



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

lamb kofta brochette • honey yogurt

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

everything crusted smoked sausage en croute • beer cheese

the palace chicken salad • stone fruit • toasted pecan

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 • gorgonzola 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 • focaccias • 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

A CUT ABOVE

*a uniformed chef will carve your choice of two selections
served with new potato hash 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

FAR EAST

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

NONNA'S KITCHEN

*a uniformed chef will prepare your choice of two
served with lemon herb rice*

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

BUILD A BOWL

served from silver roll top chafers...

whipped potatoes • velvety cheddar mac and cheese • wild grains
a service bar of...

smoked ham • bacon • green onions • crispy fried onions • sweet corn • dried fruit
toasted almonds • grated aged pecorino romano • shredded cheeses • roasted wild mushrooms
butter braised broccoli • sour cream

TASTE OF TUSCANY

*a uniformed chef will prepare your choice of two
served with Italian style meatballs in sunday gravy*

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

LE CREPERIE

a uniformed chef will prepare your choice of two in rice pancakes

seared duck, cucumber, carrot, scallion, plum sauce
ham, gruyere, caramelized onion, apple chutney
grilled chicken, asparagus, boursin cheese
baby spinach, goat cheese
wild mushroom, sun dried tomato, feta

STREET TACOS

a uniformed chef will prepare your choice of two

whole roasted citrus marinated snapper, cilantro lime shrimp, pork carnitas, adobo chicken (select two)
corn tortillas • micro cilantro • pickled red onion • salsa verde • homemade crema
guacamole • lime wedges • pico de gallo
accompanied with corn and black bean empanada • fresh tortilla chips

OLD WORLD

a uniformed chef will prepare from a cast iron grill

polish kielbasa • german knockwurst • bratwurst
caramelized onions • caraway sauerkraut • assorted mustards
chafing dishes of toasted cheddar and potato pierogies, herbed spätzle

SOMERSET PARK SLIDERS

a uniformed chef will prepare on a cast iron grill

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

JERSEY SHORE

a uniformed chef will prepare

mini hot dogs with assorted toppings • sausage and peppers
margarita and italian meat pizzas • fried pickles • cheese curds • curly fries

ODE TO PHILADELPHIA

served from our cast iron grill

"the cheesesteak" grilled wafer steak, sautéed onions and peppers
traditional mini hoagie style rolls • sweet and hot peppers
lettuce • sliced tomatoes • cheese whiz • ketchup
philadelphia soft pretzel nuggets and spicy brown mustard

CARIBBEAN FLAVOR

served from silver roll top chafers

jerk spiced boneless chicken and miniature jamaican beef patties
coconut rice and beans • sweet plantains • yuca fries
mango, shrimp and jicama salad • traditional conch salad

MARDI GRAS

a uniformed chef will prepare

dirty rice with cajun chicken and andouille sausage
onions • celery • bell pepper • plum tomato • scallion • okra

served from silver roll top chafers

crawfish étouffée • jalapeño corn bread • hush puppies • creole honey

GYRO STATION

a uniformed chef will prepare from a cast iron grill

seasoned grilled lamb and chicken gyro meat
warm pita • shredded lettuce • tomato • red onion • feta cheese
falafel fritters • mint and lemon rice • tzatziki sauce

SOUTHERN HOME COOKING

served from silver roll top chafers

chicken and waffles
stewed spicy collard greens • baked mac and cheese
sweet corn spoon bread • bleu cheese cabbage slaw • bourbon spiked fruit salad

MAKIN' BACON

hand sliced slab bacon • cheese disco fries • chocolate dipped thick bacon strips • miniature BLTs
chipotle and ranch sauces

SOUTH ASIAN SPICE

served from silver roll top chafers

palak paneer • vegetable samosa • garlic naan • cumin basmati rice
from a cast iron grill
chicken tikka masala • sautéed onions and peppers
mango chutney • mint coriander • cucumber raita

LITTLE HAVANA

a uniformed chef will prepare from a cast iron griddle

traditional style cuban sandwiches
black beans and rice • tostones • sweet plantains
mango salsa • cilantro crema

KOREAN INSPIRATION

served from silver roll top chafers

marinated bulgogi beef and pepper chicken
sesame scallion rice • glass noodle • sweet and sour radish
carrot and cucumber salads • kimchee • steamed bao buns

All Complimented With Your Choice of a Signature Elaborate Station
please choose one

FRESH SEAFOOD BAR

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

SUSHI

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

kimono clad sushi chef available at an additional fee

SPANISH SEAFOOD PAELLA

served from a paella pan

shrimp • lobster • mussels • clams • calamari
steamed together in a paella pan with
saffron scented rice • sweet peas • bell peppers • vidalia onions • plum tomatoes
accompanied with tapas style selections of
spanish olives • dried sausage • marinated artichoke • white anchovy • papas bravas

MEDITERRANEAN MIXED GRILL

a uniformed chef will prepare from a cast iron grill

seasoned lamb chops and marinated chicken served with bell peppers and onions
stuffed grape leaves • assorted pitas • flavored hummus • tzatziki
baba ghanoush • moussaka • greek salad

FRESH MOZZARELLA STATION

hand pulled fresh mozzarella made to order accompanied by
marinated bocconcini • smoked mozzarella • cherry peppers • fresh basil marinated tomatoes
fire roasted bell peppers • tuscan bean bruschetta • pepperoncini • crostini • foccaccia
extra virgin olive oil • basil pesto • balsamic reduction • herbed olive oil

TROPICAL CEVICHE

a selection of three grade 'A' ceviche served in flower petal ice bowls to include

salmon with horseradish and herbs • spicy tuna and mango • shrimp with coconut and lime
rainbow tortillas • crisps plantains

SEAFOOD SLIDERS

a uniformed chef will prepare from a cast iron grill

housemade crab cakes and cajun spiced seafood salad served on Kings hawaiian buns
tossed frisée salad • southern slaw • creole remoulade • sliced pickles • tomato salsa

DINNER

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

Appetizer

please select one

Burrata

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

Kale Caesar

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

NY State Field Greens

bourbon sugared walnuts • sundried cranberry • crumbled bleu cheese • wild berry vinaigrette

Timbale of Smoked Ratatouille

quinoa • fresh mozzarella • mache leaves • basil vinaigrette

"BLT"

watercress greens • grape tomato • crisp pancetta • deviled egg • rye croutons • dijon aioli

Black Truffle Risotto

italian sausage • golden raisin • mascarpone • porcini crostini

Potato Gnocchi

vegetable bolognese • herb ricotta • toasted pine nut • micro basil

Wild Mushroom and Leek Strudel

aged gruyere • baby greens • fig reduction

Baked Brie

honey pecan crusted • golden beet puree • sugared beet relish • grilled rustic bread

Grilled Shrimp and Grits

tasso ham • scallion • sassafras jus

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

your choice of tableside selection from the following

select three - one from each of the following collections

Grazing

Herb Crusted Filet Mignon

shallot whipped potato • parmesan spinach • port wine glaze

Braised Boneless Beef Short Rib

creamy chive polenta • glazed carrots • burgundy wine • gremolata

Herb Grilled Chateaubriand

potato gratin gruyere • haricot verts • glace de viande

Grilled Rosemary Scented Pork Chop

vanilla whipped sweet potato • swiss chard • sour cherry jus

Grilled Aged New York Sirloin

rutabaga gratin • pencil asparagus • saffron jus

Rosemary Marinated Grilled Veal Chop {market rate}

parmesan cheese polenta • glazed tri color carrots • true veal reduction & basil puree

Pistachio Crusted Rack of Lamb {market rate}

bleu cheese grits • glazed fennel bulb • natural lamb reduction

Ocean

Pan Seared Salmon

saffron jasmine rice • garlic chip broccolini • pesto beurre blanc

Pan Seared Grouper

roasted butternut squash • cranberry tabbouleh • mustard greens • pomegranate molasses

Herb and Breadcrumb Roasted Cod

roasted butterball potatoes • shaved brussel sprout • sauce escabeche

Florentine Stuffed Filet of Sole

fried shallot orzo rice • blistered vine ripe tomato • crisp caper • citrus vinaigrette

Lump Crab Cake

corn and edamame hash • shaved fennel slaw • sweet chili and lime vinaigrette

Free-Range

Herb Seared Frenched Breast of Chicken

sweet corn soufflé • mushroom and spinach sauté • chimichurri vinaigrette

Chicken Paillard

egg coated breast with spinach, red onion and feta • roasted potato • pencil asparagus • tomato cream

Leek and Almond Crusted Frenched Breast of Chicken

golden lentils • haricot verts • citrus vinaigrette

Coq Au Vin

braised bone-in chicken • wild mushroom and tasso grits • rainbow swiss chard • natural reduction

Prosciutto and Basil Stuffed Frenched Breast of Chicken

white bean and barley cassoulet • roasted baby zucchini • parmesan fondue

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

chocolate pudding

dark chocolate cake • chocolate pudding

red velvet

red velvet cake • cream cheese

lemon

vanilla cake • lemon mousse

chocolate mousse

dark chocolate cake • chocolate mousse

cannoli

vanilla cake • cannoli cream

strawberry

vanilla cake
vanilla custard • strawberry marmalade

chocolate fudge

dark chocolate cake • chocolate fudge

dulce de leches

vanilla cake • dulce de leche mousse

french raspberry

vanilla cake
french cream • raspberry marmalade

cookies and cream

dark chocolate cake • cookies & cream mousse

baci mousse

dark chocolate cake • baci mousse

Enhance Your Wedding Cake With Our Premium Flavors and Fillings

24k cake

spiced carrot cake • cream cheese

funfetti bomb

vanilla cake • rainbow sprinkles
cream cheese mousse

mango mousse

vanilla cake • mango mousse

raspberry truffle

devils food cake
chocolate ganache • raspberry marmalade

blueberry cheesecake

vanilla cake
cream cheese mousse • 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 3 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
- ~ Due to state law, no outside alcohol is permitted to be brought in

◁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