



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

coconut shrimp • thai coconut glaze

sesame chicken • sweet chili glaze

marinated grilled sea scallop • maple bacon

falafel fritter • lemon harissa honey

honey mascarpone cream puff • toasted poppyseeds

lamb kofta brochette • honey yogurt

potato pancake poutine • smoked cheese curd • mushroom glaze

edamame dumpling • white truffle miso aioli

caprese crostini and marinated tomatoes • fresh basil and mozzarella cheese

tuna ceviche • cilantro pesto • crispy tortilla

herb scented ricotta • citrus preserve • olive tapenade • warm flat bread

everything crusted smoked beef sausage en croute • beer cheese

the palace chicken salad • seedless grapes • toasted pecan

chESApeake crab cake • creole remoulade

COCKTAIL STATIONS

NEW JERSEY'S FINEST

a collection of stations

ITALIAN ANTIPASTI SPECIALTIES

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

THE CROSTINI

imported dry cured meats to include
genoa salami • soppressata • prosciutto di parma • bresaola • 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 grilled zucchini • yellow squash • japanese eggplant
peppers • portobello mushrooms

HOT CHAFING DISH STATION

served from silver roll top chafers...

eggplant rollatini • fried calamari • sautéed mussels

Please Select From the Following Stations

friday and sunday evening • choose four | saturday evening • choose five

CARVING

*a uniformed chef will carve your choice of two selections
served with herb roasted potatoes*

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
cider brined pork loin • caramelized onion • chutney
roasted turkey breast • sage pan gravy
leg of lamb • mint infused demi
herb marinated grilled flank steak • chimichurri
guinness braised pastrami • spicy brown mustard
porchetta style roast pork shoulder • natural au jus
nonna's lasagna • ricotta • parmesan • bechamel • basil • tomato sauce
whole suckling pig • chimichurri (market rate)

ITALIAN FAVORITES

a uniformed chef will prepare your choice of two served with Italian panzanella salad

risotto with wild mushroom or lobster
little neck clams with garlic and white wine or portuguese chorizo
pork or chicken italian sausage • peppers and onions
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

HIBACHI STIR FRY

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, zucchini, and mushrooms
a stir fry of vegetable fried rice with
mushrooms, onion, scallions, carrots, corn, peas served from chinese to-go containers
sesame crunch edamame • spring rolls • thai chili glaze

PASTA

*a uniformed chef will prepare your choice of two pastas and sauce combinations
served with assorted breads*

pastas

rigatoni • orecchiette • gnocchi • penne • gemmeli • tortellini • farfalle • casarecce

sauces

marinara • tomato, garlic, basil, oil

puttanesca • tomato, garlic, olives, anchovies, onions, capers, herbs

vodka sauce • tomato, onion, prosciutto, cream, vodka

romano • tomato, garlic, onion, prosciutto, peas, cream

lemon herb butter

pork ragu with whipped ricotta

bolognese • tomato, beef, soffrito, basil

primavera • seasonal garden vegetables, white wine, butter

pesto cream • basil pesto, cream, parmesan

sundried tomato pesto

parmesan cream

alfredo • garlic, onion, parmesan, cream

cacio e pepe • served in a parmesan cheese wheel

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

INTERNATIONAL CREPES

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

EUROPEAN SAUSAGE

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

SLIDERS

a uniformed chef will prepare your choice of two on a cast iron grill

angus beef • crispy chicken • turkey • cajun fish cake
or vegetarian sliders on Kings Hawaiian buns
american cheese • lettuce • tomato • smoked ketchup • sriracha mayo • spicy brown mustard
pickle chips • onion rings • waffle fries with cheese whiz

THE BOARDWALK

served from our cast iron grill

mini cheesesteak • sautéed onions and peppers • cheese sauce
served on mini hoagie style rolls
sweet and hot peppers, lettuce, cheese whiz and ketchup on the side
mini hotdogs with assorted toppings
philadelphia style soft pretzel nuggets, fried pickles and seasoned curly fries

CARIBBEAN

served from silver roll top chafers

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

STREET TACOS

a uniformed chef will prepare your choice of two

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

JAMBALAYA

a uniformed chef will prepare

dirty rice with cajun chicken and andouille sausage
onions • celery • bell pepper • plum tomato • scallion
jalapeño corn bread • hush puppies • creole honey

GYRO

a uniformed chef will prepare from a cast iron grill

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

SOUTHERN HOME COOKING

served from under heated lamp and silver roll top chafers

buttermilk fried chicken and waffles
stewed spicy collard greens • baked mac and cheese
bleu cheese cabbage slaw • seasonal fruit salad

PAELLA

a uniformed chef will prepare in a traditional paella pan

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

SOUTH ASIAN

a uniformed chef will prepare from a cast iron grill

vegetable tikki sliders • chicken 65
served with sautéed onions and peppers • tomato and jalapenos
mango chutney • mint coriander aioli • cucumber raita
chafing dish of vegetable biryani

CUBAN

a uniformed chef will prepare from a cast iron grill

traditional style pressed cuban sandwiches with roast pork, ham, swiss
mustard aioli • pickle
yucca fries • tostones • sweet plantains

KOREAN

served from cast iron grill

marinated bulgogi beef and pepper chicken in bao buns
glass noodle salad • pickled radish and onion
carrot and cucumber salads • homemade kimchi

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

FRESH SEAFOOD BAR

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

SUSHI

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

supplemental fee for kimono clad sushi chef

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

YAKATORI GRILL

served from a traditional style yakatori charcoal grill

marinated skewers of chicken, beef, pork, and vegetable
sesame scallion rice and ponzu • soy tare • teriyaki

LOBSTER ROLL

a uniformed chef will prepare new england style lobster rolls

chilled with celery • aioli • celery salt
warmed with drawn butter
served on brioche buns
truffled lobster mac and cheese

RODIZIO

a uniformed chef from gaucho skewers

marinated chicken thigh, pork tenderloin, steak, and chorizo sausage
rice • black beans • marinated seafood salad
chimichurri • aji amarillo • chipotle garlic aioli

CAVIAR (market rate)

crème fraîche • roasted new potatoes • toast points • blini and crisps
egg white • egg yolk • red onion
one kilogram of beluga, osetra, or sevruga caviar
based on availability and season

DINNER

Designed to attend to all of your desires presented in the very elegant white-glove military style service
additional courses may be added for a supplemental fee

Appetizer

please select one

Burrata (v)

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

Traditional Caesar

romaine lettuce • parmesan ribbons and crisp
herb crouton • white anchovy • creamy caesar dressing

NJ State Field Greens (v)

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

Timbale of Smoked Ratatouille (v)

quinoa • fresh mozzarella • mache leaves • basil vinaigrette

"BLT"

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

Black Truffle Mushroom Risotto (v)

roasted mushroom • black truffle • parmesan • butter • olive oil

Potato Gnocchi

beef bolognese • herb ricotta • fresh basil

Grilled Shrimp and Grits

tasso ham • scallion • saffron jus

Tortelloni

sauce romano • onions and peas • crispy prosciutto

Orecchiette Pasta

broccoli rabe • sweet italian sausage • cherry peppers • toasted garlic • olive oil

Rigatoni Puttanesca (v)

tomato • garlic • onion • caper • black olive

Risotto Milanese (v)

saffron • parmesan • butter • parsley oil

Entree

THE PALACE "SIGNATURE DUET"

Petite Filet Mignon or Braised Short Rib paired with your choice of
Pesto Grilled Prawns • Split Lobster Tail • Seared Diver Scallops
whipped potatoes • rosemary roasted rainbow carrots

or

your choice of tableside selection from the following

select three - one from each of the following collections

Beef • Pork • Lamb

Herb Crusted Filet Mignon

shallot whipped potato • haricot verts • port wine glaze

Braised Boneless Beef Short Rib

creamy chive polenta • glazed carrots • burgundy wine • gremolata

Herb Grilled Chateaubriand

potato gratin gruyere • parmesan spinach • glace de viande

Grilled Rosemary Scented Pork Chop

vanilla whipped sweet potato • swiss chard • sour cherry jus

Grilled Aged New York Sirloin

potato 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

Seafood

Pan Seared Salmon

saffron jasmine rice • garlic chip broccolini • pesto beurre blanc

Pepita Crusted Mahi Mahi

roasted butternut squash and cranberry tabbouleh • wilted greens • pomegranate gastrique

Herb and Breadcrumb Roasted Cod

roasted butterball potatoes • shaved brussel sprout • sauce escabeche

Macadamia Crusted Grouper

sesame scallion rice pilaf • baby spinach • thai coconut beurre blanc

Lump Crab Cake

seasonally served with

sweet potato succotash

sweet potato • lima beans • corn • onion • garlic • herbs • lemon dill beurre blanc

or

vegetable slaw

fennel • red and yellow pepper • red onion • asparagus • roasted red pepper aioli

Poultry

Herb Seared Frenched Breast of Chicken

sweet corn soufflé • mushroom and spinach sauté • chimichurri vinaigrette

Chicken Paillard

egg coated chicken 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 DESSERT

Wedding Cake Station

displayed wedding cake sliced to order and served with vanilla and chocolate ice cream

Butler Passed Desserts

assorted cupcakes and cake pops
mini milkshakes
chocolates, cookies and brownies
fruits, fresh and tartlets
mousses, cones and cups
macaroons (gf/df)
cannoli's, traditional and chocolate

Palace Coffee Service

freshly brewed palace blend coffee • regular and decaffeinated
assorted teas for steeping • espresso • cappuccino

- or upgrade to -

THE PALACE VIENNESE DISPLAY

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

Tarts • Tortes • Cakes

imperial chocolate • carrot cake • creamy cheesecake • entremets • pecan tart
toasted almond • cake pops • 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 • 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 • fresh whipped cream

Ice Cream Sundae

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
mini chocolate chips • oreo crumbs • whipped cream • chocolate and caramel sauces

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

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 and floor plan is required 20 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