

2025

Wedding Guide

summer edition

Discover Your Dream Day with
Palmer's Catering & Events

P PALMER'S
CATERING & EVENTS



ABOUT US

nice to meet you



When you book your wedding with Palmer's, you're not just hiring a caterer; you're partnering with a team of passionate event professionals devoted to creating an unforgettable experience just for you. We specialize in custom weddings, tailoring each menu to reflect the couple's unique styles and tastes.

Whether you choose our full suite of services or just catering with select add-ons, we ensure a seamless and memorable celebration. Let us handle every detail so you can relax and enjoy the wedding of your dreams.



"From our initial tasting through the planning process and day of, Christina and the team were incredible. They created a seamless experience for our tented wedding in a park. The food was delicious, catering to my dietary needs and those of my guests. The staff was lovely and attentive, taking care of everything."

— TARYN W.



SPECIALTIES & SERVICES

All Under One Roof



Exquisite Catering
Vibrant flavors & creative presentations



Decadent Desserts
Sweet indulgences for a memorable finale



Bar & Beverages
Unique libations for every taste



Professional Staffing
Your dedicated wedding day team



Event Coordination
Effortless planning from start to finish



Floral & Decor
Bringing your vision to life

PACKAGES

choose one

Our plated & buffet wedding packages are a great place to start and can be fully customized to meet your unique tastes.

LOOKING FOR SOMETHING DIFFERENT? Ask about our family-style & dinner station options.

OPTION 1



\$145 PER PERSON*

Buffet-Style

Passed Hors d'Oeuvres [SELECT 6](#)

Appetizer Station [SELECT 1](#)

Buffet Dinner [SEE MENUS](#)
Entrees, Sides, Salad, Bread & Rolls

Coffee & Tea Service

3-Tier Wedding Cake [VIEW FLAVORS](#)

Professional Staffing
Event Captain, Servers, Chefs, Bartenders

Bar Packages [PRICED SEPARATELY](#)
Beer, Wine, & Soda | Full Bar

OPTION 2



\$175 PER PERSON*

Plated Dinner

Passed Hors d'Oeuvres [SELECT 6](#)

Appetizer Station [SELECT 1](#)

Plated First Course [SEE MENUS](#)

Plated Entrée [SEE MENUS](#)

Coffee & Tea Service

3-Tier Wedding Cake [VIEW FLAVORS](#)

Professional Staffing
Event Captain, Servers, Chefs, Bartenders

Bar Packages [PRICED SEPARATELY](#)
Beer, Wine, & Soda | Full Bar

*Pricing is based on a five-hour event for 100 guests or more. Package pricing does not include cost for delivery, rentals, taxes, gratuity or any other items not specifically listed on these menus.

HORS D'OEUVRES

passed around



Five Peppercorn Filet Skewers (GF)
Horseradish Cream, Chives

Cheeseburger Sliders
Cheddar Cheese, Frizzled Onions,
Secret Sauce, Brioche

Short Rib Grilled Cheese
Toasted Sourdough,
Balsamic Onions, Tallegio

Bulgogi Beef Rice Crisps (DF)
Pickled Vegetables, Scallion,
Sriracha Aioli, Crispy Rice Cake

Filet Mignon Crostini
Baby Arugula, Point Reyes Blue
Cheese, Olive Oil Crostini

Cuban Empanadas
Slow-Roasted Pork, Swiss, Ham,
Pickles, Dijon, Avocado Chimichurri

Gourmet Piggies
Everything Bagel Spice,
Dijon Dipping Sauce, Puff Pastry

Pork Belly Skewers (GF) (DF)
Spicy Mexican BBQ Sauce,
Grilled Pineapple, Pickled Onion

Peach & Prosciutto Crostini
Local Honey, Burrata

Chicken & Waffles
Nashville Fried Chicken, Buttermilk
Waffle, Sriracha Maple Syrup

Korean Fried Chicken
Gochujang BBQ Glaze, Peanuts,
Buttermilk Sauce

Chicken Chorizo Slider
Chimichurri Aioli, Grilled Poblano,
Pickled Red Onion

Chicken Katsu Bao Buns **+\$1 PP**
Pickled Vegetables, Sweet Chili
Hoisin, Sriracha Aioli

**Chipotle Chicken
Cornbread Cakes**
Chipotle Aioli, Cilantro

Duck Quesadilla
Duck Confit, Caramelized
Onion & Goat Cheese

Sesame Crab Cake (DF)
Sriracha Aioli, Pickled Ginger, Chives

New England Lobster Rolls **+\$4 PP**
Lemon, Herbed Mayo, Buttered Brioche

Mini Fish Tacos
Crispy Battered Fish, Pickled
Red Onion, Avocado Crema

Smoked Salmon Tartar
Herbed Potato Chip, Crème Fraiche, Dill

Spicy Tuna Tartar (DF)
Crispy Sushi Rice, Sriracha Aioli,
Toasted Sesame Seeds

**Green Goddess
Gazpacho Shooters** (GF) (VE)
Cucumber, Avocado, Greek Yogurt, Dill

Farmer's Market Flatbread (VE)
Feta Pesto, Heirloom Tomatoes,
Sweet Corn, Basil

Mexican Street Corn (GF) (VE)
Creamy Elote Sauce, Queso Fresco,
House-Made Frito

Parmesan Risotto Cakes (VE)
Shaved Brussels Sprout Salad, Black Truffle,
Balsamic, Parmesan Crisp

Chilled Watermelon Bites (GF) (VE)
Whipped Feta, Mint

Ask about our
expanded gluten-free
& vegan menu
options!

APPETIZER STATIONS

manchies



Artisanal Cheese & Charcuterie



Farmer's Market Table



Tomato & Mozerella Bar



Raw Bar (+\$6 PP)



Empanda Station



Guacamole & Salsa Station

BUFFET DINNER

entries

MEAT

Grilled New York Strip (GF) (DF)
Summer Succotash, Avocado Chimichurri

Grilled Flank Steak (GF) (DF)
Grilled Corn & Tomato Salad, Chimichurri Rojo

Herb-Rubbed Filet Mignon **+\$4 PP**
Porcini Mushroom Demi-Glace

Braised Beef Short Ribs (GF) (DF) **+\$6 PP**
Citrus Gremolata, Braising Liquid

CHICKEN

Crispy Chicken Milanese
Heirloom Cherry Tomato Salad

BBQ Harissa-Rubbed Chicken (GF)
Date Butter, Coriander

Stuffed Chicken Breast (GF)
Fontina, Artichokes & Sun-Dried Tomatoes

Citrus Marinated Chicken Breasts (GF)
Crumbled Feta & Grilled Lemon Vinaigrette

SEAFOOD

Pan-Seared Scallops (GF) (DF) **+\$3 PP**
Sweet Corn Salad

Cajun Grilled Shrimp (GF) (DF)
Jicama & Mango Slaw

Grilled Salmon (GF) (DF)
Avocado Citrus Salad

Pan-Seared Chilean Sea Bass (GF) **+\$5 PP**
Roasted Tomato Beurre Blanc,
Lemon Pesto, Crispy Leeks

VEGETARIAN

Braised Cauliflower Steak (GF) (DF) (VG)
Harissa Hummus, Sunflower Pesto,
Toasted Pine Nuts

Miso Glazed Eggplant (GF) (VG)
Grilled Miso Marinated Eggplant,
Zucchini Noodle & Snap Pea Stir Fry



BUFFET DINNER

sides

Farmers Market Risotto (GF)
Parmesan Risotto, Roasted Vegetables

Pasta Genovese
Pesto Cream Sauce, Spinach,
Toasted Pine Nuts, Spring Peas

Green Goddess Pasta Salad
Toasted Fregola, English Peas, Haricot Vert,
Asparagus, Sherry Vinaigrette

Roasted Fingerling Potatoes (GF) (DF) (VG)
Garlic & Parsley

Toasted Orzo Salad (DF) (VE)
Grilled Vegetables, Artichoke
Hearts, Sherry Vinaigrette

Truffle Marinated Potatoes (GF) (DF)
Celery, Radish, Parsley

Grilled Asparagus (GF) (DF) (VG)
Lemon, Olive Oil, Sea Salt

**Grilled Summer
Vegetables** (GF) (DF) (VG)
Torn Basil, Balsamic

Caprese Salad (GF)(VE)
Heirloom Tomatoes, Fresh Mozzarella,
Basil Vinaigrette

Marinated Summer Beans (GF) (DF) (VG)
Scallions, Lemon Vinaigrette

Roasted Corn Salad (GF) (VE)
Jalapeño, Lime, Manchego Cheese

Watermelon Salad (GF) (VE)
Feta Cheese, Jalapeño, Red Onions, Lime

Oven-Roasted Broccoli (GF)(VE)
Lemon, Chili, Shaved Parmesan

Green Bean & Potato Salad (GF) (DF) (VE)
Hard Boiled Eggs, Kalamata Olives, Capers,
Roasted Shallot Vinaigrette

House Salad (GF) (DF)
Mixed Greens, Cucumbers, Carrots,
Tomatoes, Balsamic Vinaigrette

Little Gem Lettuce
Cucumber, Radish, Spring Peas, Wave
Hill Croutons, Light Buttermilk Dressing

Shredded Kale Salad (GF)
Shaved Parmesan, Dried Cranberries,
Sunflower Seeds, Lemon Vinaigrette

Spinach & Strawberry Salad (GF)
Crumbled Goat Cheese, Almonds, Red Onion,
Avocado, Poppy Seed Dressing



PLATED DINNER

first course

- Mesclun Salad** (GF)
Mixed Greens, Candied Pecans, Dried Cranberries, Grape Tomatoes, Blue Cheese & Basil Balsamic Dressing
- Little Gem Lettuce** (VE)
Cucumber, Radish, Spring Peas, Wave Hill Croutons, Light Buttermilk Dressing
- Strawberry & Arugula Salad** (GF)
Candied Pecans, Ricotta Salata, Balsamic Dressing



- Panzanella** (VE)
Heirloom Tomatoes, Cucumbers, Red Onion, Charred Sourdough, Basil Vinaigrette, Burrata
- Citrus Beetroot Carpaccio** (DF) (GF) (VG)
Thinly Sliced Beets, Blood Orange, Pickled Red Onions, Arugula, Puffed Quinoa, Blood Orange Raspberry Vinaigrette
- Chilled Melon Gazpacho** (GF) (VG) **+\$1 PP**
Poured Table side over a Cucumber Melon Salad



- Heirloom Tomato Tart** (VE) **+\$2 PP**
Maplebrook Burrata, Purple Basil, Minus 8 Vinegar
- Wild Mushroom & Burrata Toast** **+\$2 PP**
Garlic Herb Bread, Warm Wild Mushroom Salad, Burrata, Micro Basil, Balsamic Reduction
- Individual Cheese & Charcuterie Boards** **+\$2 PP**
Local Cheeses, Creminelli Charcuterie, Red Bee Honey Comb, Fruit & Nuts



PLATED DINNER

entrées

Grilled Filet Mignon (GF) **+\$8 PP**

Crispy Potato Cake, Pea Emulsion,
Shoestring Portabella Frites, Truffle Jus

Grilled NY Strip (GF) (DF) **+\$8 PP**

Summer Succotash, Avocado Chimichurri

Braised Beef Short Ribs **+\$6 PP**

Roasted Garlic Mashed Potatoes,
Grilled Asparagus, Frizzled Onions

Prosciutto-Wrapped Chicken (GF)

Truffle & Boursin Stuffing, Roasted Garlic,
Whipped Potatoes, Asparagus

Provençal Chicken (GF)

Crispy Potatoes, Sautéed Spinach, Olives,
Sundried Tomatoes, Lemon Herb Sauce

Citrus-Grilled Chicken

Jasmine Rice, Avocado Mango Salsa,
Poblano Cream, Frizzled Beets

Crispy Chicken Paillard

Potatoes Anna, Heirloom Tomatoes,
Micro Arugula, Lemon Caper Beurre Blanc

Pan-Roasted Halibut (GF) **+\$6 PP**

Truffled Celery Root & Parsnip Purée,
Sautéed Mushrooms

Pan-Seared Chilean Sea Bass (GF) **+\$8 PP**

Sweet Jersey Corn Risotto, Lobster Nage,
Popcorn Shoots

Pan-Roasted Salmon

Spring Onion & Pea Puree, Julienned Rainbow
Vegetables, Toasted Fennel, Herb Butter

Summer Vegetable Pot Pie (VE)

Local Veggies, Lemon Basil Cream,
Flaky Pastry Pillow

Stuffed Portobello (GF) (VE)

Balsamic Marinated Portobello Mushroom,
Spinach & Artichoke Filling, Red Pepper Purée

Braised Cauliflower Steak (GF) (DF) (VG)

Harissa Hummus, Sunflower Pesto,
Toasted Pine Nuts, Roasted Tomatoes

Miso-Glazed Eggplant (GF) (DF) (VG)

Grilled Miso Marinated Eggplant,
Zucchini Noodle, Snap Pea Stir Fry



WEDDING CAKES

buttercream

SIGNATURE FLAVORS INCLUDED

- Very Vanilla

Chocolate Obsession

Chocolate on Vanilla
- Funfetti

Vanilla on Chocolate

FANCY FLAVORS +\$1 PP

- Tuxedo Crunch

Coco Loco

Cannoli

Red Velvet

Chocolate Oreo

Salted Chocolate Caramel

Mocha Madness

Chocolate Peanut Butter

Classic Carrot
- Almond Crunch

Strawberries & Cream

White Chocolate Raspberry

Lemon Raspberry

Very Berry

Coconut Lemon

Coconut Passion

Chocolate Raspberry



Pricing includes 3-tier buttercream wedding cake with a simple design & signature flavor. Custom designs are available upon request.

BAR PACKAGES

cheers

+\$30 PP

Beer, Wine, Soda

Treat your guests to a delightful mix of popular Wines & Beers, along with a variety of sodas and waters.

Ideal for a relaxed and enjoyable atmosphere.

+\$42 PP

Full Bar

Elevate your celebration with our Full Bar package, featuring a variety of premium wines, beers, and liquors.

Includes all the essentials to craft your favorite cocktails, plus refreshing sodas and waters.

Ask us about
Craft Cocktails,
Mocktails and
CBD drinks!



EVENT COORDINATION

Planning

	ESSENTIAL Included with Package	ENHANCED \$2,400 investment
Customized Menu	✓	✓
Private Food & Dessert Tasting*	✓	✓
1 Site Walk-through	✓	✓
1-hour Tablescape & Decor Consultation	✓	✓
Rental Coordination (includes 1 hour rental showroom coordination)	✓	✓
Timeline Creation (For our services only)	✓	✓
Event Flow Oversight (ESSENTIAL = for our services only ENHANCED = Full Coordination)	✓	✓
Pre-Wedding Coordination		10 HOURS
Rehearsal Ceremony Assistance		2 HOURS
Day-of Coordination (Ceremony, Reception, Vendor Coordination)		12 HOURS
Gather Vendor Information		✓
Vendor Requirement Coordination		✓
Master Vendor Contact Sheet & Timeline		✓
Family & Bridal Party Management		✓
Ceremony & Reception Flow Management (Processional & Recessional, Speeches, Dances, Dinner, Cake, Departures)		✓
Distribute Final Payments/Gratuities		✓
Packing & Distribution of Gifts/Belongings		✓

*Cost for tastings is \$125 per guest, credited towards the deposit upon contract signing.

LET'S CHAT

Hungry for more?

Schedule a private tasting!

Come in and taste how we can make
your wedding day deliciously special.

CALL: (203) 457-3686

EMAIL: weddings@palmersdarien.com

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