PALISADE™

SPECIAL OCCASION MENUS

PALISADE
2601 W. Marina Place
Seattle, WA 98199
(206) 285-5865

TREAT YOUR GUESTS WITH A TAKEAWAY!

Chocolate Truffle Box $10
Add label with a customized message or your Company logo +$1 per box

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

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* 50 each *$275*

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.

PLATED LUNCH MENUS

Available for events beginning before 3pm
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.

PIPERS $52

FIRST

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests

GRILLED SALMON*
Butter basted, Yukon Gold mashed potatoes, seasonal vegetables, beurre blanc

PALISADE'S BURGER
Tillamook sharp cheddar, Roma tomato, arugula, caramelized onion, bacon, Macrina seeded brioche baguette, French fries

FISH & CHIPS
Beer battered, French fries, house-made tartar sauce, malt vinegar

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

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crusted, Yukon Gold mashed potatoes, seasonal vegetables, Dijonnaise

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

THORTON $56

FIRST

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests

SEARED ROSEMARY SALMON*
Rosemary butter, Yukon Gold mashed potatoes, seasonal vegetables

LOBSTER & SHRIMP ROLL
Lobster + shrimp salad, green onion, hoagie roll, French fries

SHAVED PRIME RIB SANDWICH
Provolone, grilled onions, arugula, horseradish, crème fraîche, Macrina potato baguette, French fries

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

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crusted, Yukon Gold mashed potatoes, seasonal vegetables, Dijonnaise

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CRESCENT $61

FIRST

Select 1 option for your guests

APPLE, GORGONZOLA & WALNUT SALAD
Baby greens, honey vanilla vinaigrette

LOBSTER BISQUE

ENTRÉE

Select 3 options for your guests

SEASONAL SALMON*

CHAR-GRILLED SIRLOIN*
8 oz., sliced with demi-glace, Yukon Gold mashed potatoes, seasonal vegetables

BAJA STYLE PAN SEARED ROCKFISH
Seared shrimp, avocado corn salsa, Yukon Gold mashed potatoes, beurre blanc

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

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crusted, Yukon Gold mashed potatoes, seasonal vegetables, Dijonnaise

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

Vegetarian Pasta Primavera available to any guest upon request
House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3

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. *Consuming raw or undercooked poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

LUNCH BUFFET MENU

Available for events beginning before 3pm. Per person prices based on a minimum of 25 Guests
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.

CEDAR RIVER $61

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

GRILLED SALMON*
Butter basted, beurre blanc

SPICY CAJUN CHICKEN PENNE
Cajun sauce, Andouille sausage, Parmesan, green onions

SALMON PESTO PASTA*
Asparagus, artichoke, mushrooms, tomatoes, Parmesan

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

PRIME RIB TACOS
Corn tortillas, avocado salsa, chipotle ranch

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

EMERALD RIVER $68

STARTERS

APPLE, GORGONZOLA + CANDIED WALNUTS
Baby greens, honey vanilla vinaigrette

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

SEARED ROSEMARY SALMON*
Spicy rosemary butter, lemon zest

CHAR-GRILLED SIRLOIN*
Sliced with demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

PACIFIC ROCKFISH
Locally sourced rockfish, beer battered, house-made tartar sauce

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

OVEN ROASTED CHICKEN DIJON*
Parmesan panko crusted, Dijonnaise

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

ADD A CARVING STATION TO YOUR BUFFET

ROASTED TURKEY BREAST $250
HERB CRUSTED ROASTED BEEF TENDERLOIN $485
HERB CRUSTED PRIME RIB $575

Carving Stations designed for 25 guests

Vegetarian Pasta Primavera available upon request. House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3
Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included..
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PLATED DINNER MENUS

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.

ELLIOTT $76

FIRST

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests
Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

HERB-CRUSTED PRIME RIB*
12 oz., au jus, creamy horseradish

SEARED ROSEMARY KING SALMON
Spicy rosemary butter, lemon zest

SEAFOOD TRIO
Dungeness crab cake, shrimp, salmon, beurre blanc, capers, lemon

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crusted, Dijonnaise

CRAB & SHRIMP FETTUCCINE*
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

SHILSHOE $86

FIRST

Select 1 option for your guests

APPLE, GORGONZOLA & WALNUT
Baby greens, honey vanilla vinaigrette

LOBSTER BISQUE

ENTRÉE

Select 3 options for your guests
Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

HERB-CRUSTED PRIME RIB
14 oz., au jus, creamy horseradish

KING SALMON OSCAR*
Crab topping, béarnaise

DUNGENESS CRAB & SHRIMP FETTUCCINE*
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crusted, Dijonnaise

SEAFOOD TRIO
Dungeness crab cake, shrimp, salmon, beurre blanc, capers, lemon

DESSERT

Select 2 options for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream

PORTAGE $96

STARTER

OVEN ROASTED CRAB DIP

FIRST

Select 1 option for your guests

APPLE, GORGONZOLA & WALNUT
Baby greens, honey vanilla vinaigrette

LOBSTER BISQUE

ENTRÉE

Select 3 options for your guests
Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

CHARGRILLED FILET*
9 oz., steak butter

KING SALMON OSCAR*
Crab topping, béarnaise

SEARED CHILEAN SEABASS*
Lobster risotto, roasted tomato, beurre blanc

COLD WATER LOBSTER TAIL*
7 oz., fingerling potatoes, asparagus, clarified butter

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crusted, Dijonnaise

DESSERT

Select 2 options for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream

Vegetarian Pasta Primavera available upon request.
House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3

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DINNER BUFFET MENU

Per person prices based on a minimum of 25 guests.
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.

UNION BAY $85

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

APPLE, GORGONZOLA + CANDIED WALNUTS
Baby greens, honey vanilla vinaigrette

ENTRÉES

Select 3 options for your guests

GRILLED SALMON
Butter basted, beurre blanc

CRAB & SHRIMP PENNE PASTA
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

SAKE MARINATED BLACK COD*
Coconut lemongrass curry, chili oil

CHARGRILLED SIRLOIN*
Sliced, demi-glace

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

BURKE BAY $95

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

APPLE, GORGONZOLA + CANDIED WALNUTS
Baby greens, honey vanilla vinaigrette

ENTRÉES

Select 3 options for your guests

GRILLED KING SALMON
Spicy rosemary butter, lemon zest

HERB-CRUSTED PRIME RIB*
Au jus, creamy horseradish
Presented in chafing dish, upgrade to Carving Station +$75

DUNGENESS CRAB CAKES
Remoulade, yellow pepper coulis

CRAB & SHRIMP PENNE PASTA
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijonnaise

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

ADD A CARVING STATION TO YOUR BUFFET

HERB-CRUSTED ROASTED BEEF TENDERLOIN $485

ROASTED TURKEY BREAST $250

HERB-CRUSTED PRIME RIB $575

Carving Stations designed for 25 guests

Vegetarian Pasta Primavera available upon request.
House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3

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