



PALACE CAFE
catering

thanksgiving dinner with friends

INSPIRATION MENU

- HORS D'OEUVRES -

Roasted Kabocha Squash Bisque with Hazelnut Cream
Pancetta Wrapped Prawns or Grilled Prawns with Garlic Thyme and Cognac
Crispy Calamari with Lemon Aioli



- SERVED DINNER -

first course

Endive, Watercress and Mache Salad

second course

Individual Beef Wellington or Stuffed
Game Hens with Brioche-Foie
Gras Stuffing

Roasted Fall Vegetables and
Wild Rice and Pearl Barley Salad
with Toasted Pecans and Dried
Cranberries

third course

Trio of Cheeses —
Mountain Gorgonzola
Fromage d'Affinois
Cypress Grove Pyramid

fourth course

Three Sorbets:
Pomegranate-Cabernet/Persimmon-
Passionfruit/Cinnamon-Chocolate

fifth course

Palmiers
Apple Crostata
Lavender Shortbread
Chocolate Hazelnut Torte

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.