



Photo Credit: Athena Blude Photography

PALMER'S

CATERING & EVENTS

Packages & Pricing

TIER 1

Starting at \$100 Per Person

- Non-Alcoholic Beverage Service
- 1 Hour Cocktail Reception
 - Passed Hors d'oeuvres (*select 6*)
 - Artisanal Cheese & Charcuterie Station
- Plated First Course
- Buffet Dinner (*select 3 Entrees | includes Bread & Rolls*)
- Buttercream Wedding Cake
- Coffee & Tea Service
- Professional Staffing

1

TIER 2

Starting at \$125 Per Person

- 1 Hour Cocktail Reception
 - Passed Hors d'oeuvres (*select 8*)
 - Stationary Table (*select 1*)
- Plated First Course
- Plated Entrée (*select 3*)
- Coffee & Tea Service
- Beer, Wine & Soda (*Silver Level*)
- Buttercream Cake or Cupcake Tower
- Passed Dessert (*select 1*)
- Professional Staffing

2

TIER 3

Starting at \$145 Per Person

- Butler Passed Specialty Cocktail
- 1.5 Hour Cocktail Reception
 - Passed Hors d'oeuvres (*select 8*)
 - Stationary Table (*select 2*)
- Coffee & Tea Service
- Full Bar (*Silver Level*)
- Plated First Course (*select 1*)
- Plated Entree (*select 3*)
- Buttercream Wedding Cake
- Dessert Bar (*select 1*)
- Prosecco Toast
- Professional Staffing

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Pricing is based on a 5-hour reception for 100 or more guests. Staffing includes 2 hours pre-event set-up and 1-hour post-event breakdown. Wedding cake pricing includes basic flavors and designs. Pricing does not include delivery, taxes, gratuity or service fees. Any changes to the menu, headcount or staffing or timing may result in additional costs. Please note that all menu items marked with an * are not included in package pricing.

Hors D'oeuvres



VEGETARIAN

Gruyère Cheese Puffs | *Toasted Brioche, Melty Cheese, Sea Salt & Chives*
Parmesan Risotto Cake | *Shaved Brussels Sprout Salad, Black Truffle*
Mexican Street Corn | *Grilled Baby Corn, Creamy Elote Sauce, Queso Fresco, Lime*
Caprese Spoons | *Local Tomatoes, Watermelon, Mozzarella Pearls, Basil Oil, Aged Balsamic*
Papas Bravas | *Olive Oil Confit Potatoes, Smoked Paprika, Bravas Sauce, Orange Aioli*
Avocado Toast | *Smashed Avocado, Blood Orange & Basil*
Fried Brussels Sprouts | *Cracked Pepper Honey, Lemon*
Falafel Fritters | *Spiced Tomato Chutney, Cashew Cream*

BEEF & PORK

Beef Carpaccio | *Baby Arugula, Point Reyes Blue Cheese, Olive Oil Crostini*
Angus Beef Sliders* | *Vermont Cheddar Cheese, Caramelized Onions, Secret Sauce, Brioche*
Bacon & Blue Sliders* | *Bacon & Caramelized Onion Jam, Blue Cheese, Secret Sauce*
Spaghetti & Meatballs | *Capellini Pasta Nests, Parmesan Cream, Melted Mozzarella*
Okonomiyaki | *Japanese Pancake, Slow Roasted Pork Belly, Kewpie Mayo*
Caramelized Onion Croquettes | *Manchego Cheese, Chorizo Aioli*
Bacon Wrapped Dates* | *Medjool Dates, Nueske's Bacon, Gorgonzola Dolce*
Cuban Empanadas | *Avocado Cilantro Chimichurri*

CHICKEN & DUCK

Chipotle Chicken Cornbread Cakes | *Chipotle Aioli, Cilantro*
Korean Fried Chicken | *Gochujang BBQ Glaze, Peanuts, Buttermilk Dipping Sauce*
Duck Quesadilla | *Duck Confit, Caramelized Onion, Goat Cheese*
Tater Tot Poutine* | *Crispy Duck Fat Potatoes, Mozzarella, Foie Gras, Madeira Gravy*
Chicken & Waffles | *Nashville Chicken, Buttermilk Waffle, Sriracha Maple Syrup*

SEAFOOD

Spicy Tuna Tartare | *Crispy Sushi Rice, Sriracha Aioli, Toasted Sesame Seeds*
Mini Lobster Grilled Cheese* | *Sourdough, Swiss Cheese, Parmesan and Romano*
Grilled Clams | *Nueske's Bacon, Garlic Butter, Toasted Breadcrumbs*
Smoked Salmon Tartare | *Herbed Potato Chip, Crème Fraîche, Dill*
Shrimp Toast | *Thai Chili Shrimp Spread, Sesame Seeds, Lemongrass Dipping Sauce*
New England Lobster Rolls* | *Preserved Lemon, Herbed Mayo, Buttered Brioche*
Southern Style Crab Cakes | *Roasted Red Pepper Aioli*

Please note that items marked with (*) are not included in the package pricing on Page 2.



ARTISANAL CHEESE & CHARCUTERIE STATION

A selection of our favorite Domestic Cheeses, paired with La Quercia Charcuterie, Red Bee Honey, Breads, Crackers, Fresh Berries, Dried Fruit and Marcona Almond

FARMER'S MARKET STATION

Baskets of local Heirloom Vegetables, Rustic Breads & Crackers, paired with House-Made Dips, Spreads and Toppings

TOMATO & MOZZARELLA STATION

Heirloom Tomatoes—in all shapes and colors—are sliced to order alongside fresh mozzarella. Top off your crostini with a trip to the Olive Oil, Vinegar & Salt Bar

MEZZE STATION

This bountiful spread features baskets, bowls and wooden platters overflowing with Mediterranean specialties including Roasted Red Pepper Hummus, Falafel, Tzatziki, Caponata, Tabbouleh, Carrot Harissa Salad, Marinated Feta, Olives, Aged Parmesan, Artichoke Hearts, Dolmades, Pita Crisps, Crostini and Flatbreads

CROSTINI STATION

An assortment of 5 seasonally inspired crostini displayed on rustic wooden boards with chalkboard signage

GUACAMOLE & SALSA STATION

Classic, Blue Corn & Plantain Chips served with 5 flavors of Salsa and 4 different types of Guacamole

SOUTHERN BISCUIT BAR

Buttermilk, Cheddar & Sweet Potato Biscuits served with assorted Jams and Spreads

ASIAN STATION*

A gorgeous selection of Sushi Rolls and Nigiri, Noodle Boxes, Dumplings and Steamed Edamame

RAW BAR*

Customize this bar with your favorites! Choices include Copps Island Oysters, Little Neck Clams, Lobster Tails, Poached Jumbo White Shrimp, Cocktail Crab Claws and Lobster Tails

GOURMET MAC & CHEESE STATION*

Flavors include Vermont Cheddar, Lobster, BBQ Chicken and Truffle, served with fun toppings on the side

SLIDER & FRY STATION*

Gourmet Cheeseburger Sliders and Fries accompanied with housemade toppings including Bacon Jam, Jalapeño Relish, Caramelized Onions and many more

DIPPING STATION*

Filet Mignon, Grilled Shrimp, Chicken Satay & Roasted Vegetable Skewers, served with an accompanying sauce

Please note that items marked with (*) are *not* included in the package pricing on Page 2.

First Course

PLATED

GREEN SALADS

Little Gem Lettuce | *Cucumber, Radish, Spring Peas, Light Buttermilk Dressing*

Brussels Sprout Caesar | *Wave Hill Croutons, Shaved Pecorino*

Grilled Panzanella | *Local Peaches, Corn, Baby Romaine, Charred Sourdough, Basil Vinaigrette*

The BLT Wedge | *Nueske's Bacon, Heirloom Cherry Tomatoes, Maytag Blue Dressing*

Autumn Salad | *Butternut Squash, Frisée, Pickled Cranberries, Shaved Gouda, Warm Maple Vinaigrette*

Lolla Rosa Salad | *Honey Grilled Portobello, Artichoke Hearts, Chèvre, Truffle Vinaigrette*

Arugula Salad | *Dried Cranberries, Beets, Candied Walnuts, Honey Goat Cheese, Orange Thyme Vinaigrette*

COMPOSED PLATES

Heirloom Tomato Tart* | *Maplebrook Burrata, Purple Basil, Minus 8 Vinegar*

Roasted Shallot Tarte Tatin* | *Whipped Chèvre, Arugula, Dijon Vinaigrette*

Black Truffle Potato Salad* | *Wild Arugula, Parmesan Vinaigrette, Shaved Truffle*

Blue Crab & Apple Salad | *Grapefruit Sabayon, Jalapeño Oil, Shoyu, Toasted Brioche*

PASTA

Risotto Carbonara* | *Parmesan Risotto, Guanciale, Crispy Brussels Sprouts, Cured Egg Yolk*

Orecchiette* | *Bolognese Sauce, Whipped Ricotta, Basil, EVOO*

Lobster Ravioli* | *Champagne Beurre Blanc, Sautéed Morel Mushrooms*

Sweet Carrot Gnocchi* | *Kale Pesto, Shaved Walnuts, Aged Parmigiano Reggiano*

House Made Ravioli* | *Seasonal Flavor*

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Entrées

PLATED

CHICKEN

Chicken Milanese | *Horseradish Smashed Potatoes, Arugula, Heirloom Cherry Tomatoes*

Roasted Chicken Breast | *Carrot Mash, Pea Shoots, Potatoes Rösti, Pan Jus*

Cornbread Stuffed Chicken Breast | *Sautéed Wild Mushroom, Creamed Corn*

Chicken Saltimbocca | *Prosciutto Wrapped Chicken, Fig Balsamic, Olive Oil Poached Potatoes*

SEAFOOD

Pan-Seared Chilean Sea Bass* | *Sweet Jersey Corn Risotto, Lobster Nage, Popcorn Shoots, Bacon Crumble*

Pan-Roasted Salmon | *Pomme Purée, Herbed Fennel Butter, Lemon Confit, Spring Vegetables*

Misoyaki Halibut* | *Sautéed Baby Bok Choy, Coconut Rice, Yuzu Beurre Blanc*

Pan-Seared Diver Scallops* | *Parsnip Purée, Braised Greens, Warm Bacon Vinaigrette*

Panko Parmesan Cod | *Fregola Sarda Pasta, Lemon Caper Beurre Blanc, Blistered Tomatoes*

Butter Poached Lobster* | *Roasted Fingerlings, Grilled Corn, Fresh Herbs*

BEEF

Grilled Filet Mignon | *Crispy Potato Cake, Pea Emulsion, Shoestring Portobello Frites, Truffle Jus*

Braised Beef Short Rib | *Potato Purée, Broccoli Rabe, Jasper Hill Blue Cheese Butter*

Salt & Pepper Crusted Filet Mignon | *Melted Onions, Roaring 40's Blue, Potato Parsnip Purée*

Bone In Ribeye* | *Roasted Garlic Mash, Creamed Spinach, Dijon Mustard Sauce*

Fork Tender Osso Bucco | *Parmesan Risotto, Sautéed Spinach, Braising Sauce*

NY Strip* | *Lyonnais Potatoes, Sautéed Wild Mushrooms, Frizzled Onion, Peppercorn Cream Sauce*

PORK & LAMB

Roasted Northstar Lamb Chops* | *Mediterranean Stuffed Eggplant, Green Peppercorn Sauce*

Grilled Pork Chop* | *Maple Sweet Potato, Braised Greens, Miso Burnt Butter*

VEGETARIAN

Summer Vegetable Pot Pie | *Sherwood Farm Vegetables, Lemon Basil Cream, Flaky Pastry Pillow*

Beet Wellington | *Mushroom Duxelle, Whipped Potatoes, Spring Onions*

Stuffed Portobello | *Spinach, Artichokes, Zucchini, Red Pepper Puree, Whipped Goat Cheese*

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Entrées

BUFFET
STYLE

SEAFOOD

Grilled Wild Salmon | *Avocado Citrus Salad*

Pan-Seared Scallops* | *Sweet Corn, Tomatoes*

Yakiniku Glazed Salmon | *Crispy Rice Noodles*

Sesame Seared Ahi Tuna* | *Cucumber Edamame Salad*

Lobster Rolls* | *Maine Lobster, Lemon Dill Mayo, Buttery Brioche Rolls*

Parmesan Panko Cod | *Blistered Cherry Tomatoes, Lemon Caper Beurre Blanc*

BEEF

Grilled Skirt Steak | *Summer Succotash, Avocado Chimichurri*

Grilled Filet Mignon | *Porcini Mushroom Butter*

Grilled NY Strip Steak* | *Caramelized Onion, Sautéed Mushrooms*

Herb-Rubbed Filet Mignon | *Béarnaise Sauce*

Braised Beef Short Ribs | *Horseradish Gremolata*

CHICKEN

Crispy Chicken Paillards | *Heirloom Tomato Salad*

Whole Roasted Chicken | *Herbs de Provence, Pan Jus*

Citrus-Marinated Chicken Breasts | *Crumbled Feta, Grilled Lemon Vinaigrette*

Buttermilk Fried Chicken | *Creamy Cabbage Slaw, Sweet & Spicy Pickles*

BBQ Harissa Rubbed Chicken | *Date Butter, Coriander*

Cornbread Stuffed Chicken Breast | *Sautéed Wild Mushrooms*

Balsamic Glazed Chicken Breast | *Tomato & Arugula Salad*

PORK

Pancetta Wrapped Pork Loin | *Seasonal Fruit Compote, Sweet Mustard Glaze*

Slow-Roasted Pork Shoulder | *Salsa Verde, Ancho BBQ Sauce*

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Sides

BUFFET
STYLE

VEGETABLES

Crispy Eggplant Napoleon | *Sautéed Spinach, Wild Mushrooms, Roasted Pepper Goat Cheese Mousse*

Grilled Summer Vegetable Salad | *Diced Vegetables, Torn Basil, Sherry Vinaigrette*

Crispy Oven-Roasted Broccoli | *Lemon, Chili & Shaved Parmesan*

Charred Brussels Sprouts | *Guanciale, Balsamic Reduction*

Roasted Cauliflower Florets | *Spiced Herb Oil*

Haricot Vert | *Caramelized Shallots, Toasted Almonds*

Grilled Asparagus | *Olive Oil, Garlic*

Ratatouille Gratin | *Eggplant, Squash, Tomato, Onion, Olive Oil & Sea Salt*

Stuffed Baby Portobello | *Spinach, Artichokes, Zucchini, Red Pepper Purée, Whipped Goat Cheese*

STARCHES

Arancini Verdes | *Truffle Cheese Center*

Fregola Pasta Salad | *English Peas, Haricot Vert, Asparagus, Basil, Sherry Vinaigrette*

Toasted Orzo Salad | *Oven-Dried Tomatoes, Feta Cheese, Basil*

Truffle Marinated Potato Salad | *Parsley, Celery, Radish*

Buttery Salty Roasted Potatoes | *Roasted Garlic, Parsley*

Butternut Squash Lasagna | *Creamed Kale, Wild Mushrooms, Whipped Goat Cheese*

House-Made Ravioli* | *Seasonal Flavor*

Creamy Potato Gratin | *Caramelized Onions, Crème Fraîche, Thyme*

Fingerling Potatoes | *Nueske's Bacon, Roasted Shallots*

Bar Packages

ASK US
ABOUT CUSTOM
DRINKS AND
PACKAGES!

FULL BAR

GOLD PACKAGE *\$45 per person (4 hours) | \$7 per person per for each additional hour*

- WINES Joel Gott Cabernet, Imagery Pinot Noir, Franciscan Chardonnay, Tohu Sauvignon Blanc, Domaine Ste. Michelle Sparkling
- BEERS Stella, Blue Moon, Coors Light, Lagunitas
- LIQUOR Hangar One Vodka, Makers Mark Bourbon, Bombay Sapphire Gin, Mccallan 12 yr Scotch, 1800 Tequila, Bacardi Silver, Triple Sec, Dry & Sweet Vermouth
- MIXERS Fresh Juice (*Orange, Cranberry, Grapefruit & Lime*), Simple Syrup, Tonic & Club Soda
- WATER + SODA Pellegrino, Acqua Panna Water, Coke, Diet Coke, Sprite, Ginger Ale
- CONDIMENTS Badda Bing Cherries, Martini Olives, Orange, Lemon & Lime Slices, Ice

SILVER PACKAGE *\$35 per person (4 hours) | \$6 per person for each additional hour*

- WINES Josh Cabernet, Dreaming Tree Pinot Noir, Kendall Jackson Chardonnay, Natura Sauvignon Blanc, Ruffino Prosecco
- BEERS Budweiser, Heineken, Coors Light, Corona
- LIQUOR Tito's Vodka, Bulleit Bourbon, Tanqueray Gin, Johnny Walker Black Label Scotch, Jose Cuervo Tequila, Don Q Rum, Triple Sec, Dry & Sweet Vermouth
- MIXERS Fresh Juice (*Orange, Cranberry, Grapefruit & Lime*), Simple Syrup, Tonic & Club Soda
- WATER + SODA Pellegrino, Acqua Panna Water, Coke, Diet Coke, Sprite, Ginger Ale
- CONDIMENTS Badda Bing Cherries, Martini Olives, Orange, Lemon & Lime Slices, Ice

BEER, WINE + SODA

GOLD PACKAGE *\$30 per person (4 hours) | \$5 per person for each additional hour*

- WINES Joel Gott Cabernet, Imagery Pinot Noir, Franciscan Chardonnay, Tohu Sauvignon Blanc, Domaine Ste. Michelle Sparkling
- BEERS Stella, Blue Moon, Coors Light, Lagunitas
- WATER + SODA Pellegrino, Acqua Panna Water, Coke, Diet Coke, Sprite, Ginger Ale
- CONDIMENTS Orange, Lemon & Lime Slices, Ice

SILVER PACKAGE *\$25 per person (4 hours) | \$4 per person for each additional hour*

- WINES Josh Cabernet, Dreaming Tree Pinot Noir, Kendall Jackson Chardonnay, Natura Sauvignon Blanc, Ruffino Prosecco
- BEERS Budweiser, Heineken, Coors Light, Corona
- WATER + SODA Pellegrino, Acqua Panna Water, Coke, Diet Coke, Sprite, Ginger Ale
- CONDIMENTS Orange, Lemon & Lime Slices, Ice

Cake



CLASSIC FLAVORS

Very Vanilla

Vanilla Cake filled with Vanilla Buttercream

Chocolate Obsession

Chocolate Cake filled with Chocolate Buttercream

Black on White

Vanilla Cake filled with Chocolate Buttercream

White on Black

Chocolate Cake filled with Vanilla Buttercream

Mocha Madness

Chocolate Cake filled with Rich Mocha Buttercream

Coco Loco

Coconut Cake filled with Coconut Buttercream

SPECIALTY FLAVORS*

Salted Chocolate Caramel

Chocolate Cake filled with Salted Caramel Buttercream

Chocolate Oreo

Chocolate Cake filled with Crunchy Oreo Buttercream

Classic Carrot

Carrot Cake filled with Cream Cheese Icing

Peppermint Patty

Chocolate Cake filled with Crunchy Peppermint Buttercream

Chocolate Peanut Butter

Chocolate Cake filled with Creamy Peanut Butter Buttercream

Almond Crunch

Vanilla Cake filled with Crunchy Almond Buttercream

Pink Velvet

Pink Vanilla Cake filled with Strawberry Buttercream

Red Velvet

Red Velvet Cake filled with Cream Cheese Icing

Cannoli

Vanilla Cake filled with Cannoli Cream & Chocolate Chips

Strawberries & Cream

Vanilla Cake soaked in Berry Liqueur, filled with Fluffy Vanilla Buttercream and fresh Strawberries

White Chocolate Raspberry

Vanilla Cake soaked in Framboise Syrup, filled with Vanilla Buttercream, fresh Raspberries and White Chocolate Ganache

Lemon Raspberry

Lemon Cake filled with Lemon Curd and Raspberry Buttercream

Coconut Lemon

Coconut Cake filled with layers of Coconut Buttercream and fresh Lemon Curd

Coconut Passion

Coconut Cake filled with Coconut Buttercream and Fresh Passion Fruit Curd

Chocolate Fudge Raspberry

Valhrona Chocolate Cake soaked in Framboise Syrup, filled with Chocolate Fudge, Raspberry Jam and Fresh Raspberries

Tuxedo Crunch

Alternating layers of Vanilla and Chocolate Cake filled with Chocolate, Vanilla and Crunchy Oreo Buttercream

Bananas Foster

Banana Cake soaked in a Rum Syrup with Caramel Cream Cheese filling

Triple Chocolate

Dark Chocolate Cake filled with alternating layers of Milk Chocolate Cream Cheese Icing and White Chocolate Ganache

Very Berry

Vanilla Cake soaked in Framboise Syrup with Fluffy Vanilla Icing and Mixed Berries

Please note that items marked with (*) are *not* included in the package pricing on Page 2.



Cupcakes

CLASSIC FLAVORS

Very Vanilla

Vanilla Cupcake with Classic Vanilla Buttercream

Chocolate Obsession

Rich Chocolate Cupcake with Chocolate Buttercream

Black on White

Vanilla Cupcake with Chocolate Buttercream

White on Black

Chocolate Cupcake with Classic Vanilla Buttercream

SPECIALTY FLAVORS*

Coco Loco

Coconut Cupcake with Coconut Buttercream

Classic Carrot

Carrot Cupcake with Cream Cheese Icing

Red Velvet

Red Velvet Cupcake with Cream Cheese Icing

Pink Velvet

Pink Vanilla Cupcake with Strawberry Buttercream

Chocolate Oreo

Chocolate Cupcake with Crunchy Oreo Buttercream

Chocolate Peanut Butter

Chocolate Cupcake with Peanut Butter Icing, Chocolate Drizzle and Whole Toasted Peanuts

Peppermint Patty

Chocolate Cupcake with Peppermint Buttercream and Crunchy Peppermint Pieces

Chocolate Salted Caramel

Chocolate Cupcake with Salted Caramel Buttercream and a Dulce de Leche and Chocolate Ganache Drizzle

Almond Crunch

Almond Cupcake with Almond Praline Buttercream

Strawberries & Cream

Vanilla Cupcake filled with Strawberries, topped with Fluffy Vanilla Buttercream and fresh Strawberries

White Chocolate Raspberry

Vanilla Cupcake filled with Raspberries and White Chocolate Ganache, topped with Vanilla Buttercream

Lemon Meringue

Lemon Cupcake filled with Lemon Curd, topped with Toasted Meringue

Mocha Madness

Chocolate Cupcake with Mocha Buttercream

Lemon Raspberry

Vanilla Cupcake filled with Lemon Curd, topped with Raspberry Buttercream

Coconut Lemon

Coconut Cupcake filled with Lemon Curd, topped with Coconut Buttercream and Coconut Flakes

Bananas Foster

Banana Cupcake soaked in Rum Syrup with Caramel Cream Cheese Icing

S'mores

Graham Cracker Cupcake filled with Chocolate Ganache, topped with Marshmallow Frosting

Chocolate Truffle

Chocolate Cupcake filled with Chocolate Ganache, topped with Vanilla Icing then dipped in Chocolate

Chocolate Raspberry Fudge

Chocolate Cupcake filled with Raspberries and Chocolate Fudge, topped with Chocolate Buttercream

Coconut Passion Fruit

Coconut Cupcake filled with Passion Fruit, topped with Coconut Buttercream and Coconut Flakes

Boston Cream Pie

Vanilla Cupcake filled with Vanilla Custard and dipped in Chocolate Ganache

Please note that items marked with (*) are *not* included in the package pricing on Page 2.



Dessert Bar Packages

COOKIE & MILK BAR

Freshly baked cookies displayed in glass jars. Choose 6 of your favorites out of more than 15 varieties! Milk Shooters (whole, skim or chocolate) will be served on the side. Pricing includes displays and signage.

CUPCAKE BAR

An assortment of delicious cupcakes displayed on one of our beautiful stands. Comes with a 6" cake for cutting. You pick the cupcake size, flavors and type of stand. Pricing includes cupcakes, 6" cake, stands and signage. Over 25 flavors to choose from!

CLASSIC DESSERT BAR

Assortment of tasty desserts including Chocolate Covered Strawberries, Brownie Hearts, Lemon Bar Bites, Cannoli, Eclairs, Assorted Cookies, Mini Tarts and Mini Cupcakes. Pricing includes desserts, stands and signage.

FANCY DESSERT BAR*

Delectable assortment of Chocolate Covered Strawberries, Cheesecake Pops, Cannoli, Eclairs, Creme Brûlée, Mousse Cups, Mini Tarts, Hand Pies, Mini Cupcakes and French Macarons. You pick the flavors and color scheme. Pricing includes desserts, cake stands and signage.

PIE BAR*

Your guests will go crazy for this decadent assortment of handmade mini pies! Select up to 6 flavors; Cherry, Blueberry, Apple, Strawberry Rhubarb, Summer Berry, Peach Raspberry, Pear Almond, Maple Pecan, Chocolate Pecan, Pumpkin, Coconut Cream, Chocolate Cream and Lemon Meringue. Served with freshly Whipped Cream. Pricing includes pies, whipped cream, stand(s) and signage.

MASON JAR BAR*

This fun dessert display is perfect for a rustic-style wedding. Each dessert comes presented in a mason jar with a custom label on the lid. Flavors include Chocolate Salted Caramel Budino, Strawberry Shortcake, Tropical Carrot Cake, Peach Crisp, Key Lime, Chocolate Raspberry Trifle and many more! Pricing includes mason jars, wooden rounds for display, custom signage and stickers.



Late Night Snacks

SAVORY PASSED BITES*

Bacon & Blue Sliders | *Angus Beef, Bacon & Caramelized Onion Jam, Blue Cheese, Secret Sauce*

Bang Bang Tater Tots | *Sweet & Spicy Glaze with Peanuts, Cilantro, Mint, Jalapeño*

Grilled Cheese | *Smoked Tomato Soup Shooters*

Individual Pizzas | *Cheese, Pepperoni, Hawaiian*

PASSED DESSERTS

Coffee & Donuts* | *Espresso Shots, Donut Muffins*

S'more Pops | *Chocolate Brownie, Toasted Meringue, Crushed Grahams*

Warm Chocolate Chunk Cookies | *Milk Shooters*

Passed Mini Milkshakes* | *Funfetti, Oreo Crunch, Chocolate Peanut Butter Bomb, Coffee Nutella*

Warm Beignets | *Nutella Center*

Belgian Waffles | *French Sea Salt, Caramel*

Hand Pies* | *Seasonal Fruit Flavors, Vanilla Ice Cream, served warm*

Mini Cotton Candy Sticks* | *Bubblegum, Grape, Strawberry or Blue Raspberry*

LATE NIGHT STATIONS*

Fireside S'mores Station | *Gourmet S'more fixings ready-to-toast*

Cereal Bar | *Lucky Charms, Coco Puffs, Fruity Pebbles...Customize with your childhood favorites*

Burgers, Fries & Boozy Milkshakes | *Need we say more...*

Pomme Frites Station | *Shoestring Fries with Endless Sauce and Topping Combinations*

Bavarian Pretzel Station | *Warm Salted Pretzels with Sweet and Savory Sauces*

Gourmet Hot Dog Station | *All Beef Dogs with Classic and Crazy Toppings*

Taco Station | *A gourmet 'Taco Bell' experience*

Popcorn Station | *Scoop your own Sweet & Savory Popcorn Mixes*

Float Station | *Make your own Root Beer or Coke Float!*

Please note that items marked with (*) are *not* included in the package pricing on Page 2.



Event Planning

TIMELINES & COORDINATION

COMPLIMENTARY

- Customized Menu
- Private Food & Dessert Tasting (*food tasting changes result in additional costs*)
- 1 Site-Walk Thru
- 1 hour consultation at rental company to select tablescape & decor
- Rental Coordination
- Create timeline as it pertains to our services
- Oversee the flow of service

1

TIMELINE & VENDOR COORDINATION

\$450

- Gather all vendor information
- Call vendors to review any special requirements (*electricity, water access, flooring, rentals, etc...*)
- Create and distribute master vendor contact sheet and vendor timeline
- Create vendor floor diagram
- Create timeline for wedding party
- Check-in vendors and answer any questions pertaining to set-up

2

DAY OF COORDINATION

\$1,400

Enjoy peace of mind knowing that should any vendor, timing, or other issues arise, you have a dedicated professional there to handle them, so you can enjoy your special day. This package includes 4 hours of pre-wedding coordination, 2 hours on-site for rehearsal ceremony, 10 hours on-site day of the wedding.

- Gather vendor information
- Call vendors to review any special requirements (electricity, water access, flooring, rentals, etc...)
- Create and distribute master vendor contact sheet and vendor timeline
- Create timeline for wedding party
- Attend the rehearsal ceremony and assist with managing family members and bridal party
- Manage time and arrivals at ceremony site (*day of the wedding with bridal party*)
- Oversee distribution of bouquets/flowers to bridal party & family
- Greet guests and ensure the flow of the ceremony, including processional and recessional
- Assist with coordinating family members and wedding party for receiving line and pictures
- Facilitate guest transition to reception venue
- Oversee the flow of the reception (*timing for speeches, dances, food, cake, etc...*)
- Distribute final payments/gratuities to vendors at the end of the night
- Pack-up gifts and personal belongs and ensure they are given to the designated family member or guest

3

Travel fees may apply depending on location of ceremony & reception site



QUICK LINKS

WEBSITE

www.palmersevents.com

SAMPLE MENUS

www.palmersdarien.com/catering/weddings

DESSERT GALLERY

www.palmersdarien.com/bakery/wedding-gallery

WEDDING WIRE

www.weddingwire.com

THE KNOT

www.theknot.com

INSTAGRAM

[@palmersevents](https://www.instagram.com/palmersevents)

FACEBOOK

www.facebook.com/palmersevents

PALMER'S

CATERING & EVENTS