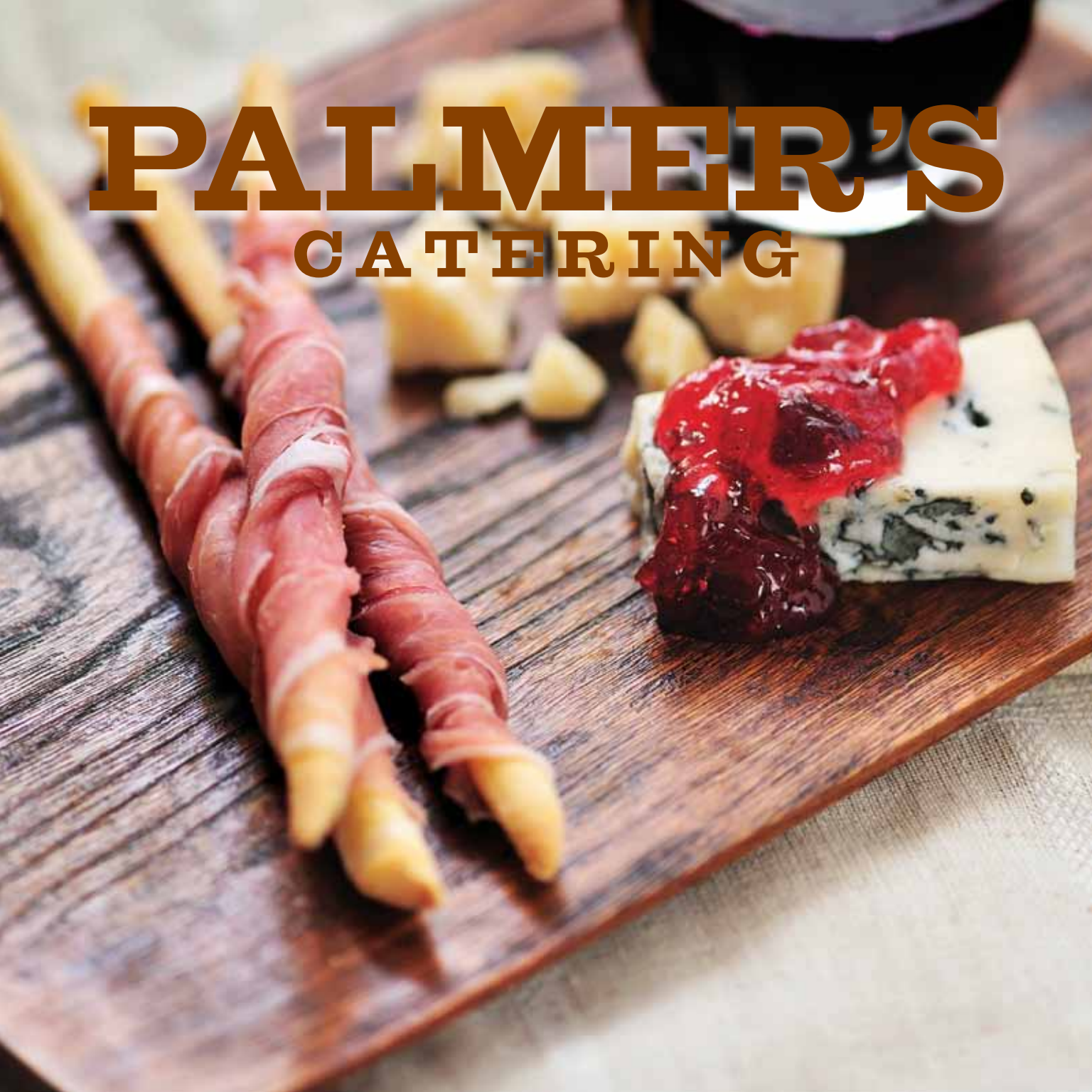


PALMIER'S

CATERING



Hors D'oeuvres

HOT PASSED
HORS D'OEUVRES

BEEF & PORK

- Tenderloin of Beef Brochettes with Horseradish Cream Dipping Sauce*
- Thai Beef Satay with Peanut Dipping Sauce*
- Beef Thai Roll with Mint & Cucumber*
- Grilled New Zealand Baby Lamb Chops with Cilantro Chutney*
- Pigs in a Blanket with Mustard Dipping Sauce
- Pulled Pork with Chipotle BBQ Sauce served on Mini Rolls
- Mini Beef Wellington
- Fig and Goat Cheese Flatbread with Bacon

SEAFOOD

- Bacon Wrapped Sea Scallops
- Grilled Shrimp & Pineapple Skewers with Balsamic Reduction
- Grilled Shrimp Skewers served with Traditional Cocktail Sauce or Tequila-Lime Mayonnaise
- Kimono Shrimp Wrapped in Phyllo with Plum Sauce
- Southern-Style Crab Cakes with Chipotle Mayonnaise
- Coconut-Crusted Shrimp with Mango Dipping Sauce
- Cajun Barbecued Jumbo Shrimp
- Flash Fried Calamari with Traditional Marinara or Garlic Zip Sauce
- Crab Croquette with Wasabi-Cucumber Sauce
- Shrimp Wontons with Thai Dipping Sauce

SPINACH
ARTICHOKE
CRISP

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DIRECTOR AT 203-655-2077 X37

CHICKEN
QUESADILLA
CORNUCOPIAS

PROSCIUTTO
& MELON

GRILLED
SHRIMP
SKEWERS

RASPBERRY &
BRIE PURSES

POULTRY

- Thai Chicken Satay with Peanut Dipping Sauce
- Jamaican Jerk Chicken Skewers
- Curried Chicken & Roasted Coconut Skewers with Mango Dipping Sauce
- Chicken Quesadilla Cornucopias
- Coconut-Crusted Chicken with Mango Dipping Sauce
- Pecan-Crusted Chicken Satay with Thai Dipping Sauce

VEGETARIAN

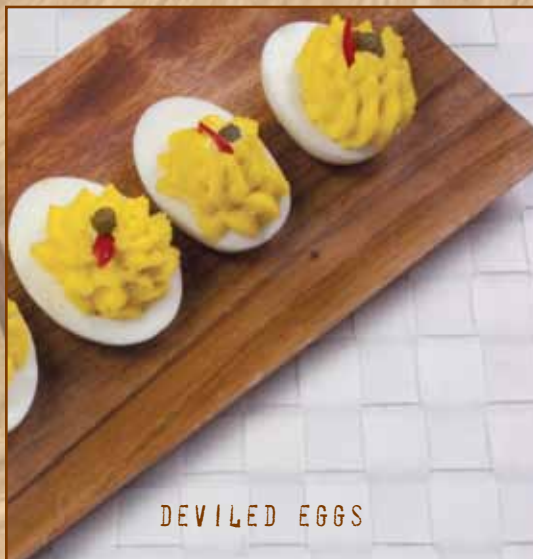
- Raspberry & Brie Purses
- Spinach & Feta Cheese in Phyllo Dough
- Mushroom & Walnut Profiteroles
- Spinach Artichoke Crisps
- Crispy Mac & Cheese Croquettes with Spicy Tomato Sauce

Hors D'oeuvres

AHI TUNA
TARTAR

COLD PASSED HORS D'OEUVRES

- Seared Ahi Tuna Encrusted in Black & White Sesame Seeds with Thai Sauce*
- Ahi Tuna Tartar served in Asian Soup Spoons*
- Corn Crisp Tostada topped with Lime-Guacamole, Marinated Shrimp & Cilantro*
- Wasabi Crab Salad in Cucumber Cup
- Smoked Salmon Rosettes on Pumpnickel Triangles with Capers
- Mini Tournedos of Beef on Crostini served with Cognac Aioli & Crispy Shallots*
- Prosciutto & Melon Skewers
- Asparagus Wrapped in Prosciutto with Boursin
- Spring Rolls, Vegetable or Shrimp with Thai Dipping Sauce
- Deviled Eggs: Classic-style, Roasted Red Pepper or White Truffle Oil



DEVILED EGGS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

STATIONARY HORS D'OEUVRES

- House-made Guacamole & Salsa with Crispy Tortilla Chips
- Edamame Hummus with Crispy Flour Chips
- Red Snapper Ceviche with Avocado, Tomato, Purple Onions & Lime Marinade*
- Selection of Imported & Domestic Cheeses accompanied by Grapes, Seasonal Berries, Nuts, Crackers & Crusty Breads
- Crudite Basket
Asparagus, Broccoli, Cucumber, Haricot-Verts, Carrots, Radishes, Snow Peas & Tri-Colored Peppers, served with Roasted Red Pepper Dip or Herb Dip
- Baked Brie Wrapped in Puff Pastry served with Fresh Plum Chutney & Sturdy Crackers
- Raw Bar*
Clams on the Half Shell, Oysters, Shrimp & Ceviche accompanied by Traditional Cocktail Sauce, Mignonette Sauce & Lemons
- Mediterranean Tasting Table
Herb & Olive Oil Marinated Feta, Lemon & Oregano Chicken Kabobs, Tzatziki, Lemon & Parsley Marinated Olives, Grilled Artichokes, Greek-Style Grilled Vegetables, Lemon & Parsley Prawns
- Italian Tasting Table
Herb & Olive Oil Marinated Mozzarella, Roasted Red Peppers, Cured Italian Meats including Pepperoni, Salami & Italian-Style Grilled Vegetables
- Smoked Salmon Platter
Display of Smoked Salmon, Cream Cheese, Red Onions, Capers, Lemon & Dill, accompanied by French Baguette & Rye Toast Crisps



RED SNAPPER
CEVICHE

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Green Salads



MEXICAN CHOPPED SALAD

GREEN SALADS

- Mexican Chopped Salad with Romaine, Jicama, Corn, Black Beans, Radish, Feta Cheese & Lime Cilantro Dressing
- Traditional Tijuana Caesar with Whole Leaves of Romaine, Shaved Parmesan Reggiano & House-made Croutons
- Shrimp & Mango Salad with Boston Lettuce, Mache, Mozzarella, Tomatoes, Macadamia Nuts & Sesame Ginger Dressing
- Lola Rosa Mixed Greens with Honey Grilled Portobello Mushrooms, Artichokes, Chèvre & Truffle Dressing
- Medley of Sliced Cucumber, Ripe Tomato, Red Onion, Crumbled Feta & Old-World Greek Dressing
- Mesclun Greens with Pine Nuts, Dried Cranberries, Feta Cheese & White Balsamic Dressing
- Garden Greens with Fresh Orange, Ruby Red Grapefruit Slices & Sweet Basil Vinaigrette
- Endive & Radicchio Salad with Asian Pears, Dried Fruit, Gorgonzola & Cranberry Vinaigrette
- Spinach Salad with Roasted Eggplant, Sun Dried Tomato, Goat Cheese & Balsamic Vinaigrette

ALL SALADS ARE ALSO OFFERED WITH GRILLED CHICKEN OR SHRIMP



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Entrees

- Sliced Beef Tenderloin with Horseradish Sauce or Wild Mushroom Demi Glace*
- Thai Grilled Flank Steak*
- Beef Bourguignon served with Egg Noodles
- Herb Crusted Rack of Lamb with Cilantro-Mint Chutney*
- Roasted Chicken Breast stuffed with Provolone, Sun Dried Tomatoes & Asparagus
- Chicken Cacciatore
- Chicken Piccata with Capers & Lemon-Butter Sauce
- Chicken Caprese or Salmon Caprese with a Sun Dried Tomato, Caper, Basil & White Wine Sauce
- Grilled Salmon Filet with Orange Remoulade
- Baked Filet of Snapper with Sweet Chili Thai Sauce
- Crab Cakes with Sauce Vert
- Shrimp Scampi
- Penne with Shrimp & Vine Ripe Tomatoes, tossed with Feta Cheese, Mint & Basil



CHICKEN PICCATA WITH CAPERS



GRILLED SALMON FILET

Vegetables & Starch

- Roasted Garlic & Sautéed Broccoli Rabe with Sun Dried Tomatoes
- Oven Roasted Baby Vegetables with Fresh Herbs
- Grilled Asparagus
- Sautéed Haricot Verts & Shiitake Mushrooms with Caramelized Shallots
- Baby Carrots & Haricot Verts
- Sesame Steamed Snap Peas
- Roasted Garlic Whipped Potatoes
- Bourbon Whipped Sweet Potatoes
- Rosemary Roasted Red Bliss Potatoes
- Three Potato & Gruyere Cheese Gratin
- Sun Dried Tomato-Basil Risotto or Sweet Pea Risotto
- Creamed Spinach
- Spaghetti Squash with Shiitake Mushrooms & Spinach



CRAB CAKES WITH SAUCE VERT



ROASTED VEGETABLES



Sandwiches

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TRADITIONAL DELI SANDWICHES

Traditional Deli Sandwich made with Boar's Head Meats served on Fresh Bakery Bread or Lavash Wrap, includes Crisp Lettuce & Tomato

- Choice of Oven Roasted Turkey, Honey Maple Ham, Rare Roast Beef, Imported Genoa Salami or Herbed Breast of Chicken
- Cheddar, Swiss, Muenster or American Cheese

SPECIALTY SANDWICHES

- White Albacore Tuna Salad with Sweet Pickle Relish & Fresh Dill, topped with Romaine on 7-Grain Bread
- Ham & Brie on Croissant with Honey Mustard
- Grilled Vegetables with Balsamic Syrup on Focaccia Bread
- Roast Beef, Cheddar Cheese, Lettuce, Tomato & Horseradish on Thick Berry Nut Bread
- Flank Steak, Grilled Peppers, Caramelized Onions & Creamy Bleu Cheese
- Shaved Corned Beef, Tangy Thousand Island Dressing, Sauerkraut & Creamy Cole Slaw on Thick Marble Rye
- Classic Chicken Salad Pita with Lettuce & Tomato
- Curry Chicken Salad with Apples, Raisins & Nuts on a Croissant

GOURMET WRAP SANDWICHES

- Grilled Chicken Caesar with Romaine, Shaved Parmesan & Caesar Dressing
- Oven Roast Turkey, Bacon, Lettuce & Tomato with Dried Cranberry Mayonnaise
- Smoked Salmon Wrap with Smoked Salmon, Cucumbers, Capers, Whipped Scallion Cream Cheese
- Greek Veggie Wrap or Pita with Lettuce, Tomato, Cucumber, Sprouts, Feta Cheese & House-made Creamy Tzatziki Sauce
- Italian Wrap Sandwich with Provolone, Salami & Roast Beef



WE DELIVER LOCALLY.

Salads



RED BLISS
POTATO SALAD

POULTRY

- Traditional Chicken Salad
- Apricot Chicken Salad
- Curried Chicken Salad
- Pistachio Chicken Salad
- Thai Chicken Salad
- Southwestern Chicken Salad
- Turkey Almond Salad

SEAFOOD

- Traditional Tuna Salad
- Tuna Nicoise
- Seafood Salad
- Lobster Salad (In season)

VEGETARIAN

- Arugula Slaw
- Dill Potato Salad
- Red Bliss Potato Salad
- Egg & Potato Salad
- Traditional Cole Slaw
- Apple Cole Slaw
- Jicama Slaw
- Chickpea Salad
- Beet Salad
- Three Bean Salad
- Wild Arugula, Fennel & Cranberry Salad
- Artichoke & Hearts of Palm Salad
- Corn & Black Bean Salad
- Lentil Salad

PASTA/GRAINS

- Pesto Pasta Salad
- Pasta Primavera Salad
- Garlic-Farfalle Pasta Salad
- BLT Pasta Salad
- Spicy Thai Noodles
- Tri-Color Tortellini Pasta Salad
- Toasted Orzo with Grilled Vegetable Salad
- Wild & White Rice Salad
- Wheat Berry Salad
- Tabbouleh with Feta, Tomatoes & Cucumbers
- Quinoa Salad
- Mediterranean Couscous Salad



WHEAT BERRY
SALAD

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ULTIMATE
MAC & CHEESE



MEAT
LASAGNA



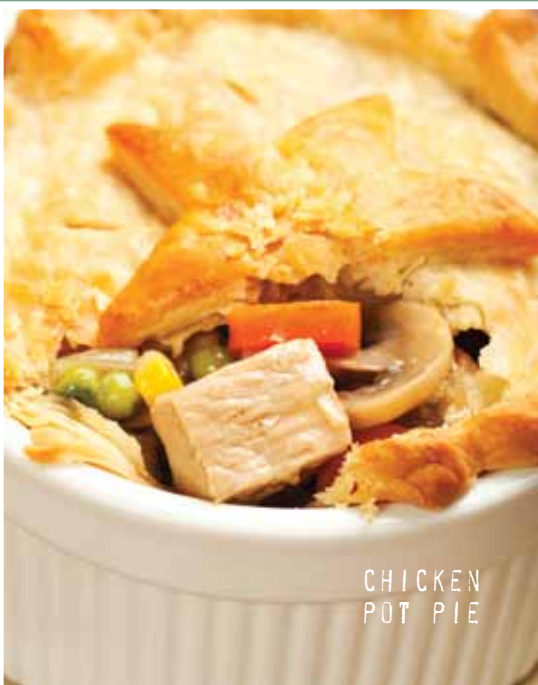
THREE FOOT SUB

Food for a Crowd

- Meat Lasagna
½ Pan (serves 10-12)
Full Pan (serves 18-20)
- Vegetable Lasagna
½ Pan (serves 10-12)
Full Pan (serves 18-20)
- Sausage & Peppers
½ Pan (serves 10-12)
Full Pan (serves 18-20)
- Baked Ziti
½ Pan (serves 10-12)
Full Pan (serves 18-20)
- Veal or Chicken Parmesan
- Chicken Marsala or Piccata
- Chicken Pot Pie
½ Pan (serves 10-12)
Full Pan (serves 18-20)
- Baked Macaroni & Cheese
½ Pan (serves 10-12)
Full Pan (serves 18-20)
- Beef or Turkey Chili
- Wings, Buffalo or Teryaki
- St. Louis Barbecue Ribs
- Pulled Pork
- Three Foot Subs
American: Turkey, Ham, Swiss, Lettuce & Tomato with Dried Cranberry Mayonnaise
Italian: Salami, Roast Beef, Provolone, Lettuce & Tomato
- Boar's Head Cold Cut Platter
- Sliced Fruit Platter

Just for Kids

- Ultimate Mac & Cheese
- Baked Ziti
- Chicken Pot Pie
- Ravioli with Marinara Sauce
- Oven-Roasted Honey Chicken Drumsticks
- Chicken Tenders with Honey Mustard or Marinara Sauce



CHICKEN
POT PIE



Executive Chef, John Weiszer, and his accomplished team, bring years of culinary experience to Palmer's Fine Food & Catering.

Weiszer, a two time James Beard nominated chef, calls upon his years of training at some of the most popular restaurants in California, Chicago, Thailand, and Italy for inspiration. His focus is on creating unique and delicious flavor profiles and food presentations.



Catering Director, Laura Boulton completes our accomplished team at Palmer's Fine Food & Catering. With years of experience in the catering

field, Laura is exactly who you want to be working with when planning an event! From menu development and venue selection, to rental coordination and staffing, she is always a reliable and knowledgeable source for all of our clients. She will also coordinate between all of our departments to ensure a seamless event!



At Palmer's Fine Food & Catering, we offer an extensive array of wonderfully fresh and delicious food for all occasions. Our executive chef and kitchen staff focus on creating unique and delicious flavors and food presentations. With their collective years of training and experience, our catering staff offers you with a wide variety of cuisine to choose from including Thai, Mediterranean, Italian, French, and much more.

We believe in exceptional service and are ready to assist you with planning and executing your event. Take some time to look through and select from our many offerings, or work with our catering team to customize a menu to fit your taste, style, and budget.

Let Us Cater Your Next Event . . . Business meetings, bridal showers, rehearsal dinners, weddings, baby showers, corporate events, community functions, holiday parties, cocktail receptions. It will be our pleasure to make all of your entertaining easier and enjoyable for you and your guests.

To place an order please call 203-655-2077 ext. 37
Or email: Palmers.Catering@gmail.com

Please allow 7 days advance notice for a party request.



Palmer's Market, 264 Heights Road, Darien CT 06820