

PALMER'S

CATERING



C O R P O R A T E C A T E R I N G

BREAKFAST

CASSEROLES

\$48/half pan (serves 10-12)

Bacon, Egg & Cheese

White Cheddar Scrambled Eggs, Nueske's Bacon & Buttermilk Biscuits

Chorizo & Potato

Chorizo Scrambled Eggs, Pepper Jack Cheese, Caramelized Onion & Green Chili Hash Browns. Served with Sour Cream, Salsa Fresca & Hot Sauce

Low Carb Veggie Frittata ^{GF}

Eggs, Sauteed Spinach, Feta Cheese and Fire Roasted Red Peppers

Blueberry French Toast Casserole

Blueberries, Brioche & Vanilla Bean Custard with a Cinnamon Sugar Crumble served with Whipped Cream & Vermont Maple Syrup

YOGURT + OATS

Overnight Oat Jars \$48/dozen ^{GF}

Dairy free available upon request

Creamy Oats made with Flax Seeds & Chia alongside Coconut Almond Granola, Local Honey, & Blueberries

Greek Yogurt Jars \$48/dozen ^{GF}

Greek Yogurt & Fresh Fruit Compote alongside Almond Granola, Local Honey, & Mixed Berries

SANDWICHES

\$8 each (minimum 6 per flavor)

Bacon, Egg & Cheese

Buttermilk Biscuit

Creamed Spinach & Swiss

Flaky Croissant

Chorizo & Egg Scramble

Avocado & Pepper Jack in a Brioche Roll

Basil & Parmesan Scramble

Ham & Provolone in a Whole Wheat Wrap

Egg White Wrap

Turkey, Zucchini, Spinach, Tomato & Basil on a Whole Wheat Wrap

EXTRAS

Breakfast Potatoes ^{GF} ^{DF}

\$24/half pan (serves 8-10)

Crispy Smashed Fingerlings with Caramelized Onions & Fresh Herbs

Applewood Smoked Bacon ^{GF} ^{DF}

\$12/dozen

Breakfast Sausage ^{GF} ^{DF}

\$8/dozen

Sherwood Farm Hard Boiled Eggs ^{GF} ^{DF}

\$7.50/dozen

Perfectly cooked served with Salt & Pepper.

BREAKFAST

BAKED GOODS

Belgian Sugar Waffles \$42/dozen *(serves 10–12)*

Served warm with Vanilla Bean Whipped Cream & Seasonal Fruit Compote

Gourmet Bagel Box \$35 *(serves 12–16)*

Cinnamon Raisin, Cheddar, Multigrain, Everything, Sesame & Plain bagels served with Kerrygold Butter, Whipped Cream Cheese & Raspberry Jam

+\$8 | Add a flavored Cream Cheese! Choose from Vegetable, Jalapeño, Smoked Salmon, Blueberry, Onion & Chive, Brown Sugar

Scratch Made Muffins \$18/dozen

Blueberry, Coffee Cake, Lemon Poppy Seed, Corn, Banana Nut, & Raisin Bran

Pastry Box \$28 *(serves 12–16)*

Croissants, Pain au Chocolat, Cherry Danish, Raisin Danish, Cranberry Scones, & Apricot Pastry

Warm Cinnamon Buns \$24/dozen

Sticky Cinnamon Buns with Cream Cheese Glaze

BEVERAGES

Freshly Squeezed Orange Juice

\$6.99/Half Gallon

Freshly Squeezed Grapefruit Juice

\$5.99/Quart

Orange Beet Juice

\$5.99/Quart

FRUIT

Sliced Fruit Platter

Freshly sliced seasonal fruit and berries artfully arranged on a white platter.

- > **Small** (serves 6–8) \$25
- > **Medium** (serves 10–15) \$50
- > **Large** (serves 25–30) \$75

Fruit Salad Bowl

A selection of freshly diced seasonal fruit & berries

- > **Small** (serves 10–12) \$50
- > **Medium** (serves 25–30) \$75
- > **Large** (serves 45–50) \$150

Bowl of Whole Fruit \$18 *(serves 12–15)*

Bananas, Apples, Oranges & Seasonal Fruit



COFFEE

Coffee Service \$24 *(serves 10–12)*

Freshly Brewed Coffee with Cream, Milk, Sweeteners, Cups & Stirrers

Cold Brew Coffee \$24 *(serves 10–12)*

Freshly Brewed Cold Brew with Cream, Milk, Sweeteners, Cups & Stirrers

LUNCH PACKAGES

GOURMET SANDWICH SPREAD

\$15.25/person (minimum order 6 people)

- › Platter of assorted Gourmet Sandwiches ([See Page 5](#))
- › 1 Pasta, Veggie or Grain Salad ([See Page 8](#))
- › 1 House Made Potato Chip Platter with Truffle Dip
- › Platter of assorted Cookies



GOURMET WRAP SPREAD

\$15.25/person (minimum order 6 people)

- › Platter of assorted Gourmet Wraps ([See Page 5](#))
- › 1 Pasta, Veggie or Grain Salad ([See Page 8](#))
- › 1 House Made Potato Chip Platter with Truffle Dip
- › Platter of assorted Cookies



INDIVIDUAL BOXED LUNCH

\$16.50/person

- › **Sandwich:** Select one from Page 5
- › **Side:** Pick 1 Pasta, Veggie or Grain Salad ([See Page 8](#))
- › **Dessert:** Choice of Chocolate Chip Cookie, Fruit Salad or Brownie
- › **Bonus:** Includes a bag of our famous Potato Chips



INDIVIDUAL SALAD BOX

\$14.50/person

- › **Salad:** Select one from Page 7
- › **Dessert:** 1 Chocolate Chip Cookie, Fruit Salad or Brownie
- › **Bonus:** 1 Freshly Baked Roll with Butter



- Add Protein**
- › Grilled Chicken \$4
 - › Grilled Salmon \$6
 - › Cajun Grilled Shrimp \$5
 - › Grilled Flatiron Steak \$7

GOURMET SANDWICHES

INDIVIDUALS | \$ 8 - 12 EACH

DON'T FORGET
TO ADD OUR
FAMOUS POTATO
CHIPS! YUM!

Steak & Onion

Shaved Filet Mignon, Horseradish Sauce,
Fried Shallots & Arugula on Brioche Roll

Thanksgiving Sandwich

Roasted Turkey, Sausage Cornbread Stuffing,
Cranberry Sauce, Lettuce & Mayo on a Hard Roll

Blue Crab Salad

Crab, Apple & Walnut Salad with Shaved
Radish on Sourdough Roll

Chickpea & Sprouts (VEGAN)

Chorizo Spiced Chickpeas, Smashed Avocado,
Sprouts, Piquillo Peppers & Roasted Garlic Aioli
on a Portuguese Roll

Bánh mì

Vietnamese Style Pork Meatballs, Jalapeño
Aioli, Cucumber Salad, Cilantro & Mint in
a French Baguette

Buffalo Chicken Sandwich

Crispy Chicken Cutlet, Butter Lettuce, Bacon,
& Blue Cheese Sauce on a Brioche Roll

Palmer's Own Roast Beef

Horseradish Sauce, Roasted Red Pepper,
& Muenster Cheese on Sourdough Bread

Turkey Pretzel Roll

Shaved Turkey Breast, Havarti Cheese, Dijon Mustard
& Romaine Lettuce on a Salted Pretzel Roll

Ham & Brie Croissant

Honey Mustard, Arugula, French Brie,
& Grilled Tomato on a Flaky Croissant

Curried Chicken Salad Croissant

Mango Chutney & Arugula on a Flaky Croissant

Grilled Chicken Sandwich

Spice Rubbed Chicken, Monterey Jack Cheese, Bacon,
Roasted Poblano, Roasted Garlic Aioli on an Onion Roll

Ham & Muenster

Romaine Lettuce, Mayo on an Onion Roll

Prosciutto, Fig & Brie

Imported Prosciutto di Parma, Fig Compote,
French Brie on a Rosemary Ciabatta Roll

Tuna Salad Pita

Romaine Lettuce, Tomato in a Whole Wheat Pita

Classic Chicken Salad Pita

Romaine Lettuce, Tomato in a Whole Wheat Pita

Falafel Pita

Chickpea Fritters, Tomato & Cucumber Israeli Salad,
Tahini Yogurt Dressing in a Whole Wheat Pita

Smoked Salmon Bagel

Scottish Smoked Salmon, Dill Cream Cheese,
Cucumber, Red Onion on an Everything Bagel

Tuscan Tuna Pita

Albacore Tuna, Kalamata Olives, Lemon Vinaigrette in a
Whole Wheat Pita

Grilled Vegetable Sandwich

Crumbled Goat Cheese, Balsamic Reduction, on a
Ciabatta Roll

Herby Egg Salad

Creamy Egg Salad, Watercress on Pumpernickel Bread

Italian Combo Wrap

Genoa Salami, Soppressata, Hot Capicola, Arugula,
Ricotta Herb Spread in a Whole Wheat Wrap

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Parmesan Cheese,
Caesar Dressing in a Whole Wheat Wrap

Turkey BLT Wrap

Palmer's Roasted Turkey, Romaine Lettuce, Tomato,
Mayo, Crispy Bacon in a Whole Wheat Wrap

MINI SANDWICHES

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Filet of Beef \$48/dozen

Horseradish Sauce & Frizzled Shallots on a Mini Brioche

Curried Chicken Salad \$32/dozen

Mango Chutney & Baby Arugula in a Mini Croissant

Ham & Brie \$44/dozen

Grilled Tomatoes, Honey Mustard, on a French Caraway & Sea Salt Bâtard

Grilled Vegetables \$30/dozen

Balsamic, Goat Cheese, Arugula, on a Ciabatta Square

Turkey & Havarti \$42/dozen

Dijon Mustard & Romaine on a Pretzel Roll

Italian Combo \$44/dozen

Genoa Salami, Soppressata, Hot Capicola, Aged Parmesan, Ricotta Herb Spread on a Semolina Sesame Roll

Grilled Chicken \$42/dozen

Monterey Jack, Bacon & Roasted Garlic Aioli on a Ciabatta Roll

Prosciutto Fig & Brie \$42/dozen

Fig Compote & French Brie on a Rosemary Ciabatta Roll

Gravlox Bagel \$48/dozen

Dill Cream Cheese, Cucumber & Red Onion in an Everything Bagel

FICELLES

Ham & Brie \$60/dozen

Honey Mustard & Arugula on a Sourdough Ficelle

Truffle Filet \$72/dozen

Truffle Butter Arugula & Parmesan on Classic Ficelle

Roasted Turkey \$60/dozen

Vermont Cheddar on a Cranberry Walnut Ficelle

Sundried Tomato & Feta Pesto \$56/dozen

Grilled Portobellos on a Salt Ficelle

Smoked Salmon \$72/dozen

Cream Cheese & Dill on a Everything Ficelle

Assorted Ficelle Box \$65/dozen

Pick 3 Flavors (serves 10-12)



GREEN SALADS

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House Salad

Mixed Greens, Cucumbers, Carrots, Tomatoes, Balsamic Vinaigrette

- › **Small** (serves 6–10) \$25
- › **Medium** (serves 15–20) \$40
- › **Large** (serves 35–50) \$65

Greek Salad

Olives, Pepperoncini, Red Onions, Feta, Tomatoes, Cucumbers, Red Wine Oregano Vinaigrette

- › **Small** (serves 6–10) \$30
- › **Medium** (serves 15–20) \$48
- › **Large** (serves 35–50) \$75

Caesar Salad

Croutons, Shaved Italian Cheese, Caesar Dressing

- › **Small** (serves 6–10) \$25
- › **Medium** (serves 15–20) \$40
- › **Large** (serves 35–50) \$65

Strawberry & Arugula Salad

Ricotta Salata, Candied Pecans, Balsamic Vinaigrette

- › **Small** (serves 6–10) \$40
- › **Medium** (serves 15–20) \$60
- › **Large** (serves 35–50) \$95

Lolla Rosa Salad

Honey Grilled Portobello, Artichoke Hearts, Chevre, Truffle Dressing

- › **Small** (serves 6–10) \$45
- › **Medium** (serves 15–20) \$65
- › **Large** (serves 35–50) \$98

Harvest Salad

Arugula, Spinach & Frisee with Pomegranate Seeds, Sherry Braised Beets, Toasted Almonds, Orange Supremes, Apple Cider Vinaigrette

- › **Small** (serves 6–10) \$45
- › **Medium** (serves 15–20) \$65
- › **Large** (serves 35–50) \$98

Mexican Chopped Salad

Romaine, Jicama, Corn, Black Beans, Radishes, Feta Cheese, Cilantro Lime Vinaigrette

- › **Small** (serves 6–10) \$35
- › **Medium** (serves 15–20) \$56
- › **Large** (serves 35–50) \$90

Chinese Chicken Salad

Napa Cabbage, Romaine, Almonds, Scallions, Snow Peas, Crispy Wontons, Asian Vinaigrette

- › **Small** (serves 6–10) \$40
- › **Medium** (serves 15–20) \$60
- › **Large** (serves 35–50) \$95

Shredded Kale Salad

Shaved Parmesan, Dried Cranberries, Sunflower Seeds, Sherry Vinaigrette

- › **Small** (serves 6–10) \$30
- › **Medium** (serves 15–20) \$48
- › **Large** (serves 35–50) \$75

Arugula & Gorgonzola Salad

Candied Pecans, Granny Smith Apples, Dried Cranberries, Lemon Vinaigrette

- › **Small** (serves 6–10) \$45
- › **Medium** (serves 15–20) \$65
- › **Large** (serves 35–50) \$98

ADD PROTEIN

Grilled Chicken \$4/per person
Grilled Salmon \$6/per person

Cajun Grilled Shrimp \$5/per person
Grilled Flatiron Steak \$7/per person

SIDES

**We recommend 1/4lb. per person*

PASTA SALADS

Sicilian Orzo \$10.99/lb.

Oven-dried Tomatoes, Basil, Feta Cheese, Roasted Tomato Vinaigrette

Pesto Tortellini \$12.99/lb.

Tomatoes, Mozzarella, Basil Pine Nut Pesto

Thai Pasta \$9.99/lb.

Snow Peas, Red Peppers, Thai Dressing

Greek Couscous \$10.99/lb.

Tomatoes, Kalamata Olives, Pepperoncini, Feta Cheese, Greek Vinaigrette

BLT Pasta \$9.99/lb.

Smokey Bacon, Spinach, Diced Tomatoes, Mayo

Tortellini Rustica \$12.99/lb.

Tri-color Tortellini, Cherry Tomatoes, Mozzarella, Black Olives, Sliced Red Onions, Basil, White Balsamic Vinaigrette

VEGETABLE SALADS

Dill Potato Salad \$8.99/lb.

Red Bliss Potato, Celery, Red Onion, Mayo

Mediterranean Salad \$10.99/lb.

Chickpeas, Feta, Tomatoes, Cucumbers, Lemon Herb Vinaigrette

Crunchy Vegetable Salad \$8.99/lb.

Broccoli, Cauliflower, Dried Fruits, Sunflower Seeds, Coleslaw Dressing

GRAIN SALADS

Southwestern Quinoa Salad \$12.99/lb.

Red & White Quinoa, Corn, Black Beans, Edamame, Honey Lime Vinaigrette

Superfood Salad \$12.99/lb.

Sweet Potato, Brown Rice, Goji Berries, Pomegranate Vinaigrette

CHIPS

Chip Platter

Freshly fried chips are tossed with Herbs and Extra Virgin Olive Oil. Served with our famous Truffle Parmesan Dip.

- > **Small** (serves 8-10) \$20
- > **Large** (serves 20-25) \$40

Salsa & Guacamole

House-made Corn Tortilla Chips served with Salsa Fresca, Classic Guacamole & Smoky Chipotle Mango Guacamole

- > **One Size** (serves 8-10) \$48



ENTREES

COLD ENTREES

**Minimum 6 portions*

Balsamic Chicken Platter \$8/person

Balsamic marinated and Grilled Chicken Breast served sliced over a bed of Cherry Tomatoes & Arugula Salad

Grilled Flank Steak Platter \$10/person

Spice Rubbed Steak, sliced thin and served with a Cucumber, Tomato & Gorgonzola Salad

Asian Grilled Salmon Platter \$12/person

Yakiniku Glazed Salmon served over an Asian Noodle Salad

Herb Rubbed Filet Mignon Platter \$17/person

Served medium rare with a truffle marinated Fingerling Potato Salad

Sesame Seared Tuna Platter \$14/person

Sushi Grade Tuna sliced thin and served rare with a Cucumber & Edamame Salad

Cajun Shrimp Platter \$13/person

Marinated Grilled Shrimp served with a Jicama & Mango Slaw

Italian Vegetable Platter \$6/person

Fried Eggplant, Roasted Red Peppers, Grilled Portobellos, Fresh Mozzarella, Balsamic Reduction & Fresh Basil

HOT ENTREES

Buttermilk Fried Chicken \$115

served with Yukon Gold Mashed Potatoes, Buttermilk Biscuits and Gravy (serves 8-10)

Pulled Pork

Slow-roasted Pork Shoulder shredded & tossed in our Tangy BBQ Sauce served with Coleslaw & Portuguese Rolls

› **Half Pan** (serves 8-10) \$36

› **Full Pan** (serves 15-20) \$75

Enchiladas

Choice of Veggie or Chicken filling, rolled into Corn Tortillas served with Salsa, Guacamole and Sour Cream

› **Half Pan** (9 pieces serves 4-5) \$36

› **Full Pan** (18 pieces serves 8-10) \$75

Chili Station

Choice of Beef & Bean Chili, White Chicken Cilantro Chili or Turkey Chili. Comes with Sour Cream, Cheddar Jack Cheese, Tortilla Crisps and Scallions

› **Small** (serves 4-6) \$50

› **Large** (serves 8-10) \$95

Empanada Platter

A trio of Empanadas including Shredded Beef, Cubano & Pulled Chicken served with Avocado Salsa Verde and Fire Roasted Tomato Salsa

› **Half Pan** (12 empanadas) \$36

› **Full Pan** (30 empanadas) \$75

DESSERT

PLATTERS

Cookie, Brownie & Lemon Bar Platter

Chocolate Chunk, Oatmeal Raisin, Lemon Bars, Turtle Brownies & Chocolate Brownies

- › **Small** (serves 6–8) \$25
- › **Medium** (serves 12–16) \$40
- › **Large** (serves 20–25) \$65
- › **Extra Large** (serves 40–50) \$120

Cookie Platter

Chocolate Chunk, Oatmeal Raisin, Mudslide, White Chocolate Macadamia, Peanut Butter, Russian Tea Cookies & Fresh Strawberries

- › **Small** (serves 6–8) \$22
- › **Medium** (serves 12–16) \$35
- › **Large** (serves 20–25) \$50
- › **Extra Large** (serves 40–50) \$95

Cannoli Chip Platter

Crispy Cannoli Chips dusted in Powdered Sugar, served with Chocolate Chip Cannoli Cream Dip

- › **Small** (serves 8–10) \$25
- › **Large** (serves 16–20) \$50

Classic Pastry Collection

Chocolate Dipped Strawberries, Tarts, Coconut Macaroons, Lemon Bars, Cannoli, Brownie Bites & Eclairs

- › **Small** (serves 6–8) \$40
- › **Medium** (serves 12–16) \$60
- › **Large** (serves 20–25) \$100

Box of Classic Mini Cupcakes

Very Vanilla, Chocolate Obsession, Chocolate with Vanilla & Funfetti

- › **24 Cupcakes** \$36

Box of Fancy Mini Cupcakes

Coconut, Chocolate Oreo, Chocolate PB, Strawberry Vanilla, Chocolate Salted Caramel & Cannoli Chip

- › **24 Cupcakes** \$48

