



PALACE CAFE
catering

- EXECUTIVE LUNCH -

OPTION ONE

Classic Caesar Salad
Assorted Antipasti
Farfalle Pasta with Asparagus, Mushrooms,
Thyme, and Butter
Chicken Saltimbocca
Lemon Panna Cotta and Tiramisu

OPTION TWO

Mixed Baby Greens with Sherry
Vinaigrette and Goat Cheese Crostini
Roasted Green Beans with Olives or
Gingered Carrots
Herb Roasted Red Potatoes
Roasted Pork Loin with Creamy
Polenta and Dried Fruit Chutney
Assorted Mini Gourmet Desserts

OPTION THREE

Baby Spinach, Roasted Beets, Feta, Pine Nuts,
and Mandarins
Wild Rice Orzo Salad
Grilled Chicken Breast with Bruschetta Basil
Sauce
Petite Salmon Filets
White and Dark Chocolate Mousse Cups
Shortbread Cookies

OPTION FOUR

Classic Garden Salad with Herb Vinaigrette
Sautéed Green Beans
Lemon Risotto
Braised Lamb Shanks with Roasted Tomatoes,
Garlic, and Fresh Herbs
Strawberry and Frangipane Crostata with
Cinnamon Crème Fraîche

OPTION FIVE

Butter Lettuce with Pears, Spiced Pecans, and
Gorgonzola
Parsnip Potato Puree
Grilled Chicken Stuffed with Sun-dried
Tomatoes, Goat Cheese, Pine Nuts, and Spinach
Pan Roasted Atlantic Salmon with Brussel
Sprouts and Bacon
Assorted Tarts—Pecan, Lemon Meringue, Fruit
Assorted Truffles

OPTION SIX

Organic Mixed Greens with Apples, Walnuts,
and Gorgonzola, with Herb Vinaigrette
Assorted Cheeses, Breads, and Olives
Saffron Couscous with Cranberries
Herb Beef Tenderloin with Asparagus
Berry Crostata with Crème Fraîche
Seasonal Fruit

Delivery and set up charges are 10% of total or minimum \$35.00.
We deliver these lunches on platters. Tax is not included. Minimum \$300.00 per order.