

# Wedding Guide

*summer edition*

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Discover Your Dream Day with  
Palmer's Catering & Events

*P* PALMER'S  
CATERING & EVENTS



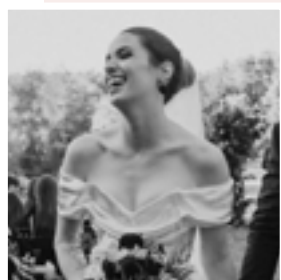
# ABOUT US

*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.

the trust  
Best of  
Weddings  
2024

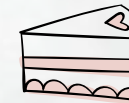
## SPECIALTIES & SERVICES

# 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 MENU](#)

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 MENU](#)

Plated Entrée [SEE MENU](#)

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*

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 \$2,400 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@palmercatering.com](mailto:weddings@palmercatering.com)

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