



Wedding Menu

Champagne Greetings

Chilled Sparkling Wine and Fresh Berries will be served to your guests upon arrival.

Cocktail Reception

*Five Hours of Open Bar featuring Premium Brand Liquors, Wines,
Domestic & Imported Beers, Soft Drinks and Mineral Water*

Display Items

(Select Three)

Country Vegetable Basket

*Baby Carrots, Broccoli Florets, Batons of Summer Squash, Cherry Tomatoes, Celery
Sticks, Radishes, Asparagus, Snow Peas,
Haricot Verts, Zucchini, Red Peppers
Lemon Hummus, Buttermilk Ranch Dip & Maytag Blue Cheese Dip*

Domestic Cheese Display

*Cheddar, Swiss, Muenster, Monterey Pepper Jack
Garnished with Seedless Grapes, Assorted Nuts
Baskets of Assorted Breads and Carr's Water Crackers*

Seasonal Fruit Display

*Ripe Berries, Golden Pineapple, Assorted Melons,
Red Globe Grapes and Vanilla Yogurt Dipping Sauce*

Mediterranean Grilled Vegetable Display

*Herb Scented Bell Peppers, Red Onion, Portobello Mushroom, Asparagus, Plum
Tomatoes, Cauliflower, Zucchini
With Spicy Red Pepper Hummus and Balsamic Glaze*

Smoked Seafood Display

*To include the following Smoked Seafood,
Salmon, Trout, Shrimp, Tuna,
Accompanied with Capers, Lemons, Chopped Eggs, Red Onion, Toast Point, Cocktail Rye,
Lemon Horse Radish Aioli and Cucumber Yogurt Dip*

Mediterranean Dips & Spreads

*To Include Grilled Flat Breads, Pita Chips, Crostini, Papadoms and Baton of Fresh
Vegetables served with Lemon & Red Pepper Hummus, Tomato Brochette, Eggplant
Caponata, Herbed Goat Cheese Spread and Three Olive Tapenade*

Antipasto Display

*Prosciutto Ham, Genoa Salami, Mortadella, Soprosatta, Boconcnii Mozzarella,
Gorgonzola, Asiago & Provolone Cheese, Marinated Olives, Roasted Red Peppers, Lemon
Cured Artichoke Hearst, Chickpea and Sage Salad
Baguette, Semolina, Foccacia & Bread Sticks*

To Enhance Your Cold Display

*A Personalized Ice sculpture
Created on site by our Banquet Chef
\$350+*

Selection of Hors d'oeuvres

(Select a Total of Eight Hot & Cold Hors d'oeuvres)

Four Selections Passed on Silver Trays

Hot Selection

Chipotle Steak Charrasco

Cashew Chicken Spring Roll

Chicken Empanadas

Picante Sauce

Beef Empanadas

Picante Sauce

Panang Shrimp Spring Roll

Coriander-Mayo Duck Sauce

*Stuffed Cremini Mushrooms **

Garlic flavored Boursin Cheese

Teriyaki Scallops wrapped in Bacon

Chicken Saltimbocca (Sage & Prosciutto) Bites

Roasted Plum Tomato Sauce

Cheese Quesadilla Trumpets, Chipotle Cream

*Savory Artichokes Parmesan **

*Tuscan Vegetable Tartlet **

*Spinach and Feta Turnover **

Cucumber Lemon Aioli

Franks in Puff Pastry Dijon Mustard

Andouille Sausage in a Puff Pastry

Dijon Mustard

*Calamata and Artichoke Quiche **

Chicken and Lemongrass Pot Stickers

Spicy Mustard and Duck Sauce

Szechwan Beef Spring Rolls

*Portobello Steak Fries **

Balsamic Aioli

Curried Chicken Samosa

Country Ham & Gruyere Bites with Honey Mustard

Mini Gulf Crab Cakes Cajun Tartar Sauce

*Risotto Puffs with Roasted Red Pepper Garlic Dip **

Mini Beef Wellington, Horseradish Cream

*Vegetable Samosas with Minted Yogurt Sauce **

*Indian Pakoras with Chili Garlic Sauce **

Malaysian Beef Satay

Chili Lime Chicken Kabobs

*Raspberry and Brie en Crout **

Mini Rueben

Teriyake and Bacon Wrapped Scallops

Fresh Asparagus Tart

Potato Spun Shrimp

Mini Chicken Pot Pies

Herb and Roasted Garlic Baby Lamb Chops

With Minted Dijon Mustard

Peking Duck Wonton Crisp

Baby Lamb Chops

** Indicates Vegetarian Selection*

Cold Selection

Spicy Tuna Tartar on Wonton Chip

Cucumber Coins with Blue Cheese & Crumbled Bacon

*Wood Grilled Sea Scallops
Fresh Kaffir Lime*

*Roquefort Grapes **

*Charred Ahi Tuna and Picked Ginger Skewer
Wasabi Drizzle*

Grilled Pesto Shrimp on Tarot Root

*Bruschetta of Tomato Concasse, Scallion and Fine Herbs **

*Portobello Mushroom Bruschetta **

*Strawberries Filled with Brie and Walnuts **

*Three Olive Tapanade Crostini **

*Organic Fingerling Potatoes
Sour Cream and Caviar*

Asparagus Tip, Roasted Red Pepper Wrapped with Parma Ham Crostini

Cherry Tomato BLTs

Carpaccio Beef Tenderloin on Onion Ficelle with Horseradish Aioli

Spicy California Roll

*Saga Blue Fork with Mango Chutney & Smoked Almond **

** Indicates Vegetarian Selection*

Stations

(Select Three)

Carving Station

(Select Two)

*Roast Loin of Pork
Sage and Apricot Stuffing*

*Honey Glazed Virginia Ham
Pineapple Chutney*

*Roasted Turkey
Orange-Cranberry Relish*

*Brown Sugar Glazed Corned Beef Brisket
Trio of Mustards*

Roasted Dijon and Herb Crusted Salmon

*Grilled Leg of Lamb
Rosemary and Pommery Mustard
Lemon Mint Chutney*

*Pepper and Thyme Crusted Sirloin of Beef
Horseradish Sauce*

Chef Attended

Risotto Station

*Pesto Scented Risotto Cakes
Topped with*

*Artichoke and Sun-dried Tomato Ragout, Lobster and Asparagus Salpicon,
Creamy Leeks and Madeira*

Smoked Seafood Station

*Smoked Atlantic Salmon, Rainbow Trout,
Mussels, and Loin of Yellow Fin Tuna
Brown Breads
Traditional Accompaniments*

Crepe Station

*Shrimp and Scallop
Mushroom and Black Forest Ham*

Pasta Station

(Select Three Pastas and Sauces)

*Farfalle, Penne, Whole Wheat Penne, Rigatoni, Cavatelli and Cheese Tortellini
Roasted Tomato Basil, Alfredo, Pink Vodka and Pesto Sauces
Assorted Toppings of Artichoke Hearts, Sun-dried Tomatoes, Spinach,
Mushrooms and Sausage
Asiago Cheese*

Chef Attended

Scampi Station

*Chicken, Shrimp and Portobello Mushrooms Sautéed in Garlic, Chardonnay,
Lemon Herbs, and Butter
Served with Jasmine Rice*

Chef Attended

Wok Station

*Shrimp, Snow Pea and Bok Choy Stir Fry
Roast Pork Lo Mein
Chicken and Broccoli*

Chef Attended

Whipped Potato Bar

*Creamy Idaho Potatoes presented in Martini Glasses
Toppings include Cheddar Cheese and Bacon, Spicy Fried Onions, Wild Mushroom
Ragout, and Roasted Red Pepper-Chive Sour Cream*

Mac & Cheese Station

(Select Three Toppings)

*Elbow Pasta in a Creamy NY State Cheddar Cheese Sauce Topped with
Roasted Chorizo Sausage, Crispy Shallots, Sautéed Shiitake Mushrooms, Grilled Shrimp,
Roasted Eggplant and Sundried Tomatoes*

Mini Slider Station

***Mini Grilled Beef Burgers, Apple Wood Smoked Pulled Pork,
Philly Style Cheese Steak***

*Toppings to Include, American Cheese, Sautéed Onions, Sliced Roma Tomatoes,
Crisp Lettuce, Red Onions, Spicy BBQ Sauce, Honey Ketchup,
Sundried Tomato Mayonnaise and Thai Chili Ketchup*

Chef Attended

Steamed Dim Sum Station

(Select Three)

*Chicken Lemon Grass Dumpling, Shrimp and Vegetable Shumai Spinach &
Chicken Goyza*

Ginger Pork Wonton or Vegetable Shumai

Served with the following sauces

Hoisin Ginger, Thai Chili, Plum Scented Duck Sauce and Steamed Edamame

Hibachi Station

(Select Two)

Beef Kabobs

Chicken Kabobs

Shrimp Kabobs

Lamb Kabobs with Mint Sauce

Chef Attended

Stromboli Station

Mozzarella, Sausage and Pepperoni

Eggplant and Provolone

Roasted Pepper, Sun Dried Tomato and Fontina Cheese

Roasted Plum Tomato Dipping Sauce

Southwest Fajita Station

Beef Fajitas and Chicken Fajitas

*Warm Flour Tortillas, Tomatoes, Guacamole, Sour Cream, Cheddar Cheese,
Salsa and Shredded Lettuce*

Reception Enhancements

Sushi Station

*Assorted Tuna, Salmon, Shrimp, California, Wasabi, Pickled Ginger and Soy Sauce
Sushi Chef and Hostess/Geisha Fee- \$250*

Chef Attended

Or

Peking Duck Station

With Scallion Pancakes, Plum Sauce, Cucumber and Scallions

Chef Attended

Or

Seafood Bar Station

*Chilled Clams, Oysters, Crab Claws and Shrimp with Traditional Cocktail Sauce,
Prepared Horseradish, Lemon and Hot Sauce*

Or

Caviar Bar Station

*Salmon, Tobiko and American Sturgeon Caviar
Toast Points
Flavored Vodkas in iced glasses*

\$15++ Per Person Additional

Dinner

Appetizer

(Select One)

Mushroom Bisque en Crout

Potage of Forest Mushroom and Fresh Herbs

**

Roasted Tomato & Boursin Tart

Baby Greens, Black Olive Vinaigrette

**

Grilled Portobello Beggars Purse

Beefsteak Tomato Salad, Madeira Cream

**

Mediterranean Vegetable Tart

Micro Greens and Pomodoro Sauce

**

Norwegian Smoked Salmon

Goat Cheese Tartlet, Pepper Watercress

Horseradish Aioli

**

Saffron & Sweet Baby Pea Risotto

Tomato Cream & Port Wine Drizzle

**

Jumbo Lump Crab Cakes

Saffron Aioli Caper Cucumber Relish

**

Roasted Garlic Tortelloni

Gorgonzola Cream, Pomodoro Sauce and Wilted Spinach

**

Cajun Shrimp Casserole

Corn, Pepper and Jicama Salad

**

Parmesan Scallop Gratin

Corn and Tomato Stew

**

Four Cheese Agnolotti

Yellow Tomato Cream and Diced Red Pepper

Salads

(Select One)

Baby Spinach and Radicchio Salad

*Oranges, Blue Cheese and Honey Roasted Pecans
Raspberry Vinaigrette*

**

Baby Red Romaine

*Dorsett Drum Cheddar, Pine Nuts, Strawberries
White Balsamic Vinaigrette*

**

Mesclun Greens

*Vine-Ripened Tomatoes, Toasted Almonds, Chevre Coins
Tuscan Vinaigrette*

**

Palisades Signature Salad

*A Toss of Radicchio, Romaine, Ruby Red Leaf, Endive
Tear Drop Tomatoes and Holland Cucumbers
Honey Balsamic Vinaigrette*

**

Caesar Salad

*Romaine Hearts, Homemade Croutons, Reggiano Parmesan
Classic Caesar Dressing*

**

Boston Lettuce and Asian Pear Salad

*Tossed with Honey Glazed Cashews
Champagne Vinaigrette*

**

Entrees

(Select One from Each Category)

Fish

Thai Coriander Red Snapper

Lemongrass Coconut Cream

**

Maple Glazed Salmon

Ginger Cracklings

Shallot Sauterne

**

White Soy & Mirin Infused Chatham Cod

Flash Fried Baby Bokchoy & Citrus Beurre Blanc

**

Grilled Mahi-Mahi

Lima Bean and Roasted Tomato Salsa

**

Chicken

Parmesan Breast of Chicken

Artichoke, Sun-dried Tomato and Mozzarella Filling

Balsamic Port Wine Reduction

**

Pink Peppercorn & Sage Crusted Breast of Chicken

Chardonnay & Shallot Reduction

**

Prosciutto, Emmental and Mushroom Stuffed Chicken Breast

Tomato Basil Fondue

**

Meat

Medallions of Veal

Brandied Wild Mushroom Cream

**

Lemon, Mint & Black Pepper Glazed Rack of Colorado Lamb

Goat Cheese Sweet Potato Mash

**

Grilled Filet Mignon

Honey Wild Mushroom Sauce

**

Green Peppercorn and Horseradish Crusted Filet Mignon

Sherry Wine Demi-Glace

**

Bacon Wrapped Filet Mignon

Blue Cheese Whipped Potatoes

**

Fresh Thyme and Course Sea Salt Crusted Chateaubriand

Cognac-Madiera Reduction

**

***Our Chef will have a Creative Seasonal Vegetarian Entrée option available.

Dessert

Plated

Orange Lemon Mousse Torte

Mango Coulis and Toasted Coconut

Cappuccino Latte Mousse Torte

Crème Anglaise and White Chocolate Shavings

Individual German Chocolate Cake

Double Chocolate Ganache

Vanilla Chantilly Cream

New York Style Cheesecake
Strawberry Compote

Individual Strawberry Shortcake
Chantilly Cream, Edible Orchids

Individual Mixed Berry Cobbler
Grand Marnier Zabaglione

Individual Pear and Pecan Tart
Butter Pecan Ice Cream

Crème Brule
Chocolate Dipped Strawberries and Chocolate Straws

Tri-Color Sorbet
Served in a Sweet Wonton Shell
Chocolate Dipped Fortune Cookies

Twice Baked New York Cheesecake
With Molten Chocolate Sauce

Myer Lemon Tart
Cinnamon Meringue and Blue Berry Compote

Chocolate Cappuccino Mousse Tart
Served in Mocha Tartlets with Dark Chocolate Shavings
Mango Coulis

Or

Three Tiered Stand
(Select One)
Miniature French and Italian Pastry

Chocolate Truffles, Fresh Sliced Fruit and Chocolate Strawberries

Customized Occasion Cake

Fresh Brewed Italian Roasted Coffee, Decaf and Herbal Teas

Dessert Enhancements

(Choose One of the Following)

Our Decadent Chocolate Fountain

A Three Foot High Waterfall of Rich Warm Dark Chocolate Cascading Down into a Velvety Pool Where you can dip Fresh Fruit, Sponge Cake, Pretzels, Marshmallows, Graham Crackers and Vanilla Wafers to your hearts content.

\$7.50++ Per Person

Ice Cream Sundae Bar

*Vanilla & Chocolate Ice Cream, Hot Fudge, Caramel,
Assorted Toppings*

\$7.50++ Per Person

Viennese Display

*Sfogliatelle, Chocolate dipped Sugar Cookies, Chocolate Dipped Strawberries,
Petit Fours, Cannoli, Cream Puffs, Napoleon, Divine Mocha, Italian Cheesecake,
Chocolate Truffle Tartlets and Italian Cookies*

\$15++ Per Person

Crepes Suzette

Cherries Jubilee

Bananas Foster in a Spiced Rum Sauce

\$15++ Per Person

After Party Snacks

Papa Ron's Pizza Pies

\$12 per pie (Cheese)

\$15 per pie (One Topping)

~Cordials~

With Dessert

Amaretto Di Sarrono, Bailey's Irish Cream, B&B, Frangelico, Drambuie, Sambuca, Tia Maria, Chambord, Peppermint Schnapps, Grand Marnier, Courvosier and Hennessy

Served Table Side for \$10++ Per Person, Per Hour

~Martini Bar~

Creative and Elegant Cocktails Served from their own Special Station

Smirnoff Vodka,

Smirnoff, Vanilla, Orange, Raspberry

Sour Apple Pucker

Pomegranate Liqueur

\$10++ Per Person

Optional Martini Ice Luge

Created by the Banquet Chef - \$350+

(Requires a minimum of 10 days notification)

Prices does not include N.Y. State Sales Tax and 20% Service Charge

Complimentary Items for your Affair

All Included

Valet Attendants

Hostess to Greet your Guests

Coat Check Attendant

Votive Candles

House Linens

(White or Ivory Damask)

Restroom Attendants

Menu Cards

Parquet Wood Dance Floor



Theme Buffet Menus

Build Your Own International Stations Buffet

Harvest on the Hudson

Taste of Asia

Italian Family Style Menu

Italian Dinner Buffet

Mardi Gras Feast

Texas BBQ

New England Clam Bake

Island Feast

Picnic in the Park

Casino Buffet

Executive Barbeque Menu

Empire State Barbeque Menu

Healthy Dinner Buffet #1

Healthy Dinner Buffet #2

Sports Theme Dinner Buffet

Brazilian Family Style BBQ



Build Your Own International Stations Buffet

2 Stations - \$35.00++ Per CMP Package Guest	(30 person minimum)
2 Stations - \$75.00++ Per Non Package Guest	(30 person minimum)
3 Stations - \$50.00++ Per CMP Package Guest	(50 person minimum)
3 Stations - \$90.00++ Per Non Package Guest	(50 person minimum)
4 Stations - \$65.00++ Per CMP Package Guest	(75 person minimum)
4 Stations - \$105.00++ Per Non Package Guest	(75 person minimum)
5 Stations - \$80.00++ Per CMP Package Guest	(100 person minimum)
5 Stations - \$120.00++ Non CMP Package Guest	(100 person minimum)

****\$100.00 chef's fee will apply per station if needed****



New York Steakhouse Station

Chef to Carve Garlic and Rosemary Encrusted Sort Loin of Beef
Palisades Steak Sauce and Soy Infused Demi Glace

Sour Cream and Chive Whipped Potatoes

Creamed Spinach

Chilled Jumbo Asparagus

Caesar Salad

Caribbean Station

Lime and Cilantro Roasted Red Snapper with Mango and Scallion Salsa

Spicy Jerk Pork Tenderloin

Black Beans and Rice

Bay Scallops and Papaya Salad

Cucumber, Orange and Crab Salad

Asian Station

Sushi to include California Rolls and Spicy Tuna Rolls
With Pickled Ginger, Wasabi and Soy Sauce

Moo-Shoo Pork with Moo-Shoo Pancakes

Assorted Steamed Dumplings with Two Dipping Sauces

Vegetable Fried Rice



French Station

Chateaubriand with Béarnaise Sauce and Silver Dollar Brioche Rolls

Pate Maison with Traditional Garnishes

Warm Baked Brie en Croute

Pommes Anna

German Station

Assorted Wurst with Sauerkraut

Wild Mushroom with Smoked Black Forest Ham Frittata

Spaetzle

Potato Pancakes with Applesauce

Cucumber Salad

Italian Station

Antipasto Display

Four Cheese Agnolotti with Yellow Tomato Cream and Diced Red Peppers

Arugula & Radicchio Salad with Shaved Fontina Cheese
Classic Balsamic Vinaigrette

Hearty Breads, Focaccia, Breadsticks and Flatbreads



United Kingdom Station

Fish and Chips with Malted Vinegar

English Style Sausage Rolls with Worcestershire Sauce

Crown Roast of Lamb

English Watercress & Walnut Salad

Spanish Station

Assorted Tapas to include:
Shaved Serrano Ham with Pique Pepper Puree

Grilled Calamari with Citrus Vinaigrette

Potato & Onion Frittata

Gazpacho Soup Shooters

Classic Paella Valencia

Thai Station

Som Tom (Papaya Salad)

Classic Shrimp Pad Thai

Panang Curry Boneless Roasted Duck Breast

Tropical Fruit Salad



Carnegie Deli Station

Carved Pastrami & Corned Beef

Spicy Brown and Whole Grain Mustards

Pumpernickel and Rye Breads

Potato Knishes

Cole Slaw

Crisp "Deli-Style" Pickles

Tuna Salad

Heartland Station

Carved Herb Roasted Breast of Turkey

or

Honey Glazed Oven Baked Ham

Cranberry-Apple Chutney

Roasted Corn Relish

Parker house Rolls and Cornbread

Maple-Pecan Glazed Yams



The Wharf

Raw Bar to include Littleneck Clams, Blue Point Oysters, Crab Claws, Peel & Eat Shrimp

Lemon Wedges, Cocktail Sauce, Tabasco and Mignonette Vinaigrette

Cold Poached Salmon

Sweet and Sour Cucumber Relish

Lemon-Dill Sour Cream

New England Style Clam Chowder with Oyster Crackers

Mexican Station

Beef Fajitas

Trio of Quesadillas

Black Bean, Chicken and Vegetable

Chili Con Queso

Tostadas

Seven Layer Bean Dip

Tri-colored Tortilla Chips

Mixed Greens

Avocados, Tomatoes, Onion

Citrus Vinaigrette

Guacamole, Salsa and Nachos



Harvest on the Hudson Menu

(Minimum 25 Guests)

Reception (Optional)

New York Goat Cheese, Artichoke & Tri-color Pepper Quesadilla
Crispy Wild Portabella Steak Fries
Sugarcane Skewered Grilled Shrimp
Perona Farms Smoked Salmon Tartar in Endive
Sweet & Sour Veal Meatballs Served in a Crusty Boule
Coach Farms Cheeses with Grapes, Roasted Figs & Strawberries
JJ Flats, Onion Ficelle & Breadsticks
Sliced Seasonal Fruits with Pumpkin Bread & a Minted Mascarpone Spread
(\$16 ++ Per Person Surcharge)

Dinner Buffet

Smoked Rainbow Trout with a Dilled Celery Root & Cucumber Salad
Grilled Vegetable Display with Red Pepper Hummus & Pita Chips
Smoked Duck Breast with a Roasted Sweet Potato Salad & a Port Wine Syrup
Roasted Acorn Squash, Apple & Pear Salad with Pomegranate & a Port Balsamic Drizzle

Carving Station

Herb Roasted Norwegian Salmon Stuffed with Julienne Vegetables
Wine Sap Apple & Pear Relish
\$125 chef's fee will apply

Grill' in & Chill' in

Tom Turkey & Vegetable Chili
Herb Grilled Chicken Roasted Red Pepper Sauce
Petite Medallion of Beef Rubbed with Roasted Garlic & a Tomato Basil Relish
Grilled N.J. Beefsteak Tomatoes Parmesan
Wild Mushroom, Potato & Zucchini Casserole

Dessert

Pumpkin Bread Pudding, Chocolate Babka
Assorted Home Baked Cookies
Trail Mix, Apple Pie

\$44++ per CMP Package Guest

\$84++ per Non Package Guest



A Taste of China

(Minimum 25 Guests)

Mu Shu Peking Duck
Scallions, Pancakes, Shredded Duck
In a Plum Sauce

Rice Noodle Salad
Dried Chilies, Napa Cabbage, Spiced Peanuts, Water chestnuts,
Mandarin Oranges and Scallions

Asian Vegetable Toss

Crispy Wontons with Dipping Sauces

Mandarin Orange and Chinese Pear Salad

Platter of Sushi to include:

California Rolls, Spicy Tuna Rolls with Cucumber & Pickled Vegetable Rolls
With Shiitake Mushrooms, Carrots and Turnips
Wasabi, Pickled Ginger and Soy Sauce

Steamed Vegetable Dumplings
Soy and Duck Dipping Sauces

Sesame Chicken Bok Choy

Sliced Teriyaki Beef

Stir Fried Rice

Almond Cookies

Fortune Cookies

\$30++ per CMP Package Guest

\$70++ per Non Package Guest



Italian Family Style Dinner
(Minimum 25 Guests)

Crusty Tuscan Bread
Roast Garlic Infused Oil for Dipping

Minestrone Soup
Hearty Vegetables, Meat and Beans

Cheese Tortellini
Broccoli Rabe, Wild Mushrooms and Alfredo Sauce

Penne Pasta
Scallops, Mussels and Shrimp
Tossed in a Roasted Tomato-Basil Sauce

Chicken Picatta

Selection of Aged Italian Cheeses and Grapes

Three-Tiered Stand of Italian Pastries
Biscotti, Miniature Napoleons, Anisette Cookies,
Miniature Cannoli, Cappuccino Éclairs

Freshly Brewed Italian Roast Coffee

\$25++ per CMP Package Guest
\$65++ per Non Package Guest



Italian Dinner Buffet
(Minimum 25 Guests)

Garlic Sticks, Focaccia and Grissini

Caesar Salad

Romaine Hearts, Croutons and Caesar Dressing

Antipasto Display

Coppa Ham, Prosciutto, Dry Sausages, Soppressata, Shaved Asiago, Provolone,
Green Olives with Thyme, Black Olives with Red Pepper, Calamata Olives,
Marinated Sun dried Tomatoes, Balsamic Grilled Eggplant,
Marinated Artichoke Hearts, Grilled Portobello Vinaigrette, Chick Peas with
Roasted Garlic, Hot Cherry Peppers, Mozzarella, Tomato and Fresh Basil
An Array of Toppings presented with Hearty Breads, Focaccia, Breadsticks and
Flatbreads

Entrees

Chicken Marsala

Zuppa De Pesce

Shrimp, Scallops, Mussels, Calamari and Clams
In a Chunky Red Tomato Sauce

Eggplant Rollatini

Rigatoni with Broccoli Rabe and Sausage

Caramelized Onion Risotto

Desserts

Tiramisu, Cannoli, Cassata Cake, Chocolate Biscotti

Zabaglione with Berries and Pignoli Nut Tarts
Spumoni, Anisette Cookies

Freshly Brewed Italian Roast Coffee

\$30++ per CMP Package Guest

\$70++ per Non Package Guest



Mardi Gras Feast

(Minimum 25 Guests)

Hot Displays

Crisp Fried Catfish with Spicy Red Pepper Coulis

Jambalaya with Andouille Sausage & Chicken

Craw Fish Gumbo

Louisiana Dirty Rice

Shrimp Creole

Muffuletta – Ham, Cheese, Tomato and Olive
Pulled Pork Sandwich

Stewed Okra, Tomatoes and Bell Pepper Creole Style

Cold Displays

Iced Watermelon Wedges

Roasted Sweet Potato Salad

Tricolor Cabbage Slaw

Fresh Vegetable Display with a Spicy Red Pepper Dip

Jalapeno Corn Bread

Dessert

Beignets

Banana Foster

Pralines

Vanilla Ice Cream with Toasted Pecan Sauce
Orange Ambrosia

\$30+ + per CMP Package Guest

\$70++ per Non Package Guest



Texas Barbeque
(Minimum 25 Guests)

Jalapenos Corn Bread, and Buttermilk Biscuits

Summer Vegetable Garden Salad
With Creamy Ranch Dressing

Composed Salads

Warm Potato Salad with Apple wood Smoked Bacon

Tri-Color Pepper Salad

Anaheim Smoked White Bean Salad

Entrees

Cowboy Steaks

Texas Red Bean Chili

BBQ Chicken Legs

Texas Long Dogs with Onion and Tomato Relish

Fresh Rolls and Butter

Roasted Corn on the Cob

Sliced Beefsteak Tomato

Desserts

Pecan Pie

Apple Pie with Vanilla Ice Cream

Fruit Salad

Jumbo Cookies

\$30++ per CMP Package Guest

\$70++ per Non Package Guest



New England Clam Bake
(Minimum 25 Guests)

Soup

New England Clam Chowder

Salad Bar

Mixed Field Greens with Honey Maple Vinaigrette

Composed Salads

Cape Code Fruit Salad Packed Cranberries
Creamy Cole Slaw
Tomato and Red Onion Salad

Peel and Eat Shrimp

Entrees

Littleneck Clams and Mussels in a Garlic and White Wine Sauce
Steamed Maine Lobsters (One per person)
Southern Fried Chicken and Buttermilk Biscuits

Buttermilk Soaked Corn on the Cob

Foil Wrapped Baked Potato
Sour Cream, Butter and Chives

Desserts

Three Nut Cranberry Tart
Apple Cranberry Pie
Blueberry Trifle
Boston Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$39++ per CMP Package Guest
\$79++ per Non Package Guest



The Island Feast

(Minimum 25 Guests)

Composed Salads

Asian Vegetable Toss

Shrimp and Pineapple Salad
Coriander Ginger Vinaigrette

Ripe Mango Salad

Cuban Black Bean Salad
Peppers, Onions, Red Onions, and Corn
Tossed in a Spicy Lime Cilantro Vinaigrette

Entrees

Grilled Tropical Mahi-Mahi
Mango Chili Salsa

Teriyaki Spare Ribs
Open Pit Baby Spare Ribs
Plum Hoisin Glaze

Jerk Chicken

Sesame Seared Red Snapper
Green Pepper Papaya Mojo

Fried Sweet Plantains

Black Bean Rice

Dessert

Tropical Key Lime Pie
Toasted Coconut Rice Pudding
Pina Colada Mousse, Banana Mousse
Pineapple Upside Down Cake, Tropical Fruit Cocktail

\$30++ per CMP Package Guest

\$70++ per Non Package Guest



Picnic in the Park

(Minimum 25 Guests)

Salads

Marinated Cole Slaw

Pasta Primavera with Pesto Vinaigrette

Potato Salad with Pommery Dressing

Green Bean and Sun dried Tomato Salad with Toasted Pine Nuts

Fresh Spinach Dip with Tri-Colored Terra Chips

Mixed Field Greens with Assorted Dressings

Entrees

Two-Foot Submarine Sandwich with a choice of:
Italian, Tuna or Ham, Turkey and Cheese

Fried Chicken

Sliced Roasted Sirloin with Grilled Onions, Horseradish
And Stone Ground Mustard

Desserts

Strawberry Shortcake

Watermelon Wedges

Lemon Squares

Individual Bags of Chips

Beverages

Pitchers of Fresh Lemonade

Freshly Brewed Coffee, Decaf and Herbal Teas

\$19++ per CMP Package Guest

\$59++ per Non Package Guest



Casino Night Dinner Buffet

(Minimum 25 Guests)

Soup

French Onion with Shredded Gruyere

Salad Bar

Mixed Field Greens with Four Dressings on the side
Classic Caesar Salad

Appetizers

Smoked Nova Scotia Salmon
Caper, Red Onion, Chopped Egg & Black Bread

Entrée

The Stardust

Supreme of Chicken Ghengis Khan
Sauté of Bean Sprouts, Maui Sweet Potato, Snow Peas, & Pineapple

The Frontier

Grilled Broadbill Swordfish Steak
Caper Butter

The Riviera

Linguini A La Vongole

The Sands

Potatoes Au Gratin

The Flamingo

Sautéed Green Beans Almandine

The Dunes

Roast Chateaubriand
Sauce Bordelaise

Desserts:

Chef's Choice

\$30++ per CMP Package Guest

\$70++ per Non Package Guest



Executive Barbeque Menu

(Minimum of 25 Guests)

Victory Garden Chopped Salad

Spinach Salad

Blue Cheese, Orange Pinwheels, Chopped Eggs, Mushrooms

Spicy Shrimp and Scallop Salad

Three Cheese Tortellini Salad with Pesto

Slice Mozzarella, Tomato and Fresh Basil

From the Grill

Char-Grilled Club Steaks

Palisades Special Steak Sauce

Pink Peppercorn Crusted Swordfish Steaks

Marinated Boneless Chicken Breasts

Citrus Salsa

Tuscan Bread, Flat Bread, Focaccia and French Rolls

Desserts

Apple Pie

Shortcakes and Whipped Cream

Chocolate Velvet Mousse Cake

Key Lime and Lemon Tarts

Raspberry-Peach Iced Tea, Lemonade, Coffee, Herbal Tea

\$35++ per CMP Package Guest

\$75++ per Non Package Guest

\$125 chef's fee will apply



Empire State Barbeque

(Minimum 25 Guests)

Victory Garden Chopped Salad

Old Fashioned Potato Salad
Chopped Egg, Vidalia Onions, Tri-Colored Peppers

Cabbage and Carrot Cole Slaw
Caraway Vinaigrette

Bowtie Pasta, Shrimp and Red Pepper Salad
Lemon Pepper Dressing

From the Grill*

Tuna, Salmon, Veggie and Beef Burgers

Fixin's to Include

Brown and Yellow Mustard, Homemade Ketchup, Sauerkraut,
Pickle Relish, and Red Hot Onions

Barbecued Chicken

Platters of Ruby Red Lettuce, Sliced Bermuda Onions, Sliced Beefsteak Tomatoes,
Kosher Dill Pickles and Buns

Buttermilk Soaked Corn on the Cob

Brown Sugar and Bacon Baked Beans

Desserts:

Shortcake Bar

Blueberries, Peaches and Strawberries

Iced Watermelon Wedges

Lemon Squares

Jumbo Peanut Butter Cookies

Raspberry-Peach Iced Tea, Coffee, Herbal Tea

\$30 ++ per CMP Package Guest

\$70++ per Non Package Guest

\$125.00 chef's fee will apply



Healthy Dinner Buffet #1
(Minimum 25 Guests)

Trio of Mediterranean Tapas
Kalamata Tapanade, Hummus, and Dolmathes
Grilled Garlic Dusted Lavash

Sesame Tofu, Teriyaki Grilled Scallions, House Cured Shiitake,
Oyster Mushrooms, and Asian Greens

Brie Cheese and Red Globe Grape Display

Butternut Squash Bisque

Citrus and Fennel Steamed Halibut

Maryland Crab Cakes

Duo of Sauces

Spice Vegetarian Cajun Meatloaf
Red Pepper Coulis

Saffron Basmati Rice

Stewed Yellow Squash and Plum Tomatoes

Freshly Sliced Fruit

Assorted Low-Carb and Sugar Free Desserts

Coffee, Decaf and Herbal Tea

\$29++ per CMP Package Guest
\$69++ per Non Package Guest



Healthy Dinner Buffet #2

(Minimum 25 Guests)

Caesar Salad
Romaine Hearts, Homemade Croutons, Reggiano
Classic Caesar Dressing

Chef's Salad Bar with all the fixings
Trio of Dressings

Smoked Trout & Salmon
Fingerling Potato Salad
Dijon Horseradish May

Vegetable Rice Salad
Citrus Vinaigrette

Grilled Vegetables & Mozzarella
Sun-dried Tomato Pesto

Potato & Leek Soup
Fresh Tarragon

Grilled Swordfish Veracruz

Farfalle with Cannelini and Broccoli Rabe
Garlic Broth

Toasted Orzo with Capers, Black Olive & Fresh Tomato

Zucchini Gratin

Freshly Sliced Fruit
Assorted Low-Carb and Sugar Free Desserts

Coffee, Decaf and Herbal Tea

\$29 ++ per CMP Package Guest

\$69++ per Non Package Guest



Sports Theme Dinner Buffet

(Minimum 25 Guests)

All American Station

Sabret Hot Dog Cart to include All Beef Hot Dogs
Sauerkraut, Relish, Mustard, Ketchup
Assorted Bags of Chips
Sliders
Buffalo Wings with Blue Cheese and Celery Sticks
Fruit, Cheese, and Vegetable Platter

Stuarts Root Beer Drive-up

Philly Cheese Steaks
Onion Rings
French Fries
Root Beer Floats

Chili's Taco Stand

Build your own Taco with all the fixin's
Chicken, Cheddar Cheese and Black Bean Quesadillas
Seven Layer Dip
Nachos
Jalapeño Poppers

Italian Station

Brooklyn Style Pizza
6-Foot Italian Submarine
Caesar Salad
Pasta Salad

Dessert Station

Build your own Ice Cream Sundae Bar with all the fixin's
Assorted Baked Cookies and Brownies

\$29++ per CMP Package Guest

\$69++ per Non Package Guest



Brazilian Family Style BBQ
(Minimum 25 Guests)

Coconut Shrimp with Pineapple Salsa

Wilted Summer Greens with Bacon and Garlic

Hearts of Palm and Beefsteak Tomato Salad

Brazilian White Rice

Stewed Black Beans with Pork Sausage and Bay leaf

Empadinhas de Queijo (Cheese-filled Pies)

From the Grill

Swords of Beef Tenderloin

Lime & Cilantro Grilled Chicken Breast

Lemon & Oregano Linguica Sausage

Dessert

Flan with Berries

Fried Bananas with Cinnamon Sugar

\$26++ per CMP Package Guest

\$66++ per Non Package Guest

\$125.00 chef's fee will apply



Continental Breakfast
(25 Person Minimum)

Juices

Fresh Squeezed Orange, Grapefruit, Cranberry and Vegetable Juice

Assorted Regular and Non-Fat Yogurts

Fresh Sliced Seasonal Fruit

Whole Seasonal Fruit

*Bananas, Apples, Peaches, Plums, Pears
Red and Green Seedless Grapes*

Bakeries

*Baskets of Freshly Baked
Regular and Non-Fat Muffins, Assorted Bagels, Croissants
Danish and Pastries
Served with Jams, Marmalades,
Cream Cheese, Butter and Margarine*

Fresh Brewed Italian Roast Coffee, Decaffeinated Coffee and Herbal Teas

\$17.95++ Per Adult Person

\$10.95++ Per Young Adult (6 to 15 years old)

Free, Under 6 years old

Price does not include N.Y. State Sales Tax and 20% Service Charge



Plated Breakfast

Juices

Fresh Squeezed Orange and Grapefruit, Cranberry and Vegetable Juice

Bakeries

Baskets of Freshly Baked

Regular and Non-Fat Muffins, Assorted Bagels, Croissants

Danish and Pastries

*Served with Jams, Marmalades,
Cream Cheese, Butter and Margarine*

(Select One)

Fresh Scrambled Eggs

Home-Fried Red Skin Potatoes

~or~

Challah French Toast

Maple, Blueberry and Strawberry Syrup

~or~

Buttermilk Pancakes

Warm Vermont Maple Syrup, Glazed California Strawberries

Whipped Rosettes of Grand Marnier Butter

(Select One)

Ranch-Cut Bacon, Country Style or Turkey Sausage

Fresh Brewed Italian Roast Coffee, Decaffeinated Coffee and Herbal Teas

\$22.95++ Per Adult Person

\$15.95++ Per Young Adult (6 to 15 years old)

Free, Under 6 years old

Price does not include N.Y. State Sales Tax and 20% Service Charge



Breakfast Buffet

(25 Person Minimum)

Juices

Freshly Squeezed Orange and Grapefruit, Cranberry and Vegetable Juice

Assorted Regular and Non-Fat Yogurts

Bakeries

Baskets of Freshly Baked

Regular and Non-Fat Muffins, Bagels, Croissants

Danish and Pastries

Served with Jams, Marmalades, Cream Cheese, Butter and Margarine

Freshly Sliced Seasonal Fruit

Baskets of Cold Cereals

Served with

Side Toppings of Dried Fruits, Brown Sugar

Granola and Black Currants

Fresh Scrambled Eggs with Chives

Challah French Toast

Maple, Blueberry and Strawberry Syrup

(Select One)

Ranch-Cut Bacon, Country Style or Turkey Sausage

Home-Fried Red Skin Potatoes

Fresh Brewed Italian Roast Coffee, Decaffeinated Coffee and Herbal Teas

\$26.95++ Per Adult Person

\$19.95++ Per Young Adult (6 to 15 years old)

Free, Under 6 years old

Price does not include N.Y. State Sales Tax and 20% Service Charge



Brunch Buffet

Juices

Fresh Squeezed Orange, Grapefruit, Cranberry and Vegetable Juice

Bakeries

*Baskets of Freshly Baked Regular and Non-Fat Muffins,
Breads, Bagels, Croissants and Danish
Served with Jams, Marmalades,
Cream Cheese, Butter and Margarine*

Freshly Sliced Seasonal Fruit and Berries

Honey, Yogurt, and Granola

Salad Bar

*Fresh Field Greens with Three Dressings
Croutons, Batonnet of Carrots, Tomatoes, Mushrooms, Tri-Colored Peppers
Broccoli Florets, Bacon Bits, and Celery Sticks*

Composed Salads

*Marinated Grilled Vegetable Salad
Farfalle Pasta with Julienne Vegetables in a Lemon Thyme Vinaigrette
Poached Chicken Pesto Salad*

Omelet Station*

Omelets to Order

*Broccoli Florets, Monterey Jack Cheese, Swiss Cheese, Cheddar Cheese, Mushrooms,
Diced Peppers, Red Onions, Diced Ham, Tomato Concasse*

Challah French Toast

Cinnamon and Vermont Maple Syrup

Buttermilk Pancakes

Warm Vermont Maple Syrup

(Select One)

Black Forest Ham, Ranch-Cut Bacon or Country Style Sausage

Entrée Selections

(Select Two)

Pan-Seared Norwegian Salmon

Reduction of Balsamic Syrup and Dill Chardonnay Beurre Blanc

Oven Poached Lemon Sole

Wilted Spinach in a White Wine Lemon Butter Sauce

Chicken Champagne

Citrus Cream

Dijon and Soy Flank Steak

Shitake Mushroom Sauce

Roasted Garlic and Three Cheese Ravioli

Saffron Cream

Spinach Tortelloni

Cognac Tomato Cream

Vegetable and Starch Accompaniments

Dessert

*Fruitinis, Assorted Pick Up Sweets, Cookie Selection,
Rice Pudding with Cinnamon, Chocolate Chips, and Currant Accompaniments*

Fresh Brewed Italian Roast Coffee, Decaffeinated Coffee and Herbal Teas

\$49.95++ Per Adult Person

\$29.95++ Per Young Adult (6 to 15 years old)

Free, Under 6 years old

****Chef Fee, \$100***

Price does not include N.Y. State Sales Tax and 20% Service Charge

Upgrades

Carving Station with Prime Rib of Beef

Additional \$10 ++ Per Person plus \$100 Chef Fee

Waffle and Crepe Station

Additional \$8++ Per Person plus \$100 Chef Fee



Boxed Lunches

~Sandwich Selections~

(Counts for sandwich selections require 48-hour notice)

Tuna and Vine Ripened Tomato
Grilled Chicken, Brie Cheese and Honey Mustard
Roasted Eggplant, Portobello Mushrooms, Peppers, Oven Roasted Tomatoes & Onions
with Fresh Mozzarella
Honey Roasted Turkey Wrap
Classic Ham & Swiss Cheese
Roast Beef, Cheddar and Horseradish Dressing

All sandwiches include whole fruit, salad, chips and dessert

Assortment of Soft Drinks and Bottled Water

\$13.00 ++Per CMP/DMP Package Guest

\$25.00 ++Per Non -Package Guest

Price does not include N.Y. State Sales Tax and a 20% Service Charge



Buffet Lunch

(25 minimum)

~Salad Bar~

Fresh Greens, Broccoli Florets, Carrots, Red, Yellow and Green peppers, Cauliflower Florets, Sliced Mushrooms, Zucchini, Yellow Squash, Cherry Tomatoes, Four Dressings and Homemade Croutons

~Composed Salads~

(Select Three)

Gulf Shrimp and Cold Water Scallop Salad
Mozzarella, Artichoke and Roasted Red Pepper
Tri-Colored Tortellini Salad
Feta, Olives and Tomato
Lemon Juice and Extra Virgin Olive Oil
Fresh Deli Style Tuna Salad
Red Bliss Potato, Scallions, Horseradish and Pommeray Salad
Cobb Salad
Taboule Salad

~Entrées~

(Select Three)

Ginger & Soy Grilled Flank Steak
Wild Mushroom Sauce
Olive and Sun-Dried Tomato Crusted Salmon
Lemon Caper Sauce
Old Fashioned Mac & Cheese
Chicken Piccata
Capers, Lemon, and Cream
Country Fried Chicken
Buttermilk Biscuits
Vegetable Lasagna
Meatloaf
Brown Gravy and Mashed Potatoes
Country Roasted Turkey Breast
Sausage and Cornbread Stuffing

Eggplant Rollatini
Tomato Sauce, Mozzarella and Reggiano Cheese
Parmesan Crusted Breast of Chicken
Tomato Cream
Chef's Selection of Seasonal Vegetable and Starch
Breast of Chicken Francaise
Penne Pasta a la Vodka
Pan seared Red Snapper, Citrus-Chive Beurre Blanc
Beef And Bok Choy Stir Fry
Orecchiette with Italian Sausage, Broccoli Rabe and Garlic
Extra Virgin Olive Oil

All entrees served with appropriate accompaniments

An Assortment of Homemade Desserts

Served with Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas
Assortment of Soft Drinks and Bottled Water

\$30.00 ++Per CMP/DMP Package Guest

\$42.95 ++Per Non Package Guest

Price does not include N.Y. State Sales Tax and a 20% Service Charge



Deli Working Lunch

(15 person minimum)

Palisades Chopped Salad
Iceberg Lettuce, Calamata Olives, Tomato, Cucumber
Feta Cheese, Classic Vinaigrette

Chef's Selection of Three Composed Salads

Condiments

**Sliced Tomatoes, Pickles, and Olives, Leaf Lettuce
Mustard and Mayonnaise**

Selection of Meats and Cheese

**Sugar Cured Ham, Honey Roasted Turkey
Roast Beef, and Genoa Salami
American, Swiss, Muenster, and Cheddar Cheese**

Seven Grain Loaf, Portuguese Rolls and Petite Sour Dough Rolls

Desserts

**Fruitinis, Assorted Pick Up Sweets, Cookie Selection,
Rice Pudding with Cinnamon, Chocolate Chips, and Currant Accompaniments**

Assorted Soft Drinks, Iced Tea and Coffee

\$22.00 ++Per CMP/DMP Package Guest

\$37.00 ++Per Non Package Guest

Price does not include N.Y. State Sales Tax and a 20% Service Charge



Palisades Executive Cold Lunch Buffet
(25 Person Minimum)

Brandied Shrimp Salad

Baby Romaine with Shaved Parmesan and Fennel

Fingerling Potato Salad

Chilled Sliced Tenderloin of Beef
Citrus Chanterelle Vinaigrette

Orange Chicken and Cranberry Salad

Seared Ahi Tuna Nicoise

Sliced Sour Dough Batardes, Pumpernickel Raisin Squares,
And Croissants

Desserts

Fruitinis, Assorted Pick Up Sweets, Cookie Selection,
Rice Pudding with Cinnamon, Chocolate Chips,
And Currant Accompaniments

Assorted Soft Drinks, Iced Tea and Coffee

\$30.00 Per CMP/DMP Package Guest

\$42.95 ++Per Non Package Guest

Price does not include N.Y. State Sales Tax and a 20% Service Charge



Gourmet Sandwich Buffet
(50 person Maximum)

Chef's Selection of Three Composed Salads

Assorted Sandwich Platter
Grilled Sliced Chicken Breast
Pepper Jack Cheese, Cilantro Limo Mayo
Whole Wheat Wrap

Turkey, Avocado, Hickory Smoked Bacon
Port Salut Wrap

Black Forest Ham
Roasted Portobello Mushroom, Brie, Honey Mustard Spread
Raisin Pumpernickel Bread

Desserts
Fruitinis, Assorted Pick Up Sweets, Cookie Selection,
Rice Pudding with Cinnamon, Chocolate Chips, and Currant Accompaniments

Assorted Soft Drinks and Bottled Water

\$25.00 ++Per CMP/DMP Package Guest
\$39.00 ++Per Non Package Guest

Price does not include N.Y. State Sales Tax and a 20% Service Charge



Corporate Banquets – Beverage Options

Open Bar Packages

~Premium Bar Package~

Smirnoff Vodka, Beefeater Gin, Baccardi Light Rum, Seagram's 7 Whiskey,
Jim Beam Bourbon, Dewar's Scotch, Jose Cuervo Gold Tequila, Dry & Sweet Vermouth,
Apple Pucker, Triple Sec, Peach Schnapps, Kahlua

House Cabernet, Merlot, Chardonnay, Pinot Grigio and White Zinfandel

Budweiser, Heineken, Coors Light, Amstel Light, O'Douls

1st Hour \$19.00 ++Per Person, each Additional or Partial Hour \$10.00 ++ Per Person

~Top Shelf Package~

Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, Seagram's VO Whiskey,
Jack Daniels Bourbon, Chivas Regal Scotch, Jose Cuervo Black Tequila, Kahlua,

Apple Pucker, Peach Schnapps, Triple Sec, Dry & Sweet Vermouth

BV Signet Cabernet, Merlot, Chardonnay, BV Coastal Pinot Noir & Cesari Pinot Grigio

Budweiser, Heineken, Coors Light, Amstel Light, O'Douls

1st Hour \$23++Per Person, each Additional or Partial Hour \$12++ Per Person

~Luxury Package~

Grey Goose Vodka, Bombay Sapphire Gin, Meyer's Rum, Crown Royal Whiskey,

Maker's Mark Bourbon, MaCallan 12yr Scotch, Patron Silver Tequila, Kahlua,

Apple Pucker, Peach Schnapps, Triple Sec, Dry & Sweet Vermouth

Chalone Cabernet, Merlot, Chardonnay, Pinot Noir & Sauvignon Blanc

New York Micro Brews, South Hampton Altbier, Double White, India Pale Ale

& Keegan Hurricane Kitty

1st Hour \$26++ Per Person, each Additional or Partial Hour \$15++ Per Person

~Cordials~

Amaretto Di Sarrono, Bailey's Irish Cream, B&B, Frangelico, Drambuie, Sambuca,

Tia Maria, Chambord, Grand Marnier, Courvosier and Hennessey

Served Table Side for \$10++ Per Person, Per Hour

~Martini Bar~

Creative and Elegant Cocktails served from their own Special Station

\$10++ Per Person, Per Hour

Optional Martini Ice Luge created by the executive Banquet Chef - \$350+

* Please add \$100 Per Bartender, Per Hour (1 bartender for every 50 guests)

Prices does not include N.Y. State Sales Tax and 20% Service Charge



Corporate Banquets – Beverage Options

Beer, Wine and Soda Package

Tier I

House Wines

House Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and White Zinfandel

Domestic Beer

Budweiser, Bud Light and Coors Light

Imported Beer

Amstel Light, Heineken and O'Douls

Assorted Soda and Bottled Water

\$15 ++Per Person, 1st Hour

\$9++Per Person, Each Additional or Partial Hour,

*If higher tier wines are requested, an additional surcharge will apply based upon selection

*A \$100.00 charge per Bartender, per hour applies to all packages

*Prices are charged per person, with the exception of Bartender Fees

Price does not include N.Y. State Sales Tax and a 20% Service Charge



Corporate Banquets – Beverage Options

On Consumption Packages

~Premium Bar On Consumption~

Smirnoff Vodka, Beefeater Gin, Baccardi Light Rum, Seagram's 7 Whiskey,
Jim Beam Bourbon, Dewar's Scotch, Jose Cuervo Gold Tequila

\$7.50++ Per Drink

House Cabernet, Merlot, Chardonnay, White Zinfandel & Pinot Grigio

\$7.00++ Per Drink

Budweiser, Bud Light, Sam Adams, Coors Lite

\$6.00++ Per Drink

Corona, Heineken, Amstel Light, O'Douls

\$6.50++ Per Drink

~Top Shelf Bar On Consumption~

Absolut Vodka, Beefeater Gin, Captain Morgan Rum, Crown Royal Whiskey,
Jack Daniel Bourbon, Chivas Regal Scotch, Jose Cuervo Black Tequila

\$8.00++ Per Drink

BV Signet Cabernet, Merlot Chardonnay, BV Coastal Pinot Noir & Cesari Pinot Grigio

\$8.00++ Per Drink

Budweiser, Bud Light, Sam Adams, Coors Lite

\$6.00++ Per Drink

Corona, Heineken, Amstel Light, O'Douls

\$6.50++ Per Drink

~Luxury Bar On Consumption~

Grey Goose Vodka, Bombay Sapphire Gin, Meyer's Rum, Chivas Regal Whiskey,
Maker's Mark Bourbon, MaCallan 12yr Scotch, Patron Silver Tequila

\$8.50++ Per Drink

Chalone Cabernet, Merlot, Chardonnay, Pinot Noir & Sauvignon Blanc

\$8.50++ Per Drink

New York Micro Brews, South Hampton Altbier, Double White, India Pale Ale
& Keegan Hurricane Kitty

\$6.50++ Per Drink

~Cordials~

Bailey's, B&B, Frangelico, Drambuie, Sambuca, Tia Maria, Amaretto Di Sarrano
Grand Marnier, Courvosier, Remy Martin VSOP, Hennessy VS

\$9.00++ Per Drink

*A \$100.00 charge per Bartender, per hour applies to all packages
Price does not include N.Y. State Sales Tax and 20% Service Charge



Corporate Banquets – Beverage Options

~Wine List~

Reds

Cabernet Sauvignon

<i>Estrella River</i>	\$26
<i>Columbia Crest “Two Vines”</i>	\$34
<i>BV Signet</i>	\$38
<i>Chalone</i>	\$42
<i>Hess</i>	\$45
<i>Murphy Goode</i>	\$49

Merlot

<i>Estrella River</i>	\$26
<i>BV “Century Cellars”</i>	\$34
<i>Penfolds “Koonunga Hill”s</i>	\$38
<i>Kenwood</i>	\$40
<i>Franciscan</i>	\$54

Pinot Noir

<i>BV Costal</i>	\$38
<i>Mirassou</i>	\$39
<i>Blackstone</i>	\$40
<i>Primarius</i>	\$46
<i>Millbrook</i>	\$59 Hudson Valley

Zinfandel

Rosenblum Vinters Cuve XXX.....\$42
Seghesio, Sonoma.....\$59

Shiraz

Columbia Crest “Two Vines”.....\$34
Penfolds “Konuga Hill” Shiraz, Australia.....\$38
Green Point Shiraz, Australia.....\$49

Additional Red Selections

Fanti Rosso Di Montalcino.....\$65

*Reserve List
Please Inquire*

Whites

Sparkling

Capri.....\$26
Chandon\$49
Prosecco di Valdobbiadene.....\$59

Please Inquire on Champagne Selections

Chardonnay

Estrella River\$26
BV Signet.....\$38
Green Point.....\$44
Freemark Abbey.....\$50
Chateau St Michelle “Indian Wells”\$55
Millbrook ‘Prporietors Reserve’\$59 Hudson Valley
Katherine’s Vineyard by Cambria.....\$65

Sauvignon Blanc (Fume)

Columbia Crest “Two Vines”.....\$34
Matua.....\$36
Chalone.....\$40
Rodney Strong.....\$42
Ferrari Carrano Fume.....\$48

Additional White Selections

<i>Walnut Crest Pinot Grigio.....</i>	<i>\$26</i>
<i>Cesari Pinot Grigio.....</i>	<i>\$36</i>
<i>SA Prum Riesling.....</i>	<i>\$39</i>
<i>Chateau St Michelle "Eroica" Riesling...</i>	<i>\$56</i>
<i>Bridlewood Viognier.....</i>	<i>\$55</i>
<i>Kluge Estate 'Albermarle" Vognier.....</i>	<i>\$59</i>



Empire State Cookout

Victory Garden Chopped Salad

Old Fashioned Potato Salad

Chopped Eggs, Vidalia Onions, Tri-colored Peppers

Cabbage and Carrot Cole Slaw

Caraway Vinaigrette

Bowtie Pasta, Shrimp and Red Pepper Salad

Lemon Pepper Dressing

From the Grill

Burger Bar

Tuna, Salmon, Veggie and Beef Burgers

Barbecued Chicken

*Platters of Ruby Red Lettuce, Sliced Bermuda Onions, Sliced Beefsteak Tomatoes,
Kosher Dill Pickles and Buns*

Buttermilk Soaked Corn on the Cob

Brown Sugar and Bacon Baked Beans

Desserts

Lemon Squares

Blueberries & Strawberries Shortcakes with Whipped Cream

Iced Watermelon Wedges

Raspberry-Peach Iced Tea, Coffee, Decaffeinated Coffee and Herbal Teas

\$39.95++ Per Adult Person plus \$100 Chefs Fee

\$29.95++ Per Young Adult (6-15 years old)

Free, Under 6 years old

Price does not include N.Y. State Sales Tax and 20% Service Charge



Executive Barbeque Menu

Victory Garden Chopped Salad

Spinach Salad

Blue Cheese, Orange Pinwheels, Chopped Eggs and Mushrooms

Spicy Shrimp and Scallop Salad

Three Cheese Tortellini Salad with Pesto

Sliced Fresh Mozzarella, Tomato and Fresh Basil

From the Grill

Char-Grilled Club Steaks

Palisades Special Steak Sauce

Pink Peppercorn Crusted Swordfish Steaks

Marinated Boneless Chicken Breasts

Citrus Salsa

Tuscan Bread, Flat Bread, Focaccia, French Rolls

Desserts

Shortcake Bar

Blueberries, Peaches and Strawberries

Shortcakes and Whipped Cream

Chocolate Velvet Mousse Cake

Key Lime and Lemon Tarts

Raspberry-Peach Iced Tea, Lemonade, Coffee and Herbal Tea

\$49.95++ Per Person plus \$100 Chefs Fee

\$39.95++ Per Young Adult (6-15 years old)

Free, Under 6 years old

Price does not include N.Y. State Sales Tax and 20% Service Charge



Plated Lunch

(15 minimum)

~Appetizers~ (Select One)

Classic Caesar Salad

Penne a la Vodka
Peas and Prosciutto

Tomato Orzo Soup

Mediterranean Vegetable Tart
Roasted Eggplant, Sun-dried Tomato and Boursin Cheese

Wild Mushroom Bisque

Classic Baked Brie
Baguette, Warm Raspberry Compote Baby Spinach

Rigatoni Bolognese
Ground Sirloin, Marinara and Sage

Palisades Signature Salad
A Toss of Radicchio, Romaine, Ruby Red Leaf, Endive,
Tear Drop Tomatoes and Holland Cucumbers
Honey Balsamic Vinaigrette

Baby Spinach and Radicchio Salad
Oranges, Blue Cheese and Honey Roasted Pecans
Raspberry Vinaigrette

Caesar Salad
Romaine Hearts, Homemade Croutons, Reggiano Parmesan Cheese
Classic Caesar Dressing

Palisades Chopped Salad
Iceberg Lettuce, Calamata Olives, Tomato, Cucumber
Feta Cheese, Classic Vinaigrette

~Hot Entrée~

(Select One)

Lemon Parmesan Breast of Chicken
Batter-dipped and Lightly Sautéed

Chicken Piccata
Capers and Lemon

Ricotta Filled Rigatoni
Tomato Basil Sauce

Herb Seared Norwegian Salmon
Heirloom Tomato Relish
Tomato Dill Vin Blanc

Sesame Crusted Tilapia
Honey Soy Drizzle

Center Cut Sirloin Steak
Baby Spinach and Mushroom Sauté

Char-Grilled Petit Filet Mignon
Frizzled Bermuda Onions
Peppercorn Madeira Sauce

~Cold Entrée~

(Select One)

Grilled Yellowfin Tuna Nicoise Salad
Baby Mesclun Greens with Haricot Vert, Nicoise Olives, Capers
Steamed New Potatoes, Tomato and Egg Wedges
Lemon Thyme Vinaigrette

Grilled Chicken and Shrimp Caesar Salad
Romaine Hearts, Croutons, Reggiano Parmesan
Classic Caesar Dressing

Shanghai Chicken Toss
Julienne Chicken Breast, Crisp Asian Vegetables, Soba Noodles
Ginger Sesame Dressing

Chilled Sliced Tenderloin of Beef
Watercress and Radicchio Salad
Horseradish Green Peppercorn Cream and Focaccia Crostini

Mediterranean Chicken Salad
Pesto Scented Breast of Chicken, Baby Spinach, Artichoke and Portobello Mushroom
Salad and Radicchio

~Dessert~
(Select One)

Fresh Fruit Tart with Crème Anglaise

Cappuccino Parfait
Dark Chocolate Shavings

Individual Warm Granny Smith Apple Cobbler
Bourbon Sauce and Vanilla Ice Cream

Lemon Tart
Orange Cream and Candied Citrus Zest

Individual Strawberry Shortcake
Minted Strawberry Relish

Crème Brule with Chocolate dipped Strawberry
Seasonal Strawberries with Grand Marnier Sauce

Pear and Pecan Tart
Cinnamon Vanilla Sauce, Cranberry Relish

Served with Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas
Assortment of Soft Drinks and Bottled Water

\$22.00 ++Per CMP/DMP Package Guest
\$47.00 ++ Per Non Package Guest

Price does not include N.Y. State Sales Tax and a 20% Service Charge



Plated Dinners

(Minimum 15 Guests)

~Appetizers~ (Select One)

Wild Mushroom Bisque en Croute

New England Lobster Bisque
Port Wine Syrup and Pumpernickel Crostini

Shrimp Gazpacho (Seasonal May – Oct)
Confetti Tortillas and Avocado Crème Fresh

Three Cheese and Tomato Tart
Boursin, Fresh Mozzarella, Goat Cheese
Fresh Roma Tomatoes in a Flaky Pastry Shell, Micro Greens, Warm Tomato Cream

Grilled Cheese and Tomato Bisque

Four Cheese Jumbo Ravioli
Yellow Tomato Cream, Diced Red Pepper Grilled Focaccia

Shrimp and Artichoke Gratin
Fresh Mozzarella, Roma Tomato and Baby Greens

Atlantic Smoked Salmon
Horseradish Mousse, Champaign Caviar Vinaigrette, Pumpernickel Crostini

Wild Mushroom Sachet Beggar's Purse
Sautéed Woodland Mushrooms, Boursin Cheese and Tomato Salad
Madeira Cream

Pan Seared Scallops
Wasabi Mashed Potatoes
Orange Teriyaki Beurre Blanc

Roasted Garlic Tortelloni
Peas, Caramelized Onions and Parmesan Tuile
Roasted Tomato Cream

Jumbo Lump Crab Cakes
Jicama and Mango Slaw
Myer Lemon and Smoke Paprika Aioli

Wild Mushroom Risotto Pomodoro
Shaved Parmesan and Chive Oil

Mediterranean Vegetable Pizzetti
Roasted Eggplant, Zucchini, Sun-dried Tomato and Asiago Cheese
Marinara Sauce

Fresh Mozzarella and Tomato Tower (Seasonal May-Nov)
Balsamic Drizzle, Extra Virgin Olive Oil

Classic Shrimp Cocktail
+9

~Salads~

(Select One)

Baby Spinach and Lolla Rossa Salad
Oranges, Blue Cheese and Honey Roasted Pecans
Raspberry Vinaigrette

Baby Red Romaine
Dorsett Drum Cheddar, Pine Nuts, Strawberries
White Balsamic Vinaigrette

Mesclun Greens
Vine-Ripened Tomatoes, Toasted Almonds, Chevre Coins
Tuscan Vinaigrette

Palisades Signature Salad
A Toss of Radicchio, Romaine, Ruby Red Leaf, Endive
Tear Drop Tomatoes and Holland Cucumbers
Honey Balsamic Vinaigrette

Caesar Salad
Romaine Hearts, Homemade Croutons, Reggiano Parmesan
Classic Caesar Dressing

Boston Lettuce and Asian Pear Salad
Tossed with Honey Glazed Cashews
Champagne Vinaigrette

Appetizer/Salad Combination- Three Course Meal Only

(Select One)

Coriander Crab Cakes

Wasabi Tartar Sauce, Asian Mizuna Lettuce
Lotus Root Chips and Soy Honey Vinaigrette

Three Cheese and Tomato Tart

Bundled Greens, Roasted Portobello and Tomato Confit
Roasted Shallot and Sherry Vinaigrette

Baked Goat Cheese Caramelized Pears and Toasted Almonds

Baby Field Greens, Lemon Vinaigrette

Seared Sea Scallops, Baby Spinach and Raspberries

Apple Brandied Cream

Roasted Garlic, Pesto and Parmesan Popovers

Mesclun Greens, Balsamic Vinaigrette

Roasted Shrimp Heirloom Tomato, Boursin Tart

Baby Red Romaine and Tarragon Vinaigrette

~Entrees~

All Menus can be Customized upon your Request

Thai Chili Maple Glazed Atlantic Salmon

Ginger Cracklings and Shallot Sauterne

White Soy & Mirin Infused Chatham Cod

Flash Fried Baby Bok Choy & Rice Wine Vin Blanc

Herb Crusted Black Grouper

Citrus Beurre Blanc and Tomato Oil

Roasted Tomato and Thyme Striped Bass

Brandied Madeira Cream and Balsamic Syrup

Grilled Soy Ginger Swordfish

Asian Vegetable Slaw, Thai Basil Lemongrass Broth

Cilantro and Lime Grilled Mahi-Mahi

Corn, Black Bean and Roasted Tomato Salsa

Pecan Crusted Breast of Chicken

Dijon Cream Sauce, Black Pepper Honey Drizzle

Parmesan Breast of Chicken

Artichoke, Sun-dried Tomato and Mozzarella Filling

Balsamic Port Wine Reduction

Prosciutto, Emmental and Mushroom filled Chicken Breast
Tomato Basil Fondue

Breast of Chicken
Sun-dried Cherries, Wild Rice and Apple Filling
Apple Brandy Reduction

Boneless Breast of Chicken topped with Sugar-Cured Ham and Gruyere Cheese
Late Harvest Riesling Reduction

Three Peppercorn Rubbed Prime Rib of Beef
Horseradish Cream and Rosemary Jus

Grilled Filet Mignon
Honey Wild Mushroom Sauce and Frizzled Leaks
+5

Bacon wrapped Filet Mignon
Blue Cheese Whipped Potatoes, Bordelaise Reduction
+5

Grilled Filet Mignon topped with Beefsteak Tomato and Fresh Mozzarella
Marsala Bordelaise Sauce
+5

Hot Hickory Smoked NY Strip loin
Maple Hoisin Demi-Glaze

Pan seared Medallions of Veal
Wild Morels, Mustard Thyme Jus
+ 5

Roasted Elephant Garlic Rubbed Rack of Colorado Lamb
Natural Pan Jus
+5

~Vegetarian Selections~

Mediterranean Stuffed Roasted Red Holland Pepper
Couscous, Feta
White Balsamic Vinaigrette

Butternut Squash Ravioli
Sauterne Cream and Toasted Pine Nuts

Spinach Risotto Stuffed Portobello Mushroom
Marsala Tomato Reduction

Combination Entrees

Palisades "Surf and Turf"
Grilled Petit Filet Mignon & Marsala Rubbed Atlantic Salmon
Fresh Bay Leaf and Madeira Reduction

Hudson Valley Duet
Grilled Petit Filet Mignon & Black Cherry Glazed Mallard Duck Breast
Orange Port Wine Reduction

~Dessert~ (Select One)

Orange Lemon Mousse Torte
Mango Coulis and Toasted Coconut

Cappuccino Latte Mousse Torte
Crème Anglaise and White Chocolate Shavings

Individual German Chocolate Cake
Double Chocolate Ganache
Vanilla Chantilly Cream

New York Style Cheesecake
Strawberry Compote

Individual Strawberry Shortcake
Chantilly Cream, Edible Orchids

Individual Mixed Berry Cobbler
Grand Marnier Zabaglione

Individual Pear and Pecan Tart
Butter Pecan Ice cream

Crème Brule
Chocolate Dipped Strawberries and Chocolate Straws

Tri-Color Sorbet
Served in a Sweet Wonton Shell
Chocolate Dipped Fortune Cookies

Twice Baked New York Cheesecake
With Molten Chocolate Sauce

Myer Lemon Tart
Cinnamon Meringue and Blue Berry Compote

Chocolate Cappuccino Mousse Tart
Served in Mocha Tartlets with Dark Chocolate Shavings
Mango Coulis

Served with Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas
Assortment of Soft Drinks and Bottled Water

Choice of 2 Entrees \$40.00 ++Per CMP Package Guest
Choice of 2 Entrees \$80.00 ++Per Non Package Guest



Choice of 3 Entrees \$50.00++ Per CMP Package Guest
Choice of 3 Entrees \$90.00 ++Per Non package Guest

Price does not include N.Y. State Sales Tax and a 20% Service Charge



Reception Menu

***\$27.00 per person, 1st Hour
\$13.50 per person each additional hour***

Includes

Selection of Four (4) Hot & Cold Hor's d'oeuvres

Country Vegetable Basket

Domestic Cheese Board

Enhance Your Reception with Additional Selections

***Hor's D'oeuvres
One- \$4 per person
Two-\$7 per person***

Displays- \$8-\$25 per person

Stations- \$8- \$19 per person

Chef Attendant- \$125 per hour

Price does not include N.Y. State Sales Tax and 20% Service Charge



Assorted Hors d'oeuvres
(Select Four)

Hot Selections

Asian Chicken Beggar's Purse

Chicken Fajita Bites

Miniature Hamburgers

Cashew Chicken Spring Roll

Chicken Empanadas

Picante Sauce

Beef Empanadas

Picante Sauce

Miniature Maryland Crab Cakes

Sun-Dried Tomato Remoulade

Panang Shrimp Spring Roll

Coriander-Mayo Duck Sauce

Miniature Chicken Pot Pies

*Stuffed Cremini Mushrooms **

Garlic flavored Boursin Cheese

Chicken Bites

Honey Mustard Sauce

Teriyaki Scallops wrapped in Bacon

Steamed Seafood Shumai

Hot Pepper Soy Sauce

*Cheese Quesadilla Trumpets **

*Savory Artichokes Parmesan **

Miniature Reuben's

*Tuscan Vegetable Tartlet **

*Spinach and Feta Turnover **
Cucumber Lemon Aioli

Franks in Puff Pastry
Dijon Mustard

Peking Duck
Wonton Crisp

Andouille Sausage in a Puff Pastry
Dijon Mustard

*Calamata and Artichoke Quiche **

Chicken and Lemongrass Pot Stickers
Spicy Mustard and Duck Sauce

Szechuan Beef Spring Rolls

*Portobello Steak Fries **
Balsamic Aioli

*Crispy Risotto Bites**
Pomodoro Dip

*Fresh Asparagus Tart **

Chicken Saltimbocca Bites

Mini Beef Wellington

*Raspberry & Brie en Crout **

Chili Lime Chicken Kabob

**Vegetarian*

Cold Selection

*Roquefort Grapes **

*Three Olive Tapenade Crostini **

*Carpaccio of Beef Tenderloin
On Onion Ficelle with Horseradish Cream*

*Saga Blue Fork *
with Mango Chutney, Smoked Almonds*

*Grilled Pesto Shrimp
Tarat Chip*

*Wood Grilled Sea Scallops
Fresh Lime*

Margarita Skewers

Spicy Tuna Tartar with Wonton Chips

*Citrus Smoked Salmon Mousse
Pumpnickel Crustade*

*Cucumber Coins
Blue Cheese and Crumbled Bacon*

*Bruschetta of Tomato Concasse, Scallion and Fine Herbs **

*Portobello Mushroom Bruschetta **

*Strawberries filled with Brie and Walnuts **

Asian Beef and Snow Pea Skewer

Antipasto Skewer

*Organic Fingerling Potatoes *
Sour Cream and Caviar*

Asparagus Tip Roasted Red Pepper Wrapped with Parma Prosciutto Crostini

California Rolls

*Cherry Tomato BLTs Charred Ahi Tuna and Pickled Ginger Skewer
Wasabi Drizzle*

**Vegetarian*

Displays

Country Vegetable Basket

Baby Carrots, Broccoli Florets, Batons of Summer Squash, Cherry Tomatoes, Celery Sticks, Radishes, Asparagus, Snow Peas, Haricot Verts, Zucchini, Red Peppers
Accompanied by Lemon Hummus, Buttermilk Ranch Dip & Maytag Blue Cheese Dip
Included in the Package

Mediterranean Grilled Vegetable Display

Herb Scented Bell Peppers, Red Onion, Portobello Mushroom, Asparagus, Plum Tomatoes, Cauliflower, Zucchini
With Spicy red Pepper Hummus and Balsamic Glaze
\$8 per person

Mediterranean Dips & Spreads

To Include Grilled Flat Breads, Pita Chips, Crostini, Papadoms and Baton of Fresh Vegetables served with Lemon & Red Pepper Hummus, Tomato Brochette, Eggplant Caponata, Herbed Goat Cheese Spread and Three Olive Tapenade
\$8 per person

Antipasto Display

Prosciutto Ham, Genoa Salami, Mortadella, Soprasatta, Boconcini Mozzarella, Gorgonzola, Asiago & Provolone Cheese, Marinated Olives, Roasted Red Peppers, Lemon Cured Artichoke Heart, Chickpea and sage salad
Baguette, Semolina, Focaccia & Bread Sticks
\$12 per person

Domestic Cheese Board

Cheddar, Swiss, Pepper Jack, and Muenster
Carr's Water Crackers
Included in Package

International Cheese Display

Stilton, Smoked Gouda, Derby Cheddar, San Andre, Pecorino Romano & Brie
Baskets of Assorted Breads and Carr's Water Crackers
\$9 per person

Seasonal Brie en Croute Seasonal Selections

Inlcudes
Winter Pear and Pistachio
Spring Raspberry Peach
Summer Mango Chutney
\$12 per person

Blue Cheese Stilton

Cantaloupe and Pecans, Lavender Honey
\$12 per person

Dorset Drum Cheddar

Strawberries and Black Walnuts, Apricot Compote

\$12 per person

Manchego Cheese

Grilled Chorizo, Plantain Chips, Balsamic Onions

\$12 per person

Iced Jumbo Gulf Shrimp Cocktail Display

Served with Fresh Lemons and Cocktail Sauce

\$18 per person

(Based on 4 pieces per person)

Smoked Salmon Display

Capers, Chopped Onion, Lemon

\$12 per person

Deluxe Sushi Display

Assorted Hand Rolled Sushi to include California Rolls, Spicy Tuna, Salmon and Pickled Vegetables with Wasabi, Soy and Pickled Ginger

\$25 per person

Stations

Mac & Cheese Station

(Select Three Toppings)

*Elbow Pasta in a Creamy NY State Cheddar Cheese Sauce Topped with
Roasted Chorizo Sausage, Crispy Shallots, Sautéed Shiitake Mushrooms, Grilled Shrimp,
Roasted Eggplant and Sun dried Tomatoes*

\$8 per person

Pasta Station

(Select Two Pastas and Sauces)

*Farfalle, Penne, Whole Wheat Penne, Rigatoni, Cavatelli and Cheese Tortellini
Roasted Tomato Basil, Alfredo Pink Vodka, and Pesto Sauces
Assorted Toppings of Artichoke Hearts, Sun dried Tomatoes, Spinach,
Mushrooms and Sausage*

Asiago Cheese

\$10 per person

Chef Attended

Risotto Station

*Pesto Scented Risotto Cakes topped with
Artichoke and Sun dried Tomato Ragout, Lobster and Asparagus Salpicon
Creamy Leeks and Madeira*

\$12 per person

Chef Attended

Steamed Dim Sum Station

(Select Three)

*Chicken Lemon Grass Dumpling, Shrimp and Vegetable Shumai,
Spinach & Chicken Goyza
Ginger Pork Wonton or Vegetable Shumai
Served with the following sauces, Hoisin Ginger, Thai Chili,
Plum Scented Duck Sauce and Steamed Edamame*

\$8.00 per person

Wok Station

*Shrimp, Snow Pea and Bok Choy Stir Fry
Roast Pork Lo Mein
Chicken and Broccoli*

\$10 per person

Chef Attended

Whipped Potato Bar

*Creamy Idaho Potatoes presented in Martini Glasses
Toppings Include Cheddar Cheese, Bacon, Spicy Fried Onions,
Wild Mushroom Ragout, and Roasted Red Pepper-Chive Sour Cream*

\$9 per person

Southwest Fajita Station

Beef Fajitas and Chicken Fajitas

*Warm Flour Tortillas, Tomatoes, Guacamole, Sour Cream, Cheddar Cheese,
Salsa and Shredded Lettuce*

\$10 per person

Chef Attended

Mini Slider Station

*Mini Grilled Beef Burgers, Apple Wood Smoked Pulled Pork , Philly Style Cheese Steak
Toppings to Include, American Cheese, Sautéed Onions, Sliced Roma tomatoes, Crisp
Lettuce, Red Onions, Spicy BBQ Sauce, Honey Ketchup, Sun dried Tomato Mayonnaise
and Thai Chili Ketchup*

\$12 per person

Scampi Station

*Chicken, Shrimp and Portobello Mushrooms sautéed in Garlic, Chardonnay,
Lemon Herbs, and Butter
Served with Jasmine Rice*

\$16 per person

Chef Attended

Dolce Chilled Seafood Bar

*Littleneck Clams, Oysters, Crab Claws, and Jumbo Shrimp
Served on Ice with Cocktail Sauce, Mignonette Sauce and Lemons*

\$ Market Price \$

CARVING STATIONS

Chef Attended

Fresh Basil and Paprika Roasted Breast of Turkey

Orange Cranberry Compote Parker House Rolls

\$12 per person

Dijon Honey and Clove Glazed Ham

Warm Pear and Apple Compote, Mini Seven Grain Rolls

\$12 per person

Roasted Dijon and Herb Crusted Salmon

Meyer Lemon, Dill and Roasted Red Pepper Aioli

\$14 per person

Three Peppercorn Crusted New York Strip Loin

Horse Radish Cream and Mustard Trio, Sour Dough Roll

\$18 per person

Roasted Garlic and Rosemary Tenderloin of Beef

Soy and Marsala Demi, Petit French Rolls

\$19 per person



Buffet Dinner

Cold Displays *(Select Three)*

Baby Spinach Salad Crumbled Stilton, Enoki, Orange, and Pancetta with Balsamic Vinaigrette
Tomato and Mozzarella with Basil
Tri-colored Pepper, Shrimp and Farfalle Salad
Jerk Chicken with Mango and Cilantro
Chick Pea, Artichoke and Roasted Red Pepper with Shaved Provolone
Grilled Vegetable and Grana Padano Platter
Orzo Salad with a Julienne of Radicchio, Roma Tomato & Balsamic Aioli
Classic Caesar Salad with Homemade Croutons
Grilled Mushroom Display
Tri-Color Tortellini, Mozzarella & Roasted Pepper Salad with Pesto Vinaigrette

Italian Cuisine Selections *(Select One)*

Orecchiette with Italian Sausage, Broccoli Rabe and Garlic
Penne with Pink Vodka, Prosciutto and Peas
Eggplant Rollatini
Cavatelli with Broccoli, Garlic and Oil
Penne Rigate with Marinara Sauce and Fresh Basil
Grilled Eggplant with Roasted Pepper and Fresh Mozzarella Napoleon
Rigatoni with Roasted Eggplant, Peppers and Mushrooms in Tomato Broth
Tri Color Tortellini with Three Cheeses, Peas and Alfredo Sauce

Poultry Selections

(Select One)

*Country Roasted Turkey Breast
Sausage and Cornbread Stuffing
Parmesan Crusted Breast of Chicken
Tomato Cream
Chicken Piccata
Capers, Lemon, and Cream
Breast of Chicken Sautéed with a Wild Mushroom Sauce
Breast of Chicken Stuffed with Sun Dried Tomato and Goat Cheese
Breast of Chicken Sautéed in a Shallot-White Wine Sauce
Mushroom Duxelle Stuffed Chicken Breast
Sautéed Chicken with Broccoli Rabe, Sun Dried Tomatoes in Garlic Cream*

Seafood Selections

(Select One)

*Pan seared Red Snapper, Citrus-Chive Beurre Blanc
Citrus Poached Salmon Filet with Orange Beurre Blanc
Seafood Paella with Shrimp, Clams and Scallops
Prince Edward Island Mussels Slowly Braised in a Red Wine-Tomato Sauce
Salt and Pepper Calamari with Pomodoro Sauce
Pan Roasted Tilapia with Spinach and Plum Tomato Tapenade*

Meat Selections

(Select One)

*Ginger & Soy Grilled Flank Steak
Wild Mushroom Sauce
Beef And Bok Choy Stir Fry
Sesame Ginger Glazed Beef Tips with Stir Fry Vegetables
Hot and Sweet Sausage with Roasted Peppers and Onions in a Light Marinara Sauce
Peppercorn Crusted London Broil with Jack Daniel's Peppercorn Sauce*

Chef's Selection of Vegetables and Rice

Buffet Dinner Accompanied by:

*Fresh Fruit Arrangement
Garden Salad with Homemade Balsamic Vinaigrette
Dinner Rolls are included with your Selections*

Dessert

Occasion Cake

Our fabulous homemade occasion cake offers butter cream icing, yellow cake, chocolate cake, combination yellow and chocolate cake and your choice of one of the following fillings...

<i>Raspberry and Chocolate Mousse</i>	<i>Strawberries with French Crème</i>
<i>Chocolate Fudge Hazelnut</i>	<i>Raspberry Mousse Cannoli</i>
<i>Strawberry Mousse White Mousse</i>	<i>Chocolate Mousse Cream Cheese</i>

Or...

Dessert Presentations

(All included)

Decorative Three Tiered Stand served at each Dinner Table with Homemade Confections including:

*Hand-Dipped Chocolate Strawberries & Seasonal Berries
Assorted Cookies, Biscotti, and Italian Pastries*

Beverages

Assorted Soft Beverages, Juices & Water

Fresh Brewed Italian Roasted Coffee, Decaffeinated & Herbal Teas

\$49.95++ Per Adult Person

\$29.95++ Per Young Adult (6-15 years old)

Free, Under 6 years old

Price does not include N.Y. State Sales Tax and 20% Service Charge



Special Occasion Plated Menu

(15 minimum)

Appetizers

(Choose One)

*Penne a la Vodka
Peas and Prosciutto*

Tomato Orzo Soup

*Mediterranean Vegetable Tart
Roasted Eggplant, Sun-dried Tomato and Boursin Cheese*

*Rigatoni Bolognese
Ground Sirloin, Marinara and Sage*

*Palisades Signature Salad
A Toss of Radicchio, Romaine, Ruby Red Leaf, Endive,
Tear Drop Tomatoes and Holland Cucumbers
Honey Balsamic Vinaigrette*

*Baby Spinach and Radicchio Salad
Oranges, Blue Cheese and Honey Roasted Pecans
Raspberry Vinaigrette*

*Caesar Salad
Romaine Hearts, Homemade Croutons, Reggiano Parmesan Cheese
Classic Caesar Dressing*

Entrée
(Select Two)

Lemon Parmesan Breast of Chicken
Batter-dipped and Lightly Sautéed

Chicken Piccata
Capers and Lemon

Chicken Francaise
Citrus Chardonnay Reduction

Herb Seared Norwegian Salmon
Heirloom Tomato Relish
Tomato Dill Vin Blanc

Sesame Crusted Tilapia
Honey Soy Drizzle

Center Cut Sirloin Steak
Baby Spinach and Mushroom Sauté

Wild Mushroom Ravioli
Sun dried Tomato Cream, Parmesan Crisps

Eggplant, Baby Spinach, Zucchini and Shitake Mushroom Gratin

Grilled Yellow fin Tuna Nicoise Salad
Baby Mesclun Greens with Haricot Vert, Nicoise Olives, Capers
Steamed New Potatoes, Tomato and Egg Wedges
Lemon Thyme Vinaigrette

Grilled Chicken and Shrimp Caesar Salad
Romaine Hearts, Croutons, Reggiano Parmesan
Classic Caesar Dressing

Shanghai Chicken Toss
Julienne Chicken Breast, Crisp Asian Vegetables, Soba Noodles
Ginger Sesame Dressing

Dessert

Fresh Fruit Tart with Crème Anglaise

*Cappuccino Parfait
Dark Chocolate Shavings*

*Individual Warm Granny Smith Apple Cobbler
Bourbon Sauce and Vanilla Ice Cream*

*Lemon Tart
Orange Cream and Candied Citrus Zest*

*Individual Strawberry Shortcake
Minted Strawberry Relish*

*Crème Brule with Chocolate dipped Strawberry
Seasonal Strawberries with Grand Marnier Sauce*

*Served with Fresh Brewed Italian Roasted Coffee, Decaffeinated Coffee and Herbal Teas
Assortment of Soft Drinks and Bottled Water*

\$29.95++ Per Person

Price does not include N.Y. State Sales Tax and a 20% Service Charge



Social Catering – Beverage Options

~Sparkling Wine ~

Event

\$7++ Per Adult Person

Champagne

Available on Request

~Mimosa, Bellini & Sparkling Wine~

Event

\$5++ Per Adult Person

Open Bar Packages

~ Wine Package ~

House Cabernet, Merlot, Chardonnay, Pinot Grigio and White Zinfandel

\$12++ Per Adult Person

~Beer & Wine Package I~

House Cabernet, Merlot, Chardonnay, Pinot Grigio and White Zinfandel

Budweiser, Sam Adams, Coors Light, O'Douls

\$15++ Per Adult Person

~Beer & Wine Package II~

House Cabernet, Merlot, Chardonnay, Pinot Grigio and White Zinfandel

Budweiser, Heineken, Corona, Sam Adams, Coors Light, Amstel Light, O'Douls

\$17++ Per Adult Person

~Social Premium Package~

*Ketel One Vodka, Tanqueray Gin, Baccardi Rum, Seagrams VO Whisky
Maker's Mark Bourbon, Dewars Scotch, Patron Silver Tequila, Kahlua,
Apple Pucker, Peach Schnapps, Triple Sec, Dry & Sweet Vermouth
House Cabernet, Merlot, Chardonnay, Pinot Grigio and White Zinfandel
Budweiser, Heineken, Corona, Sam Adams, Coors Light, Amstel Light, O'Douls
Included in Social Catering Package (Wedding & Bar/Bat Mitzvah)
\$20++ Per Person Upgrade, Mid Tier Package, 4 hours*

Upgrade

~Luxury Package~

*Grey Goose Vodka, Bombay Sapphire Gin, Meyer's Rum, Crown Royal Whisky
Blantons Bourbon, Chivas Regal Scotch, Patron Anejo Tequila, Kahlua,
Apple Pucker, Peach Schnapps, Triple Sec, Dry & Sweet Vermouth
House Cabernet, Merlot, Chardonnay, Pinot Grigio and White Zinfandel
Budweiser, Heineken, Corona, Sam Adams, Coors Light, Amstel Light, O'Douls
\$20++ Per Person Surcharge for Social Catering Package (Wedding & Bar/Bat Mitzvah)
\$30++ Per Person Upgrade, Mid Tier Package, 4 hours*

***No substitutions will be made with out the approval of the Director of F&B
Additional Charges may apply***

~Cordials~

*Amaretto Di Sarrono, Bailey's Irish Cream, B&B, Frangelico, Drambuie,
Sambuca Romano, Tia Maria, Chambord, Peppermint Schnapps, Grand Marnier,
Courvosier and Hennessy VS
Served Table Side for \$10++ Per Person, Per Hour*

~Martini Bar~

*Creative and Elegant Cocktails served from their own Special Station
\$10++ Per Person, Per Hour
Optional Martini Ice Luge created by the Executive Banquet Chef - \$350.00+
(Requires a minimum of 10 days notification)*

~Coffee Station~

Evening's End

*End your affair with a coffee station for your guests in front of our
Hammond Hall Fireplace*

*Includes Italian Roasted Coffee, Decaffeinated Coffee, Assorted Teas & Hot Chocolate
\$5++ Per Person*

Price does not include N.Y. State Sales Tax and 20% Service Charge



2011 Social Catering Price List
(Internal Use)

Bar/Bat Mitzvah & Wedding, 5 Hour Event

Friday Evening & Sunday	\$129++ Per Adult Person (Package)
Saturday	\$139++ Per Adult Person (Package)
	\$69++ Per Young Adult (6-15 years old)
	\$50++ Vendor Meals

Upgrades

Reception Enhancements	\$15++ Per Person
Dessert Enhancements	
Ice Cream Sundae	\$7.50++ Per Person
Chocolate Fountain	\$7.50++ Per Person
Viennese Display	\$15++ Per Person
Crepes Station	\$15++ Per Person
Custom Cake	Inquire
After Party in Blu, Pizza	\$12 pie (Cheese)
	\$15 pie (One Topping)

Mid Tier Menu, 4 Hour Event

	\$49.95++ Per Adult Person (Food)
	\$29.95++ Per Young Adult (6-15 years old)
	Free, Under 6 years old
	\$29.95++ Vendor Meals

Occasion Menu, 4 Hour Event

	\$29.95++ (Food)
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Breakfast Menu, 8am-10:30am

Continental	\$17.95++ Per Adult Person
	\$10.95++ Per Young Adult (6-15 years old)
	Free, Under 6 years old
Plated Breakfast	\$22.95++ Per Adult Person
	\$15.95++ Per Young Adult (6-15 years old)
	Free, Under 6 years old
Breakfast Buffet	\$26.95++ Per Adult Person
	\$19.95++ Per Young Adult (6-15 years old)
	Free, Under 6 years old

Brunch, 10am-1pm

Brunch Buffet \$49.95++ Per Adult Person
\$29.95++ Per Young Adult (6-15 years old)
Free, Under 6 years old

Upgrades, Stations

Carving, Prime Rib \$10++ Per Person plus \$100 Chef Fee
Waffle & Crepes \$ 8++ Per Person plus \$100 Chef Fee

Barbecue Menu, 4 Hour Event

Empire State \$39.95++ Per Adult Person, plus \$100 Chef Fee
\$29.95++ Per Young Adult (6-15 years old)
Free, Under 6 years old

Executive \$49.95++ Per Adult Person, plus \$100 Chef Fee
\$39.95++ Per Young Adult (6-15 years old)
Free, Under 6 years old

Holiday Menu, 4 Hour Event \$89.95++ Per Person

Blu Lounge Corporate Night Out, 1.5 Hour Event \$22++ Per Person (Food)

Beverage Options

Sparkling Wine/Champagne
Event \$7++ Per Adult Person
Champagne Available on Request
Mimosa, Bellini & Sparkling Wine
Event \$5++ Per Adult Person

Wine Package \$12++ Per Adult Person

Beer & Wine Package 1 \$15++ Per Adult Person

Beer & Wine Package 2 \$17++ Per Adult Person

Social Premium Package

Wedding & Bar/Bat Mitzvah Included
Mid Tier Package \$20++ Per Adult Person, 4 Hours

Luxury Package	
Wedding & Bar/Bat Mitzvah	\$20 Per Adult Person, 5 Hours
Mid Tier Package	\$30++ Per Adult Person, 4 Hours
Martini Bar, Cocktail Hour	\$10++ Per Adult Person
Ice Luge	\$350++ Fee
Cordials, After Dinner	\$10++ Per Adult Person, Per Hour
Coffee Station, Evening's End	\$5++ Per Adult Person

Additional Services

Ceremony	\$5++ Per Person
Valet	
Under 100 guests	\$500 + Tax
Over 100 guests	\$1000 + Tax
Security	
1 Guard per 50 Young Adults, \$300 + Tax, Per Guard, 5 Hours	
Hostess	\$200+ Tax
Bar/Bat Mitzvah & Weddings	Included
Linen Rental	
Cotton Napkins	\$2.50 each + Tax
Chair Covers	
White or Ivory Damask	\$2.50 each + Tax
Custom Color	Available on Request
Tablecloths	\$35 each +Tax



Bar/Bat Mitzvah Menu

Champagne Greetings

Chilled Sparkling Wine and Fresh Berries will be served to your guests upon arrival.

Cocktail Reception

*Five Hours of Open Bar featuring Premium Brand Liquors, Wines,
Domestic & Imported Beers, Soft Drinks and Mineral Water*

Display Items

(Select Three)

Country Vegetable Basket

*Baby Carrots, Broccoli Florets, Batons of Summer Squash, Cherry Tomatoes, Celery
Sticks, Radishes, Asparagus, Snow Peas,
Haricot Verts, Zucchini, Red Peppers
Lemon Hummus, Buttermilk Ranch Dip & Maytag Blue Cheese Dip*

Domestic Cheese Display

*Cheddar, Swiss, Muenster, Monterey Pepper Jack
Garnished with Seedless Grapes, Assorted Nuts
Baskets of Assorted Breads and Carr's Water Crackers*

Seasonal Fruit Display

*Ripe Berries, Golden Pineapple, Assorted Melons,
Red Globe Grapes and Vanilla Yogurt Dipping Sauce*

Mediterranean Grilled Vegetable Display

*Herb Scented Bell Peppers, Red Onion, Portobello Mushroom, Asparagus, Plum
Tomatoes, Cauliflower, Zucchini
With Spicy Red Pepper Hummus and Balsamic Glaze*

Smoked Seafood Display

*To include the following Smoked Seafood,
Salmon, Trout, Shrimp, Tuna,
Accompanied with Capers, Lemons, Chopped Eggs, Red Onion, Toast Point, Cocktail Rye,
Lemon Horse Radish Aioli and Cucumber Yogurt Dip*

Mediterranean Dips & Spreads

*To Include Grilled Flat Breads, Pita Chips, Crostini, Papadoms and Baton of Fresh
Vegetables served with Lemon & Red Pepper Hummus, Tomato Brochette, Eggplant
Caponata, Herbed Goat Cheese Spread and Three Olive Tapenade*

Antipasto Display

*Prosciutto Ham, Genoa Salami, Mortadella, Soprosatta, Boconcnii Mozzarella,
Gorgonzola, Asiago & Provolone Cheese, Marinated Olives, Roasted Red Peppers, Lemon
Cured Artichoke Hearst, Chickpea and Sage Salad
Baguette, Semolina, Foccacia & Bread Sticks*

To Enhance Your Cold Display

*A Personalized Ice sculpture
Created on site by our Banquet Chef
\$350+*

Selection of Hors d'oeuvres

(Select a Total of Eight Hot & Cold Hors d'oeuvres)

Four Selections Passed on Silver Trays

Hot Selection

Chipotle Steak Charrasco

Cashew Chicken Spring Roll

Chicken Empanadas

Picante Sauce

Beef Empanadas

Picante Sauce

Panang Shrimp Spring Roll

Coriander-Mayo Duck Sauce

*Stuffed Cremini Mushrooms **

Garlic flavored Boursin Cheese

Teriyaki Scallops wrapped in Bacon

Chicken Saltimbocca (Sage & Prosciutto) Bites

Roasted Plum Tomato Sauce

Cheese Quesadilla Trumpets, Chipotle Cream

*Savory Artichokes Parmesan **

*Tuscan Vegetable Tartlet **

*Spinach and Feta Turnover **

Cucumber Lemon Aioli

Franks in Puff Pastry Dijon Mustard

Andouille Sausage in a Puff Pastry

Dijon Mustard

*Calamata and Artichoke Quiche **

Chicken and Lemongrass Pot Stickers

Spicy Mustard and Duck Sauce

Szechwan Beef Spring Rolls

*Portobello Steak Fries **
Balsamic Aioli

Curried Chicken Samosa

Country Ham & Gruyere Bites with Honey Mustard

Mini Gulf Crab Cakes Cajun Tartar Sauce

*Risotto Puffs with Roasted Red Pepper Garlic Dip **

Mini Beef Wellington, Horseradish Cream

*Vegetable Samosas with Minted Yogurt Sauce **

*Indian Pakoras with Chili Garlic Sauce **

Malaysian Beef Satay

Chili Lime Chicken Kabobs

*Raspberry and Brie en Crout **

Mini Rueben

Teriyake and Bacon Wrapped Scallops
Fresh Asparagus Tart

Potato Spun Shrimp

Mini Chicken Pot Pies

Herb and Roasted Garlic Baby Lamb Chops
With Minted Dijon Mustard

Peking Duck Wonton Crisp

Baby Lamb Chops

** Indicates Vegetarian Selection*

Cold Selection

Spicy Tuna Tartar on Wonton Chip

Cucumber Coins with Blue Cheese & Crumbled Bacon

*Wood Grilled Sea Scallops
Fresh Kaffir Lime*

*Roquefort Grapes **

*Charred Ahi Tuna and Picked Ginger Skewer
Wasabi Drizzle*

Grilled Pesto Shrimp on Tarot Root

*Bruschetta of Tomato Concasse, Scallion and Fine Herbs **

*Portobello Mushroom Bruschetta **

*Strawberries Filled with Brie and Walnuts **

*Three Olive Tapanade Crostini **

*Organic Fingerling Potatoes
Sour Cream and Caviar*

Asparagus Tip, Roasted Red Pepper Wrapped with Parma Ham Crostini

Cherry Tomato BLTs

Carpaccio Beef Tenderloin on Onion Ficelle with Horseradish Aioli

Spicy California Roll

*Saga Blue Fork with Mango Chutney & Smoked Almond **

** Indicates Vegetarian Selection*

Stations

(Select Three)

Carving Station

(Select Two)

*Roast Loin of Pork
Sage and Apricot Stuffing*

*Honey Glazed Virginia Ham
Pineapple Chutney*

*Roasted Turkey
Orange-Cranberry Relish*

*Brown Sugar Glazed Corned Beef Brisket
Trio of Mustards*

Roasted Dijon and Herb Crusted Salmon

*Grilled Leg of Lamb
Rosemary and Pommery Mustard
Lemon Mint Chutney*

*Pepper and Thyme Crusted Sirloin of Beef
Horseradish Sauce*

Chef Attended

Risotto Station

*Pesto Scented Risotto Cakes
Topped with*

*Artichoke and Sun-dried Tomato Ragout, Lobster and Asparagus Salpicon,
Creamy Leeks and Madeira*

Smoked Seafood Station

*Smoked Atlantic Salmon, Rainbow Trout,
Mussels, and Loin of Yellow Fin Tuna
Brown Breads
Traditional Accompaniments*

Crepe Station

*Shrimp and Scallop
Mushroom and Black Forest Ham*

Pasta Station

(Select Three Pastas and Sauces)

*Farfalle, Penne, Whole Wheat Penne, Rigatoni, Cavatelli and Cheese Tortellini
Roasted Tomato Basil, Alfredo, Pink Vodka and Pesto Sauces
Assorted Toppings of Artichoke Hearts, Sun-dried Tomatoes, Spinach,
Mushrooms and Sausage
Asiago Cheese*

Chef Attended

Scampi Station

*Chicken, Shrimp and Portobello Mushrooms Sautéed in Garlic, Chardonnay,
Lemon Herbs, and Butter
Served with Jasmine Rice*

Chef Attended

Wok Station

*Shrimp, Snow Pea and Bok Choy Stir Fry
Roast Pork Lo Mein
Chicken and Broccoli*

Chef Attended

Whipped Potato Bar

*Creamy Idaho Potatoes presented in Martini Glasses
Toppings include Cheddar Cheese and Bacon, Spicy Fried Onions, Wild Mushroom
Ragout, and Roasted Red Pepper-Chive Sour Cream*

Mac & Cheese Station

(Select Three Toppings)

*Elbow Pasta in a Creamy NY State Cheddar Cheese Sauce Topped with
Roasted Chorizo Sausage, Crispy Shallots, Sautéed Shiitake Mushrooms, Grilled Shrimp,
Roasted Eggplant and Sundried Tomatoes*

Mini Slider Station

**Mini Grilled Beef Burgers, Apple Wood Smoked Pulled Pork,
Philly Style Cheese Steak**

*Toppings to Include, American Cheese, Sautéed Onions, Sliced Roma Tomatoes,
Crisp Lettuce, Red Onions, Spicy BBQ Sauce, Honey Ketchup,
Sundried Tomato Mayonnaise and Thai Chili Ketchup*

Chef Attended

Steamed Dim Sum Station

(Select Three)

*Chicken Lemon Grass Dumpling, Shrimp and Vegetable Shumai Spinach &
Chicken Goyza
Ginger Pork Wonton or Vegetable Shumai
Served with the following sauces
Hoisin Ginger, Thai Chili, Plum Scented Duck Sauce and Steamed Edamame*

Hibachi Station

(Select Two)

*Beef Kabobs
Chicken Kabobs
Shrimp Kabobs
Lamb Kabobs with Mint Sauce*

Chef Attended

Stromboli Station

*Mozzarella, Sausage and Pepperoni
Eggplant and Provolone
Roasted Pepper, Sun Dried Tomato and Fontina Cheese
Roasted Plum Tomato Dipping Sauce*

Southwest Fajita Station

Beef Fajitas and Chicken Fajitas

*Warm Flour Tortillas, Tomatoes, Guacamole, Sour Cream, Cheddar Cheese,
Salsa and Shredded Lettuce*

Reception Enhancements

Sushi Station

*Assorted Tuna, Salmon, Shrimp, California, Wasabi, Pickled Ginger and Soy Sauce
Sushi Chef and Hostess/Geisha Fee- \$250*

Chef Attended

Or

Peking Duck Station

With Scallion Pancakes, Plum Sauce, Cucumber and Scallions

Chef Attended

Or

Seafood Raw Bar Station

*Chilled Clams, Oysters, Crab Claws and Shrimp with Traditional Cocktail Sauce,
Prepared Horseradish, Lemon and Hot Sauce*

Or

Caviar Bar Station

Salmon, Tobiko and American Sturgeon Caviar

Toast Points

Flavored Vodkas in iced glasses

\$15++ Per Person Additional

Dinner

Appetizer

(Select One)

Mushroom Bisque en Crout

Potage of Forest Mushroom and Fresh Herbs

**

Roasted Tomato & Boursin Tart

Baby Greens, Black Olive Vinaigrette

**

Grilled Portobello Beggars Purse

Beefsteak Tomato Salad, Madeira Cream

**

Mediterranean Vegetable Tart

Micro Greens and Pomodoro Sauce

**

Norwegian Smoked Salmon

Goat Cheese Tartlet, Pepper Watercress

Horseradish Aioli

**

Saffron & Sweet Baby Pea Risotto

Tomato Cream & Port Wine Drizzle

**

Jumbo Lump Crab Cakes

Saffron Aioli Caper Cucumber Relish

**

Roasted Garlic Tortelloni

Gorgonzola Cream, Pomodoro Sauce and Wilted Spinach

**

Cajun Shrimp Casserole

Corn, Pepper and Jicama Salad

**

Parmesan Scallop Gratin

Corn and Tomato Stew

**

Four Cheese Agnolotti

Yellow Tomato Cream and Diced Red Pepper

Salads

(Select One)

Baby Spinach and Radicchio Salad

*Oranges, Blue Cheese and Honey Roasted Pecans
Raspberry Vinaigrette*

**

Baby Red Romaine

*Dorsett Drum Cheddar, Pine Nuts, Strawberries
White Balsamic Vinaigrette*

**

Mesclun Greens

*Vine-Ripened Tomatoes, Toasted Almonds, Chevre Coins
Tuscan Vinaigrette*

**

Palisades Signature Salad

*A Toss of Radicchio, Romaine, Ruby Red Leaf, Endive
Tear Drop Tomatoes and Holland Cucumbers
Honey Balsamic Vinaigrette*

**

Caesar Salad

*Romaine Hearts, Homemade Croutons, Reggiano Parmesan
Classic Caesar Dressing*

**

Boston Lettuce and Asian Pear Salad

*Tossed with Honey Glazed Cashews
Champagne Vinaigrette*

**

Entrees

(Select One from Each Category)

Fish

Thai Coriander Red Snapper

Lemongrass Coconut Cream

**

Maple Glazed Salmon

Ginger Cracklings

Shallot Sauterne

**

White Soy & Mirin Infused Chatham Cod

Flash Fried Baby Bokchoy & Citrus Beurre Blanc

**

Grilled Mahi-Mahi

Lima Bean and Roasted Tomato Salsa

**

Chicken

Parmesan Breast of Chicken

Artichoke, Sun-dried Tomato and Mozzarella Filling

Balsamic Port Wine Reduction

**

Pink Peppercorn & Sage Crusted Breast of Chicken

Chardonnay & Shallot Reduction

**

Prosciutto, Emmental and Mushroom Stuffed Chicken Breast

Tomato Basil Fondue

**

Meat

Medallions of Veal

Brandied Wild Mushroom Cream

**

Lemon, Mint & Black Pepper Glazed Rack of Colorado Lamb

Goat Cheese Sweet Potato Mash

**

Grilled Filet Mignon

Honey Wild Mushroom Sauce

**

Green Peppercorn and Horseradish Crusted Filet Mignon

Sherry Wine Demi-Glace

**

Bacon Wrapped Filet Mignon

Blue Cheese Whipped Potatoes

**

Fresh Thyme and Course Sea Salt Crusted Chateaubriand

Cognac-Madiera Reduction

**

***Our Chef will have a Creative Seasonal Vegetarian Entrée option available.

Dessert

Plated

Orange Lemon Mousse Torte

Mango Coulis and Toasted Coconut

Cappuccino Latte Mousse Torte

Crème Anglaise and White Chocolate Shavings

Individual German Chocolate Cake

Double Chocolate Ganache

Vanilla Chantilly Cream

New York Style Cheesecake
Strawberry Compote

Individual Strawberry Shortcake
Chantilly Cream, Edible Orchids

Individual Mixed Berry Cobbler
Grand Marnier Zabaglione

Individual Pear and Pecan Tart
Butter Pecan Ice Cream

Crème Brule
Chocolate Dipped Strawberries and Chocolate Straws

Tri-Color Sorbet
Served in a Sweet Wonton Shell
Chocolate Dipped Fortune Cookies

Twice Baked New York Cheesecake
With Molten Chocolate Sauce

Myer Lemon Tart
Cinnamon Meringue and Blue Berry Compote

Chocolate Cappuccino Mousse Tart
Served in Mocha Tartlets with Dark Chocolate Shavings
Mango Coulis

Or

Three Tiered Stands
(Select One)
Miniature French and Italian Pastry

Chocolate Truffles, Fresh Sliced Fruit and Chocolate Strawberries

Customized Occasion Cake

Fresh Brewed Italian Roasted Coffee, Decaf and Herbal Teas

Dessert Enhancements

(Choose One of the Following)

Our Decadent Chocolate Fountain

A Three Foot High Waterfall of Rich Warm Dark Chocolate Cascading Down into a Velvety Pool Where you can dip Fresh Fruit, Sponge Cake, Pretzels, Marshmallows, Graham Crackers and Vanilla Wafers to your hearts content.

\$7.50++ Per Person

Ice Cream Sundae Bar

*Vanilla & Chocolate Ice Cream, Hot Fudge, Caramel,
Assorted Toppings*

\$7.50++ Per Person

Viennese Display

*Sfogliatelle, Chocolate dipped Sugar Cookies, Chocolate Dipped Strawberries,
Petit Fours, Cannoli, Cream Puffs, Napoleon, Divine Mocha, Italian Cheesecake,
Chocolate Truffle Tartlets and Italian Cookies*

\$15++ Per Person

Crepes Suzette

Cherries Jubilee

Bananas Foster in a Spiced Rum Sauce

\$15++ Per Person

After Party Snacks

Papa Ron's Pizza Pies

\$12 per pie (Cheese)

\$15 per pie (One Topping)

~Cordials~

With Dessert

Amaretto Di Sarrono, Bailey's Irish Cream, B&B, Frangelico, Drambuie, Sambuca, Tia Maria, Chambord, Peppermint Schnapps, Grand Marnier, Courvosier and Hennessy

Served Table Side for \$10++ Per Person, Per Hour

~Martini Bar~

Creative and Elegant Cocktails Served from their own Special Station

Smirnoff Vodka,

Smirnoff, Vanilla, Orange, Raspberry

Sour Apple Pucker

Pomegranate Liqueur

\$10++ Per Person, Per Hour

Optional Martini Ice Luge

Created by our Banquet Chef - \$350+

(Requires a minimum of 10 days notification)

Prices does not include N.Y. State Sales Tax and 20% Service Charge

Complimentary Items for your Affair

All Included

Valet Attendants

Hostess to Greet your Guests

Coat Check Attendant

Votive Candles

House Linens

(White or Ivory Damask)

Restroom Attendants

Menu Cards

Parquet Wood Dance Floor

Young Adults Cocktail Reception Menu

(Select Four)

Fried Wontons with Soy Dipping and Duck Sauce

Miniature Egg Rolls with a Sweet and Sour Sauce

Mozzarella Sticks with Marinara Sauce

Miniature Cocktail Franks with Pommeray Mustard

Crispy Nacho Chips with Mild Cheese Sauce and Salsa

Buffalo Wings with Bleu Cheese Dip

Sweet Potato Fries with Barbecue Sauce

Mini Calzones with Marinara Sauce

Mini Pizza Bagels

Mini Quiche: Lorraine, Tex Mex and Florentine

Barbecued Meatballs

Sesame Chicken Fingers with Honey Mustard

Fried Popcorn Shrimp with Tartar Sauce or Ketchup

Mini Cheeseburgers

Young Adults Dinner Buffet

Cold Display

Palisades Pizza Salad

*Hummus, Sour Cream and Chive, Cottage cheese and Salsa Dip
Veggie sticks, Potato & Tortilla Chips*

Fresh Fruit Skewers, Minted Yogurt Drizzle

String Cheese with Tomato Basil Relish

Hot Selections

Breast of Chicken Francaise

Tenderloin of Beef and Broccoli Stir fry

Crispy Popcorn Shrimp, Tartar and Cocktail Dips

Tri-Colored Tortellini Pomodoro

Classic Rice Pilaf

Steamed Baby Peas with Carrot Strings

Full Service Mocktail Bar

Featuring exotic alcohol free Mocktails, Floats, and a wide assortment of sodas



Holiday Reception Menu

Action Stations

*Pan Seared Wild New York Striped Bass,
Butternut Squash Ravioli, Heirloom Tomato Salad
Vanilla Bean Reduction*

*Hudson Valley Free Range Chicken Breast,
Local Watercress, Apple and Red Pear Relish
Elephant Garlic Chips*

*Wasabi Pea Crusted Beef Tenderloin,
Marinated and Grilled Shitake Mushrooms
Lotus Crisps, Ponzu and Thai Chili Sauce*

Cold Display

Cold Water Smoked Trout and Pickled Beet Toss

New York Cheese Display

*Twin Maple Farm's Hudson Red Cow's Milk Cheese,
Cinnamon Plum Compote
Nettle Brook Farm's Crane Mountain Semi Aged Goat Cheese,
Lavender Honey
Old Chatham Farm's Shaker Blue Sheep's Milk Cheese,
Quince Marmalade*

*Hudson Valley Spring Rolls, Seaweed Salad, Sweet Thai Chili Dip
Sun-dried Tomato- Avocado Rolls, Garlic Ginger Sauce*

Mandarin Shredded Pork, Organic Red Plum and White Noodle Salad

Passed Desserts

Assorted Party Ice Cream Cones

Peach Panna Cotta

Chocolate- Cappuccino Parfait

Beverages

Table Bar

*Featuring New York State Micro Beers
& Millbrook Wines from Hudson Valley*

Assorted Soft Beverages, Juices & Water

\$89.95++ Per Adult Person

Price does not include N.Y. State Sales Tax and 20% Service Charge



Blu Lounge's Corporate Night Out

Food Service 1 1/2 Hours

Based on Availability

25 Person Minimum

Please Choose 5 of the following items:

Spicy Buffalo Wings

Barbecue Chicken Wings

Baby Back Barbecue Ribs

Nacho Bar

*Chili, Warm Nacho Cheese, Guacamole,
Sour Cream & Picante Sauce*

Two-Foot Italian Baguette Sandwich

Cocktail Franks in Puff Pastry

Whole Grain Mustard

Beef Empanadas

Picante Sauce

Chicken Empanadas

Picante Sauce

Beef Fajita Bites

Chicken Fajita Bites

Mac & Cheese Triangles

Southwest Sausage & Cheese Spring roll

Rigatoni Bolognese

Chicken Quesadillas

Sour Cream

Cheese Quesadilla Trumpets

Sour Cream

Chicago Style Assorted Deep Dish Pizza Bites

Chicken Bites

Honey Mustard Sauce

Fried Clams with Marinara Sauce

Spinach Bar Dip with Pita Chips

Cheese Board

Swiss, Cheddar & Jack with Assorted Crackers

Shrimp Spring Rolls with Duck sauce

Bruschetta/Toasted Croutons

Raw Vegetables

Yogurt Ranch Dressing & Red Pepper Aioli

Steamed Dumplings

Penne a la Vodka

Chicken Stir Fry

\$22++ Per Person

Price does not include NY State Sales Tax and 20% Service Charge