



PALACE CAFE
catering

fundraiser dinner

INSPIRATION MENU

- PASSED HORS D'OEUVRES -

Chicken, Thyme and Onion in Puff Pastry
Spring Pea Soup in Demi Tasse with White Truffle Oil
Mini Caramelized Onion, Walnut, and Gorgonzola Tartlets
Beef Carpaccio Crostini with Capers, Red Onions, and Aioli

- SERVED DINNER -

first course

Mache, Pear, and Hazelnut Salad with
Honey-Lavender Vinaigrette
and a Cabrales Cheese Galette

or

Arugula, Fennel, and Grapefruit
Salad with Candied Walnuts
and Champagne Vinaigrette

second course

Pancetta Wrapped Chicken Breast
with Stuffed Artichoke, Roasted
Tomato-Polenta Gratin, and
Gremolata

or

Braised Lamb Shank with
Saffron Risotto, Leeks, and
Red Wine Thyme Jus



third course

Tasting Plate-Mini Cupcake, Lemon Tartlet, Chocolate Mousse, Caramels

or

Black Berry Cheesecake

WEB palacecafe.catering CATERING 408.774.6100

Due to market and season availability, menu items may not be available.
Please contact us to discuss your event.