



**PALMER'S**  
Corporate Catering

# Breakfast

## BREAKFAST BREADS & PASTRIES

- Assorted Miniature Muffins
- Peach Crisp Muffins
- Raspberry Muffins
- Blueberry Muffins
- Assorted Miniature Scones
- Ham and Cheese Scones
- Cranberry Scones
- Blueberry-Lemon Scones
- Buttermilk Biscuits
- Breakfast Cookies

## PASTRIES

- Pain au Chocolat
- Croissants
- Almond Croissants
- Apricot & Cherry Danish
- Raisin Danish
- Raspberry Bear Claws

## BREADS

- Banana Chocolate Chip
- Zucchini

## ASSORTED BAGELS

- Poppy Seed
- Sesame
- Plain
- Cinnamon Raisin



TO ORDER CALL OUR CATERING DIRECTOR AT 203-655-2077 X37



BASKET  
OF BAGELS

## BASKET OF BAGELS

- Assorted Bagels including Sweet Butter, Fruit Jam & Cream Cheese — Add Smoked Salmon!

## FULL CONTINENTAL

- Basket of Assorted Breakfast Breads including Miniature Muffins, Scones & Bagels with Sweet Butter, Fruit Jam & Cream Cheese
- Seasonal Fruit Salad
- Yogurt and Granola Parfaits
- Regular & Decaf Coffee, Selection of Tea, Milk, Sugars, Assorted Juices

## EGGSTRAVAGANT START

- Choice of Scrambled Eggs, Breakfast Burrito, or one of our Specialty Frittatas (Cheese, Ham & Cheese or Vegetable)
- Bacon, Sausage Links or Patties, Ham (Turkey Breakfast Meats Available)



YOGURT  
& GRANOLA  
PARFAIT



# Sandwiches

EMAIL US YOUR ORDER AT [PALMERS.CATERING@GMAIL.COM](mailto:PALMERS.CATERING@GMAIL.COM)

## TRADITIONAL DELI SANDWICHES

Traditional Deli Sandwiches 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

## BOARDROOM 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 on Onion Roll
- 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 Norwegian 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 Salami, Roast Beef & Provolone



WE DELIVER LOCALLY.

# Salads & Sides

MEXICAN CHOPPED  
SALAD

- 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
- 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 with Sweet Basil Vinaigrette
- Tabbouleh with Feta, Tomatoes & Cucumber
- Red Bliss Potato Salad
- Garlic-Farfalle Pasta Salad
- Apple Cole Slaw
- Wild Arugula, Fennel & Cranberry Salad
- Spicy Thai Noodles
- Corn & Black Bean Salad
- BLT Pasta Salad



RED BLISS POTATO  
SALAD



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# Lunch Entrees



## ENTREE OFFERINGS

- Chicken Caprese or Salmon Caprese with Sundried Tomato, Caper, Basil & White Wine Sauce  
Served with Orzo & Fresh Herbs
- Chicken Cacciatore
- Chicken Piccata with Capers & Lemon-Butter Sauce
- Chicken Pot Pie
- Grilled Salmon Filet with Orange Remoulade
- Crab Cakes with Sauce Verte or Remoulade
- Penne with Shrimp, Vine Ripe Tomatoes, Feta Cheese, Mint, Basil & touch of Garlic
- Beef Bourguignon served with Egg Noodles
- Lasagna
- House-made Macaroni & Cheese or Lobster Macaroni & Cheese
- Deep Dish Quiche with Sour Cream Black Pepper Crust:  
Lorraine  
Broccoli, Cheddar & Zucchini  
Bacon & Gruyere  
Asparagus

## SIDE DISHES

- Roasted, Seasonal Vegetables
- Yellow Rice with finely chopped Red & Green Peppers
- Quinoa with Fresh Herbs & White Balsamic Vinaigrette
- Rosemary Creamer Potatoes
- Roasted Potato Wedges
- Grilled Asparagus
- Creamed Spinach
- Green Beans Almondine





ASSORTED PASTRY PLATTER

### BAKERY TREATS

- **Assorted Mini Tarts:** Lemon meringue, dulce de leche, chocolate mousse, raspberry pistachio, milk chocolate honey, key lime, fresh fruit
- **Assorted Pastry Platter:** Mini tarts, mini canolis, chocolate covered strawberries, cream puffs, triple chocolate brownies, lemon bars
- **Assorted Cookie Platter:** Chocolate chip, oatmeal raisin, white chocolate macadamia, peanut butter, mudslide, Russian tea, coconut macaroons, French macaroons

### SPECIALTY CAKES

- **White Chocolate Raspberry Cake:** Vanilla cake soaked in framboise syrup, vanilla frosting, fresh raspberries and white chocolate ganache
- **Strawberries and Cream Cake:** Vanilla cake filled with fresh strawberries and fluffy buttercream
- **Coconut Cake:** Moist coconut cake filled with coconut buttercream and covered with giant coconut flakes
- **Classic Carrot Cake:** Tender carrot cake layered with rich cream cheese icing
- **Chocolate Obsession Cake:** Rich vahlrona chocolate cake filled with creamy chocolate buttercream and covered in chocolate shavings
- **Tiramisu:** Kahlua and coffee soaked lady fingers layered with creamy marsala mascarpone cream and topped with a cocoa dusting
- **Angel Food Cake:** A light and airy cake coated in sparkling sugar and filled with fresh cream and berries
- **Classic Cheesecake:** A creamy vanilla bean cheesecake decorated with fresh sliced strawberries

# Sweets



Custom Cakes, Pies and Tarts available for special order. Please contact us for a copy of our full bakery menu.



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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.



Executive Pastry Chef, Megan Palmer Dean, graduated with top honors from the Culinary Institute of America. Megan and her staff make everything in-house using only the finest ingredients. Her menu is completely trans-fat free and strongly influenced by the seasonality of our ingredients. The product line is a collection of her favorite recipes – from old Palmer family favorites to new creations developed in the bakery.



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!



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Our corporate catering service helps you set the tone for your company and satisfy your employees and clients. We provide a complete range of catering service to our corporate clients including:

- Daily breakfast
- Catered luncheons – whether you want to keep the team fueled during a project or you're looking for a elegant, in-house meal for client meetings
- Mid-afternoon break snacks or sweet trays
- Holiday parties, from light luncheons or appetizers for special office occasions, to annual off-premise corporate gatherings

To place an order, please contact Laura Boulton at (203) 655 2077 ext. 37 or [palmers.catering@gmail.com](mailto:palmers.catering@gmail.com)