

Wedding Guide

fall edition

Discover Your Dream Day with
Palmer's Catering & Events

P PALMER'S
CATERING & EVENTS



Tap to hop between pages!

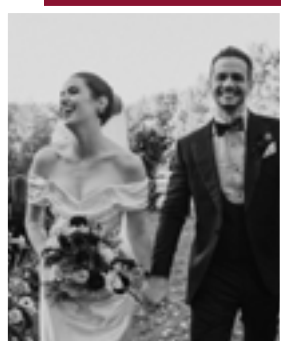
ABOUT US

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.



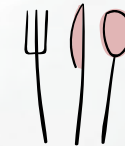
"The absolute best experience with Palmer's! From our initial tasting through the planning process and day of, Christina and the team were incredible. They created a seamless experience for our tented wedding in a park. The food was delicious, catering to my dietary needs and those of my guests. The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

— TARYN W.



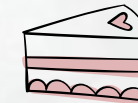
SPECIALTIES & SERVICES

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 buffet & plated 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.



\$145 PER PERSON*

Buffet-Style

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

Appetizer Station [SELECT 1](#)

Buffet Dinner [SEE MENUS](#)

Entrées, Sides, Salad, Bread & Rolls

Coffee & Tea Service

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

Professional Staffing

Event Captain, Servers, Chefs, Bartenders

Bar Packages [ADD ON](#)

Beer, Wine, & Soda or Full Bar

OPTION 1



\$175 PER PERSON*

Plated Dinner

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

Appetizer Station [SELECT 1](#)

Plated First Course [SEE MENUS](#)

Plated Entrées [SEE MENUS](#)

Coffee & Tea Service

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

Professional Staffing

Event Captain, Servers, Chefs, Bartenders

Bar Packages [ADD ON](#)

Beer, Wine, & Soda or Full Bar

OPTION 2

*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

Open-Faced Mini Beef Wellington
Mini Filet Medallion, Mushrooms Duxelles,
Whole Grain Mustard Aioli

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

Herb-Crusted Lamb Loin
Hot Pepper Jelly, Brown Butter
Sweet Potato Croquettes

Potatoes & Caviar
Crispy Potato Cake, Crème Fraîche

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

Mini Lobster Bisque Bread Bowls
Mini Brioche Bread Bowl, Lobster Bisque,
Melted Gruyère, Chives

Smoked Salmon Tartar
Herbed Potato Chip, Crème Fraiche, Dill

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

**Butter Braised Root
Vegetable Crostini** (VE)
Maple, Ricotta, Sage

Mini Mushroom Tarts (VE)
Wild Mushroom Duxelles, Boursin, Tart Shell

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

Fig & Arugula Flatbreads
Prosciutto di Parma, Goat Cheese
Aged Balsamic

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

APPETIZER STATIONS

manchies



Artisanal Cheese & Charcuterie



Farmer's Market Table



Snack Wall



Raw Bar (+\$6 PP)



Empanada Station



Crostini Station

BUFFET DINNER

entries

MEAT

Grilled New York Strip

Charred Kale, Braised Pearled Onions,
Red Wine Demi

Beef Wellington

Roasted Garlic Mashed Potatoes,
Grilled Asparagus, Frizzled Onions

Herb-Rubbed Filet Mignon +\$4 PP

Porcini Mushroom Demi-Glace

Braised Beef Short Ribs (GF) (DF) +\$6 PP

Citrus Gremolata, Braising Liquid

SEAFOOD

Garlic & Herb Shrimp

Toasted Panko Breadcrumbs

Pan-Roasted Salmon (GF)

Maple Glaze, Celery Root Apple Slaw

Chilean Sea Bass

Crispy Leeks, Acorn Squash Purée

Pan-Seared Scallops

Cornbread Crumble, Sweet Bacon Vinaigrette,
Sweet Potato Purée

CHICKEN

Crispy Chicken Milanese

Arugula, Shaved Parmesan,
Lemon Caper Beurre Blanc

Cornbread Stuffed Chicken Breast

Sautéed Wild Mushrooms

Stuffed Chicken Breast (GF)

Fontina, Artichokes & Sun-Dried Tomatoes

Palmer's Whole Rotisserie Chicken

Sweet Red Wine Chicken Demi

VEGETARIAN

Butternut Squash Lasagna (VE)

Creamed Kale, Wild Mushrooms,
Whipped Goat Cheese

Stuffed Acorn Squash (GF) (VG)

Apricot Glaze



BUFFET DINNER

sides & salads

Winter Vegetable Risotto (VE)

Roasted Root Vegetables, Brown Butter, Sage, Parmesan

Pumpkin Ravioli

Root Vegetable Hash, Calvados Cream, Toasted Pecans

Fall Fregola Salad

Pickled Red Onion, Cranberries, Candied Pecans, Kale, Butternut Squash, Spiced Apple Cider Vinaigrette

Roasted Fingerling Potatoes (GF) (DF) (VG)

Garlic & Parsley

Yukon Gold Mashed Potatoes (GF) (VE)

Butter, Cream & Chives

Scalloped Potatoes (GF) (VE)

Caramelized Onions, Crème Fraîche, Thyme

Roasted Root Vegetables (GF) (DF) (VG)

Carrots, Parsnips & Turnips with Apple Cider Glaze

Grilled Asparagus (GF) (DF) (VG)

Lemon, Olive Oil, Sea Salt

Charred Brussels Sprouts (GF) (DF)

Guanciale & Balsamic Reduction

Haricot Vert Almondine (GF) (DF) (VG)

Caramelized Shallots, Toasted Almonds

Oven-Roasted Broccoli (GF) (VE)

Lemon, Chili, Shaved Parmesan

Autumn Salad (GF)

Butternut Squash, Frisee, Pickled Cranberries, Shaved Gouda, Warm Maple Vinaigrette

Arugula & Beet Salad

Arugula, Beets, Red Onion, Honey Goat Cheese, Dried Cranberries with a Sherry 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

Roasted Seasonal Vegetables

Olive Oil, Sea Salt, Basil



PLATED DINNER

first course

Mesclun Salad (GF)

Mixed Greens, Candied Pecans, Dried Cranberries,
Grape Tomatoes, Blue Cheese & Basil Balsamic Dressing

Charred Kale Salad

Shaved Parmesan, Toasted Garlic Crostini,
Creamy Caesar Dressing

Autumn Salad (GF) (VE)

Frisee, Arugula, Butternut Squash, Cranberries,
Shaved Gouda, Maple Vinaigrette

Pumpkin Ravioli (VE)

Root Vegetable Hash, Calvados Cream, Toasted Pecans

Heirloom Pumpkin Bisque (GF) (VE)

Brown Butter Fried Sage, Spiced Pepitas, Crème Fraîche

Balsamic Shallot and Fig Tarte Tatin (VE)

Buttery Puff Pastry, Whipped Garlic Herb Goat Cheese,
Toasted Pistachio, Micro Arugula Salad

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

Roast Sirloin Steak (GF)

Potato Parsnip Puree, Sautéed Mushrooms, Spinach, Red Wine Sauce

Espresso Rubbed Short Ribs

Roasted Garlic Mashed Potatoes, Charred Kale, 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

Cornbread Stuffed Chicken Breast

Sautéed Spinach, Crispy Wild Mushroom, Rice Pilaf, Corn Bacon Crumble

Roasted Chicken Breast (GF)

Mashed Potatoes, Tri-Color Carrots, Chanterelle Chicken Demi-Glace

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

Truffled Celery Root & Parsnip Purée, Sautéed Mushrooms

Maple Glazed Salmon (GF)

Shredded Brussels Sprouts, Sweet Potato Purée, Warm Bacon Vinaigrette

Pancetta Wrapped Pork Loin (GF)

Sweet Potato Puree, Charred Kale, Apple Cider Demi Glace

Butternut Squash Lasagna (VE)

Creamed Kale, Wild Mushrooms, Whipped Goat Cheese

Winter Vegetable Pot Pie (VE)

Seasonal Vegetables, Sage Velouté, Puff Pastry

Stuffed Acorn Squash (GF) (DF) (VG)

Apricot Glazed Stuffed Acorn Squash, Kale, Cranberry & Quinoa Salad

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

Ask us about
Craft Cocktails,
Mocktails and
CBD drinks!

+\$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.



EVENT COORDINATION

Planning

	ESSENTIAL Included with Package	ENHANCED \$2,500 investment
Customized Menu	✓	✓
Private Food & Dessert Tasting*	✓	✓
1 Site Walk-through	✓	✓
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 (ENHANCED package includes 10 hours)		✓
Rehearsal Ceremony Assistance (ENHANCED package includes 2 hours)		✓
Day-of Coordination (ENHANCED package includes 12 hours of Ceremony, Reception & Vendor Coordination)		✓
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@palmercatering.com

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