

Select Three

- Jumbo Stuffed Shells
- Penne Pasta with (Vodka Sauce, Meat Sauce or Pomodoro Sauce)
- Tortellini (Carbonara, Primavera)
- Mushroom Ravioli
- Fettuccine Rosa (Red Peppers, Sundried Tomatoes and Spinach)
- Cheese Stuffed Manicotti
- Spinach and Sausage stuffed Cannelloni

- Italian Meatballs
- Italian Sausage Scallopini (Red or White)
- Sautéed Steak, Chicken or Shrimp Lo Mein

- Chicken Marsala
- Chicken Florentine
- Chicken Francaise
- Chicken Cordon Bleu
- Chicken Saltimbocca
- Chicken Italiana
- Chicken Capon Stuffed w/ Wild Rice
- Flounder stuffed with Crabmeat
- Flounder Florentine
- Flounder Francaise
- Grilled Salmon Filet with Dill
- Honey Baked Salmon with Teriyaki Glaze
- Shrimp Scampi over Orzo
- Shrimp Primavera
- Seafood Newburg over Rice
- Seafood Fra Diavolo over Linguini

Bar options

- Cash Bar \$150 per Bartender
(1 per 100 guests)
- Tab Bar \$150 per Bartender
(1 per 100 guests)
- Open Beer and Wine \$9pp
- Open Bar \$15pp

Dessert

Select One

- Customized Sheet Cake
(Vanilla, Chocolate, and Marble)
- Ice cream served with Chocolate Fudge
- Assortment of Miniature Pastries
- New York Cheese Cake served with Fresh Berries and Crème Anglaise

Call for pricing plus 21%
Service charge and 7% NJ Sales
Tax

The Palace

109 North Black Horse Pike
Blackwood, NJ 08012
www.thepalacecatering.com

Special Celebration Menu



856.228.2348



What's included in your 4 Hour Package

- Choice of Colored Table cover and Napkin
- International Coffee Display
- Beverage Station (additional fee may apply with guest counts above 100 guests)
- Table display of Vegetable and Cheese Crudités
- Tomato Basil Bruschetta served with seasoned French Baguettes
- Fresh Mango Salsa

Upgrades available



Whether you are celebrating an Anniversary, Birthday, Communion, or Social Event, The Palace will ensure it goes just as planned

Salad Bar

Fresh Cut Crisp Romaine Lettuce tossed in our Creamy Caesar Dressing and Herb Croutons topped with Parmesan Cheese ~ Mixed Field Greens served with Fresh Tomatoes and Sliced Cucumbers tossed in our Homemade Red Wine Vinaigrette ~ 3 Bean Salad ~ Fruit Salad

Select One Starch

- Oven Roasted
- Sweet Potatoes
- Au Gratin
- Scalloped
- Red Bliss with Rosemary
- Garlic Mashed
- Rice Pilaf
- Four Cheese Soufflé

Select One Vegetable

- Broccoli (butter or cheese sauce)
- Candied Carrots
- Mixed Vegetables (roasted corn, string beans, red peppers)
- String Bean Almandine
- California Blend (Broccoli, Baby Carrots and Cauliflower)
- Harvest Blend (Sautéed Squash, Zucchini, Stewed Tomatoes and Peppers)

Select One Carving

Chef's Carving Block

- Top Round Beef Au Jus
- Marinated Flank Steak
- Roasted Pork Loin (served with Apple Normande or Chasseur Sauce)
- Baked Ham with a Bourbon Glaze
- Roasted Turkey with Vegetable Gravy
- *Filet Mignon with Demi-Glace \$4pp
- *Prime Rib Au Jus \$2.5pp

