilled Breast of Chicken
wild mushroom israeli couscous
pencil asparagus
marsala wine

Crusted Breast of Chicken
leek and almond • golden lentils
haricot verts
citrus vinaigrette

Pan Seared Salmon
cauliflower fried rice
gingered bok choy
miso teriyaki reduction

Herb Crusted Atlantic Black Cod
orzo rice
blistered vine ripe tomato
lemon caper vinaigrette

Herb Grilled Chateaubriand
whipped garlic yukon potato
haricot verts
glace de viande

Grilled Rosemary Scented Pork Chop
vanilla whipped sweet potato
swiss chard
sour cherry jus

FREE-RANGE

Prosciutto and Basil Stuffed Chicken
whipped potato
sautéed spinach
parmesan fondue

Herb Seared Chicken Breast
sweet corn soufflé
mushroom and spinach sauté
chimichurri vinaigrette

OCEAN

Pan Seared Grouper
roasted butternut squash tabbouleh
baby spinach
pomegranate molasses

Lump Crab Cake
corn and edamame hash
shaved fennel slaw
sweet chili and lime vinaigrette

THE PALACE VIENNESE DISPLAY

elaborately displayed, a pastry chef's selection from the following

Tarts • Tortes • Cakes

imperial chocolate • carrot cake • creamy cheesecake • pineapple upside down cake
chocolate ganache tart • entremets • pecan tart • chambord cake
key lime tart • "pb and j" tart • lemon meringue tart • tiramisu

Mini Pastries

chocolate royal • mocha éclairs • profiteroles • flavored french macarons
sfogliatelle • mignardises • petit fours • financier

Fruits

seasonal fresh fruits to include

strawberries • grapes • pineapple • fresh california berries • cantaloupe • honeydew melons

Cookies • Chocolates

freshly baked cookies • biscotti • chocolate mousse • crèmeux • dessert bars
blondies • brownies • spiced chocolate truffles • caramels

Crème Brûlée

creamy rich custard sprinkled with turbinado sugar
caramelized to your guests delight

Cannoli Station

hand piped with traditional or chocolate sweet ricotta cream
mini chocolate chips • nuts • sprinkles

Mini Martinis

mousse and cake filled martini glasses
fresh berries • crème anglaise • fresh whipped cream

Fire and Ice

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

Cordial Bar

one of our seasoned 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

WEDDING CAKE

custom tiered wedding cake served to your guests

Cake Flavors and Fillings

vanilla • dark chocolate • red velvet

**Additional Charge*

*devil's food • *carrot • *funfetti

Fillings

vanilla custard and strawberry marmalade • dulce de leche

chocolate fudge • chocolate pudding

french cream and raspberry marmalade • cannoli

chocolate mousse • lemon • cream cheese

baci mousse • cookies and creme

**Additional Charge*

*mango mousse • *chocolate ganache

*cream cheese mousse and blueberry marmalade

Wedding Cake Station

custom tiered wedding cake cut and served in your viennese hour

Standard Cake Designs

A custom tiered Palace cake can be selected from the cake portfolio which showcases a range of design elements for suggestive use.

All cakes in the Venue Cake Portfolio are included in your package.

If desired, a photo may be brought in for our cake designer to duplicate. Additional charges will apply if the requested cake requires more time and/or materials than a standard Palace cake.

inquire with your event planner about our elaborate dessert stations
additional fees may apply

SPECIAL WEDDING ARRANGEMENTS

Beverages

a premium brand open bar for the service of
cocktails • imported and domestic beers
house wines • regular and diet sodas • sparkling waters • juices

Wines

three red and three white varietals available by the glass
upgraded wines are available at an additional charge

Champagne

presented upon guest arrival • served tableside for champagne toast
available at all bars

Ceremony

we offer indoor or outdoor ceremonies based on availability
additional charge will apply

Wedding Suite

fully serviced suite with personal attendant for the entire event

Linens

european floor length damask • ivory or white
or solid colored cloths
matching napkins

Attendants

front door • seasonal coat room • valet parking

Complimentary Items

blank place cards • direction cards • menu cards

Vendor Meals

\$75++ per vendor

Children

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

Guarantee

the exact number of guests is required ten business days prior to the event



SUITES AND CEREMONY

The Palace Wedding Suites

- ~ Wedding suite available 2 hours prior to reception
- ~ Personal attendant for the wedding couple for the entirety of the event
- ~ Light refreshments and snacks
 - chips, granola bars, candy
 - cheese platter, fruit platter, small antipasto platter
 - chafing dish of Chef's selections (pasta and hot hors d'oeuvres)

~ Beverages

- soft drinks, bottled still and sparkling water
- beer, hard seltzers, wine and champagne

On-site Ceremony Package

- ~ Wedding suite available 6 hours prior to invitation period
- ~ Additional space available 3 hours prior to invitation period
- ~ Light refreshments and snacks upon arrival
 - chips, granola bars, candy
 - cheese platter, fruit platter, small antipasto platter
- ~ Hot food displayed 2 hours prior to the start of the ceremony
 - chafing dish of Chef's selections (pasta and hot hors d'oeuvres)
- ~ Beverages
 - soft drinks, bottled still and sparkling water
 - beer, hard seltzers, wine and champagne
- ~ Couples are welcome to bring their own food for the suite in addition to what is provided

◁ Ask your event planner about continental breakfast, lunch and other suite upgrade options ▷

Ceremony

- ~ Invitation period 30 minutes prior to the actual ceremony start time
- ~ White gloved attendants will greet your guests with champagne and sparkling water
- ~ Outdoor ceremony space and indoor back up ceremony space for inclement weather