

The Palace Restaurant Private Party

Appetizer Selections

Cold Appetizers

Cheese and Fruit Platter

A mix of Imported and Domestic specialty cheeses (at least 4 varieties),
Served with seasonal fruit

Serve 25pp. \$80.00
Serve 50 pp. \$150.00

Smoked Salmon Tray

House smoked Canadian salmon accompanied by horseradish sour cream,
Chopped red onions, capers, and olive oil brushed croutons

1 side Serves 20pp. \$70.00
2 sides Serves 40pp. \$120.00
3 sides Serves 60pp. \$160.00

Vegetable Crudite

Carrots, celery, broccoli, cherry tomatoes, radish, green beans, & asparagus.
Accompanied with a dill ranch and/or blue cheese dipping sauce.

Serves 25pp. \$60.00
Serves 50pp. \$100.00

Mediterranean Platter

House made hummas, assorted olives, feta cheese, sun-dried tomato spread,
and grilled pita wedges

\$75.00
\$125.00

Caprese Tray

Layers of sliced tomato, fresh mozzarella cheese, with
Fresh basil, black pepper, and a drizzle of balsamic vinegar on top.
Accompanied with olive oil brushed croutons

Serves 25pp. \$60.00
Serves 50pp. \$100.00

Charcuterie Plate

House made country pate served with hard salamis, cheese, olives, garnishes,
and olive oil brushed croutons

2 ½ lb. Serves 25pp. \$75.00
5 lb. Serves 50pp. \$110.00

Seared Ahi Platter

Sushi grade tuna seared rare, sliced thin, and accompanied with wasabi, ginger,
and soy dipping sauce.

2lbs. serves 25pp. \$80.00
4lbs. serves 50pp. \$130.00

Chips and Salsa

Assorted flour and corn tortilla chips with house made salsa

1 Qt. Salsa w/ chips serves 20pp. \$30.00

2 Qt. Salsa w/ chips serves 50pp. \$55.00

Hot Appetizers

Potsticker Tray

Pork and vegetable dumplings, pan seared golden brown,
glazed with sweet soy

\$1.25 per pot sticker

Buffalo Style Wings

Large meaty chicken wings prepared traditionally with Franks hot sauce
Served with blue cheese dressing

\$1.00 per wing

Fried Spinach and Cheese Raviolis

Spinach and ricotta stuffed pasta, deep fried, served on a bed
Of homemade marinara sauce

\$1.50 per ravioli

Popcorn Shrimp

Lightly spiced and crisp, served with chili-lime aioli

\$18.00 per pound

Crostini Bread

7" French loaf, filled with garlic butter, hints of bleu cheese and topped with Parmesan.

\$9.00 per loaf

Baked Brie

Honey and almond topped French cheese accompanied with fresh grapes
and strawberries. Served with olive oil brushed croutons

Wheel serves 30pp. \$65.00

Fried Calamari

Dusted with seasoned cornmeal, deep fried, and served with spicy Creole remoulade

\$16.00 per pound

Palace Pizza

Cheese, vegetable, or pepperoni. Pizza measures 12" x 16" and serves 15pp.

\$18.00 per pizza cheese

\$24.00 per pizza with topping

**Our group appetizer menu is a selection of items we offer. Please feel free to ask about special request or selections not found on this list*

**Prices and selections are subject to change.*

**Small menu changes may occur as a result of the seasonal nature of food availability.*