



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
Signature Cocktails

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

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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

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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

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Seasonal Fresh Fruit Station

Chef's Selection of Seasonal Fresh Ripe Fruits to Include:

Sliced Golden Pineapple, Honey Dew, Cantaloupe, Seedless Grapes and Strawberries

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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

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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

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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

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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

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Chicken with Lemon, Thyme and Crisp Caper Berries

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Veal Scaloppini, Marsala Mushroom Sauce

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Sesame Prawns, Green Beans and Carrot Threads

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Beef Medallions, Cippolini Onions, Madeira Wine

HOT CHAFING DISH STATION

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

Herbed Breadcrumbs Stuffed Mushrooms

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Eggplant Rollatini

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

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Swedish Meatballs

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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

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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, Crémeux, 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