

HOLIDAY

SPECIAL EVENTS

A SEAMLESS HOLIDAY EXPERIENCE
FROM YOUR PERFECT HOLIDAY HOST

PALISADE™



Reception MENU

HORS D'OEUVRES - COLD

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

TOMATO & BASIL BRUSCHETTA

50 pieces \$75

CAPRESE SKEWERS

50 pieces \$95

PROSCIUTTO WRAPPED ASPARAGUS

50 each \$95

SHRIMP COCKTAIL

50 each \$150

PRIME RIB BRUSCHETTA*

25 each \$150

HORS D'OEUVRES - HOT

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

MUSHROOM BRUSCHETTA

25 each \$75

CRAB TOTS

50 each \$75

CHICKEN TERIYAKI SKEWERS

50 each \$95

COCONUT SHRIMP

50 each \$125

TERIYAKI BEEF & PINEAPPLE SKEWERS*

50 each \$125

MINI CRAB CAKES

50 each \$150

GRILLED SHRIMP SKEWERS

50 each \$160

PRIME RIB SLIDERS*

25 each \$160

COCKTAIL RECEPTION PLATTERS & DISPLAYS

DESIGNED TO SERVE 25 GUESTS

CRAB DIP \$85

SEASONAL FRESH FRUIT \$120

CHILLED CHEF SELECT ROASTED VEGETABLES \$95

FARMSTEAD CHEESES \$175

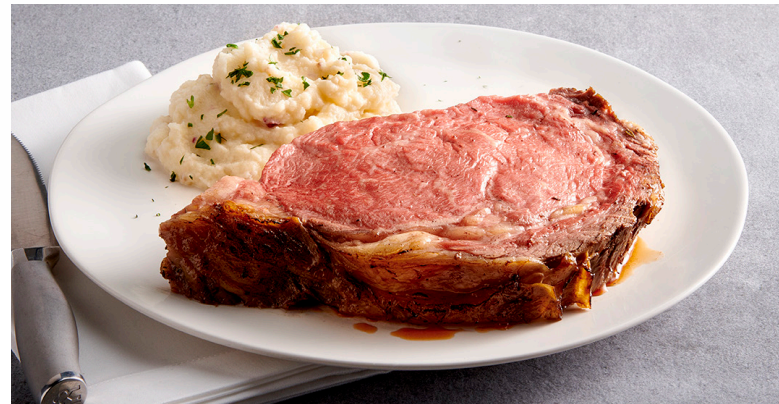
CHARCUTERIE \$225

CHILLED OYSTERS* \$225

OYSTERS & SHRIMP COCKTAIL* \$275

50 each

PALISADE SEAFOOD TOWER* MP



ADD A CARVING STATION TO YOUR RECEPTION

CARVING STATIONS DESIGNED FOR 25 GUESTS

ROASTED TURKEY BREAST \$250

HERB-CRUSTED ROASTED BEEF TENDERLOIN* \$485

SLOW-ROASTED PRIME RIB* \$575

CARVING STATIONS SERVED WITH FRESH BAKED ROLLS & ACCOMPANIMENTS.

Tax and 22% service charge are not included.

*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Ravishing HOLIDAY LUNCH | \$65

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

TOMATO & BASIL BRUSCHETTA

Tomato, garlic, basil, toast points

CRAB TOTS

Breaded and fried, spicy chili aioli

CRAB DIP

Parmesan, sweet onion, toasted baguette

STARTER

CHOICE OF

ROMAINE CAESAR

Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

Upgrade to Lobster Bisque +\$3

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS

MOST ENTREES SERVED WITH YUKON GOLD MASHED POTATOES
AND CHEF SELECT VEGETABLES UNLESS OTHERWISE NOTED.

CHAR-GRILLED SIRLOIN

8 oz, sliced with demi-glace

SALMON*

Spicy rosemary butter or seasonal preparation

SHRIMP FETTUCCINE

Garlic cream, white wine, clam juice, spinach, tomato

BAJA STYLE PAN-SEARED ROCKFISH

Seared shrimp, avocado corn salsa, beurre blanc

OVEN-ROASTED CHICKEN DIJON

Parmesan panko crusted, Dijonnaise

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE

Rich & dense chocolate torte, crushed candy cane, whipped cream



TREAT YOUR GUEST WITH A TAKEAWAY

CHOCOLATE TRUFFLE BOX \$10

Add label with a customized message or your
Company logo +\$1 per box

Includes Bread Service, Coffee, Soda,
Iced Tea & Assorted Hot Teas
Vegetarian Pasta Primavera available upon request.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis.

Tax and 22% service charge not included. A minimum of 20 guests is required.

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Extravagant HOLIDAY DINNER | \$85

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

SHRIMP COCKTAIL

Bloody Mary cocktail sauce

CAPRESE SKEWERS

Tomato, fresh mozzarella, basil

CRAB DIP

Parmesan, sweet onion, toasted baguette

APPETIZER

SERVED FAMILY STYLE (1 PER 4 GUESTS)

CRISPY CALAMARI

Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce



TREAT YOUR GUEST WITH A TAKEAWAY

CHOCOLATE TRUFFLE BOX \$10

Add label with a customized message or your Company logo +\$1 per box

STARTER

CHOICE OF

ROMAINE CAESAR

Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

Upgrade to Lobster Bisque +\$3

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS

MOST ENTREES SERVED WITH YUKON GOLD MASHED POTATOES AND CHEF SELECT VEGETABLES.

HERB CRUSTED PRIME RIB*

12 oz, au jus, creamy horseradish

SAKE MARINATED BLACK COD

Shrimp cake, coconut lemongrass curry, chili oil

STUFFED SALMON

Sundried tomato, artichoke stuffing, beurre blanc

DUNGENESS CRAB + SHRIMP FETTUCCINE

Garlic cream, clam broth, spinach, tomato, Parmesan

OVEN-ROASTED CHICKEN DIJON

Parmesan panko crusted, Dijonnaise

SEAFOOD TRIO

Dungeness crab cake, salmon, shrimp, beurre blanc, lemon

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE

Rich & dense chocolate torte, crushed candy cane, whipped cream

Includes Bread Service, Coffee, Soda,
Iced Tea & Assorted Hot Teas

Vegetarian Pasta Primavera available upon request.

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Royal HOLIDAY DINNER | \$105

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

SHRIMP COCKTAIL

Bloody Mary cocktail sauce

MINI DUNGENESS CRABCAKES

Remoulade, yellow pepper coulis

CRAB DIP

Parmesan, sweet onion, toasted baguette

APPETIZER

SERVED FAMILY STYLE (1 PER 4 GUESTS)

CRISPY CALAMARI

Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce



TREAT YOUR GUEST WITH A TAKEAWAY

CHOCOLATE TRUFFLE BOX \$10

Add label with a customized message or your Company logo +\$1 per box

STARTER

CHOICE OF

APPLE, GORGONZOLA + CANDIED WALNUTS

Baby greens, honey vanilla vinaigrette

LOBSTER BISQUE

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS

MOST ENTREES SERVED WITH YUKON GOLD MASHED POTATOES AND CHEF SELECT VEGETABLES.

CHAR-GRILLED FILET*

7 oz, steak butter

HERB CRUSTED PRIME RIB

16 oz, au jus, creamy horseradish

SEARED SEABASS

Oven roasted, lemon butter basted or spicy rosemary butter

GRILLED KING SALMON OSCAR*

Grilled salmon, dungeness crab, béarnaise

OVEN-ROASTED CHICKEN DIJON

Parmesan panko-crusted, dijonnaise

SEAFOOD TRIO

Dungeness crab cake, salmon, shrimp, beurre blanc, lemon

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE

Rich & dense chocolate torte, crushed candy cane, whipped cream

Includes Bread Service, Coffee, Soda, Iced Tea & Assorted Hot Teas

Vegetarian Pasta Primavera available upon request.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis.

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WINE FEATURES

Served by the bottle. Additional wine offerings available, ask your host for our full wine list.

ROEDERER ESTATE BRUT, ANDERSON VALLEY

Crisp and elegant with complex pear, spice and hazelnut flavors. **\$79**

SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER RANCHES

Aromas of stone fruit, apple blossom, honeydew and oak spice. Flavors of ripe pear, golden apple and a gentle barrel spice finish. **\$58**

CAKEBREAD CHARDONNAY, NAPA VALLEY

Aromas of ripe green and golden apple, accented by fresh white peach and light oak notes. **\$98**

RODNEY STRONG 'CHARLOTTE'S HOME' SAUVIGNON BLANC, SONOMA COUNTY

Zesty citrus notes of grapefruit, Meyer lemon and a light grassiness. Flavors of tropical fruit and melon. **\$39**

CAKEBREAD SAUVIGNON BLANC, NAPA VALLEY

Intense crisp flavors of citrus, guava, white melon and lemongrass. Tropical notes of passionfruit, melon and guava. **\$78**

ROUTESTOCK CABERNET SAUVIGNON, NAPA VALLEY

Beautiful rich, supple texture and flavors of dark fruit, exotic spices, tobacco, coffee and dark chocolate. **\$71**

L'ECOLE NO 41 CABERNET SAUVIGNON, WALLA WALLA VALLEY

Aromas, mingled with expressive black currant and cocoa. Flavors of black cherry, fresh plum and espresso. **\$107**

PESSIMIST BY DAOU VINEYARDS RED BLEND, PASO ROBLES

Aromas of blueberry, boysenberry, plum and strawberry. Smoky notes of truffle and roasted coffee with floral notes of lavender and lilac. **\$57**

ALEXANDER VALLEY VINEYARDS MERLOT, SONOMA COUNTY

Big aromas and flavors of black cherry, plum, cassis, vanilla, oak and a hint of chocolate. **\$51**

ERATH RESPLENDENT PINOT NOIR, OREGON

Sultry and dark aromas of black plum, Marionberry, fragrant carnation and vanilla. **\$59**

CRISTOM PINOT NOIR, WILLAMETTE VALLEY

Aromas of dark cherry, crushed cranberry and black plum with a kiss of hibiscus tea. **\$99**



SIGNATURE COCKTAIL

KRINGLE RITA \$16

Milagro Silver Tequila, Aperol, rosemary syrup, grapefruit bitters, cranberry juice, fresh lime

ALCOHOL - FREE

SNOW-JITO \$13

Fluère Spiced Cane Rum Alternative, Monin Spiced Brown Sugar, Fever-Tree Ginger Beer, mint, lime