



**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 \$400.00 per order.