

PALLADIUM  
*saint louis*

• PASSED HORS D'OEUVRE MENU •

*cold*

*hot*

- Chipotle Lobster + Black Bean Tart
- Bourbon Smoked Shrimp  
on sweet potato coin
- House Smoked Salmon Tea Sandwich  
with herb cream cheese + cucumber
- Thai Chicken Salad in Sesame Cone
- Fig + Honeycomb Flatbread  
with bleu cheese
- Vegetable + Soba Spring Roll  
with plum dipping sauce
- Seared Tenderloin + Vidalia Onion Jam  
on buttered brioche
- Seared Tuna + Wasabi Aioli  
on sesame crostini
- Grilled Portobello + Mozzarella Skewer  
with tomato jam
- Smoked Paprika Hummus on Pita  
with rosemary essence
- House Smoked Chicken Crepe  
with tender leeks + tarragon
- Peruvian Potato  
with sundried tomato goat cheese
- Blood Orange + Lump Crab Salad  
in petite profiterole
- Wild Mushroom + Truffle Flatbread
- Crisp Peking Duck Spring Rolls  
with sweet chili glaze
- Maryland Crab Cake  
with whole grain mustard aioli
- Brie + Green Apple Turnover  
with cranberry chutney
- Bacon Wrapped Smoked Shrimp  
with maple glaze
- Potato Latke + Smoked Salmon  
with apple onion compote
- Tandori Chicken Satay  
with madras curry dip
- Grilled "G&W" Sausage Trio  
with local whole grain mustard
- Kobe Meatball  
with hoisin glaze
- Grilled Zucchini Involтини  
with roasted pepper + mozzarella
- Dried Tomato + Parmesan Artichoke
- Seasonal Soup Shooter (*choose 1*)  
butternut squash + crème fraîche  
lobster bisque + chives

• = vegetarian    \*not available for tastings

•special dietary restrictions accommodated upon request•



PALLADIUM  
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• BUFFET HORS D'OEUVRE MENU •

*cold*

- Blackened Tilapia + Napa Slaw Taco
- Whole Smoked Salmon  
with classical garnishes + flatbreads
- Tapenade Duo  
kalamata + smoked paprika hummus
- Pork Tenderloin + Ruby Port Demi  
with pear, radicchio + fennel slaw
- Rosemary Chicken Brochette
- Bon Bon Chicken in Zucchini Cup
- Open Face Slider  
seared tuna + wasabi aioli
- Portabella Wedge  
with spinach, artichoke + feta
- Apple Waldorf Salad Bolero  
with walnuts, grapes + cider dressing
- Antipasto Tapas Plate
- Shiitake + Buckwheat Soba Spring Roll  
with sweet thai chili sauce
- Pistachio Crusted Chicken  
with herb mustard sauce
- Beef Tenderloin Carpaccio  
arugula, caper cream + shaved asiago

*hot*

- Crispy Hoisin Shrimp Potstickers
- Petite Croque Monsieur  
with G&W black forest ham + gruyere
- Cheesy Polenta Tile  
with wild mushroom ragout
- Smoked Chicken + Apple Strudel
- Baked Brie En Croûte  
with cranberry orange marmalade
- Mini Turkey + Dill Havarti Panini  
with grilled bermuda onion
- Blackened Crab Cakes  
with black bean citrus relish + remoulade
- Sicilian Quesadilla  
onion, portabella, dried tomatoes + pesto
- Smoked Cheddar + Thyme Arancini  
with wild mushroom cream
- Carnitas Quesadilla  
with guava tamarind glaze
- Classic Toasted Ravioli  
with arabiatta sauce
- Open Face Slider (*choose 1*)  
flank steak + caramelized onions  
pork tenderloin + apple slaw
- Mini Bell Peppers  
stuffed with chorizo + saffron rice
- Leek + Stilton Potato Basket

*enhancements* (consult your sales manager for pricing)

- Classic Shrimp Cocktail  
with cocktail sauce + lemons
- New Zealand Baby Lamb Chops  
with mint chimichurri
- Mini Beef Short Rib  
over dollop of mashed potatoes
- Petite Pot Pie (*choose 1*)  
chicken, lobster or wild mushroom

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PALLADIUM  
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•STATIONS•

## *fresh salads*

### *choose 3*

#### Mixed Green Salad

with red onion, radish sprouts, fontina, toasted chickpeas + herb vinaigrette

#### Israeli Cous Cous Salad

toasted almonds, dried fruit, feta cheese + flat leaf parsley

#### Spinach Salad

with red onions, pecans, asiago + warm bacon vinaigrette

#### Apple Waldorf Salad in Boleros

bibb lettuce, walnuts, grapes, celery + cider dressing

#### Wild Rice Salad

manzanilla olives, feta + grape tomatoes

- included in silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$7 per guest

## *Trio of smoked seafood*

#### Smoked Salmon Display\*

with classical garnish + toast points

+

#### Smoked Oysters\*

with roasted garlic aioli

- included in silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$7 per guest

## *artisan cheeses*

An assortment of hand-crafted cheeses, chutneys, spiced nuts + flatbreads garnished with dried fruits + served on marble slabs\*

- included in silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$8 per guest

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## •STATIONS•

### *antipasto display*

An assortment of marinated vegetables, olives, Italian meats + cheeses served with hand crafted breads \*

- included in silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$7 per guest including attendant

### *hand-rolled sushi*

#### *choose 3*

Shrimp Roll  
with cucumber + sweet pepper

California Roll  
with crab, avocado + masago

Surf & Turf Roll  
grilled steak + chili spiked shrimp

Veggie Roll  
assorted julienne veggies

Spicy Tuna Roll  
with sesame + cilantro

House Smoked Salmon Roll  
with radish sprouts + boursin

served with pickled ginger, wasabi + soy dipping sauce

- included in silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$7 per guest

### *asian*

Red Thai Curry Stir Fry\*  
(choose 1 protein)  
chicken, pork, beef, shrimp or tofu  
assorted vegetables + jasmine rice

Vegetable + Soba Spring Rolls

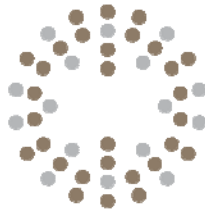
Steamed Chicken Pot Stickers

Crab Rangoon

- additional \$2 per guest for silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$9 per guest

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PALLADIUM  
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•STATIONS•

*risotto • polenta • pasta*

**choose 1**

Shallot + Garlic Risotto

Sharp White Cheddar Mac N' Cheese

Penne Pasta + Roasted Tomato Sauce or Basil Cream Sauce

with smoked chicken, bacon, tomato, mushroom, parmesan + grilled vegetables

- included in silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$7 per guest including attendant

*seafood* (ask your sales manager about ice sculptures)

Chilled Shrimp, Crab Claws, Oysters on the Half Shell + Ceviche  
with bourbon remoulade, cocktail sauce, mignonette + fresh lemon

- additional \$10 per guest for silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$18 per guest

*carving*

**choose 1**

Orange Rosemary Glazed Pork Loin • stone-ground mustard + roasted garlic aioli  
with an assortment of hand-crafted breads, rolls + whipped butter

Grilled Peppercorn Encrusted Flank Steak • tomato chutney + creamed horseradish  
with an assortment of hand-crafted breads, rolls + whipped butter

House Smoked Turkey Breast • cranberry relish + country mustard  
with an assortment of hand-crafted breads, rolls + whipped butter

- included in silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$8 per guest including carver

**Enhancement**

Herb Encrusted Beef Tenderloin • creamed horseradish + choron sauce  
with an assortment of hand-crafted breads, rolls + whipped butter

- additional \$2 per guest for silver + platinum hors d'oeuvre package
- all other packages - \$10 per guest including carver

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PALLADIUM  
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•BUFFET MENU•  
*choose 1 of each*

*salads*

Park Place Salad

mixed baby greens with roasted sweet peppers, radish sprouts, artichokes, shredded parmesan + frizzled parsnips with herb vinaigrette

Mediterranean Salad

sweet gem lettuce, arugula & radicchio, plum tomatoes, kalamata olives, cucumber + feta cheese with balsamic vinaigrette

Spinach + Arugula Salad

citrus, melted red onion, pepita + manchego  
with roasted shallot dressing

*vegetables*

Charred Winter Vegetables + Garlic Aioli

Pole Beans + Asparagus Medley with Garlic Polenta Croutons

Late Harvest Succotash with Corn, Lima Beans, Sweet Pepper + Red Onion

Honey Roasted Carrot, Parsnip + Roasted Red Pepper

*pastas*

Orecchiette Pasta

with broccoli in a sundried tomato broth

Penne Pasta with Sharp Cheddar + Smoked Chicken

with horseradish breadcrumb

Brown Butter Sage Tortellini

with mushrooms, bacon + scallion

Rigatoni Pasta Arabiatta

with arugula, pancetta + shredded asiago

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PALLADIUM  
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•BUFFET MENU•

*entrees*

*choose 1*

Grilled Salmon Filet + Lemon Chive Butter  
with sautéed rainbow chard

Stuffed Chicken Breast of Wild Mushroom Ragout  
with sweet potato hash

Thyme Roasted Chicken Breast, Prosciutto + Provolone  
with white + wild rice

Slow Roasted Southwest Brisket of Beef  
with horseradish whipped potatoes

Beef Bourguignon  
with parsleyed egg noodles

New York Smoked Strip Loin + Cabernet Demi Glace  
with mini twice baked potatoes

Roasted Pork Loin + Cider au Jus  
with apple cranberry stuffing

Eggplant Roulade with Goat Cheese, Arugula, Roasted Peppers + Mushrooms  
with Israeli cous cous

*entree enhancements*

please add \$5 per guest

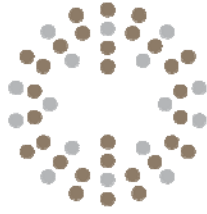
Pan Seared Sea Scallops  
with grilled polenta + tomato coulis

Carved Beef Tenderloin, Wild Mushroom + Onion Ragout  
with rough mashed bleu cheese potatoes

Grilled Long Island Duck  
ruby port reduction + dried cherry wild rice

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PALLADIUM  
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• SEATED + SERVED MENU •

*appetizers*

*choose 1 OR choose 1 soup from next page*

included in platinum seated + served package  
all other packages - \$5 per guest

Pan Seared Lump Crab Cake  
black bean salsa + ancho chili aioli

Sautéed Shrimp Scampi  
with tomato orzo + asparagus

Beef Carpaccio  
dressed arugula, shaved asiago + caper cream

Braised Short Rib Ravioli  
wilted spinach, crisp shallots, gorgonzola + cabernet demi glace

Wild Mushroom Phyllo Purse  
with sherry cream sauce

Eggplant Roulade  
with goat cheese, arugula, roasted peppers, mushrooms + tomato coulis

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PALLADIUM  
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• SEATED + SERVED MENU •

*soups + salads*

*choose 1*

Smoked Tomato + Red Pepper Bisque  
with grilled cheese straw

Zucchini Parmesan Soup  
topped with crème fraîche

Lobster Bisque  
sherry crème fraîche + chive

Curried Butternut Squash + Pear Soup  
with frizzled onions

Park Place Salad  
mixed baby greens with roasted sweet peppers, radish sprouts, artichokes,  
shredded parmesan + frizzled parsnips with citrus herb vinaigrette

Grilled Romaine + Radicchio Caesar Salad  
reggiano parmesan + rye croutons with traditional caesar dressing

Apple Waldorf Salad  
bibb lettuce, walnuts, grapes, celery + cider dressing

Baby Spinach + Arugula  
wild mushrooms, frizzled parsnip, diced egg, teardrop tomatoes + pecan bacon  
with sherry vinaigrette

*salad enhancements*

please add \$3 per guest

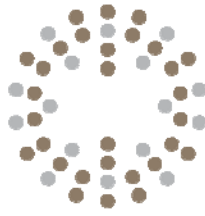
Baby Sweet Gem Lettuce  
roasted beets + pistachio crusted goat cheese with sundried tomato dressing

Port Wine Poached Pear Salad + Bibb Lettuce  
candied pecans + crumbled gorgonzola with roasted shallot vinaigrette

Tuscan Ratatouille Terrine  
leek, zucchini, sweet peppers, scallions + eggplant  
with micro greens, fanned balsamic baked bermuda onion + rosemary flatbread  
drizzled with roasted tomato vinaigrette

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PALLADIUM  
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• SEATED + SERVED MENU •

*entrees*

*choose 1*

Grilled Mahi Mahi + Thai Red Curry Sauce  
baby bok choy + sweet red peppers

Ginger Soy Glazed Salmon Filet  
jasmine rice + stir fry vegetables

Chicken Breast Stuffed with Apple + Cornbread Dressing with Cider au Jus  
wild rice + pole beans

Roasted Chicken Breast with a Broken Tomato Ragout  
grilled polenta + sautéed asparagus

Pork Loin Stuffed with Dried Fruit Chutney + Cranberry Zinfandel Sauce  
with rice blend + haricot vertes

Braised Rosemary Beef Short Ribs + Natural Garlic au Jus  
yukon gold mashed potatoes + haricot vertes

Grilled Beef Tenderloin Filet + Cabernet Shallot Demi Glace  
roasted root vegetables + julienne vegetables

Eggplant Napoleon  
with roasted tomatoes, goat cheese, basil + sweet pepper coulis

Butternut Squash OR Wild Mushroom Ravioli  
in a brown butter sage sauce + swiss chard

*entree enhancements*

please add \$5 per guest

Surf-n-Turf • Grilled Scallop + Petite Tenderloin in Garlic Chili Demi Glace  
with seasonal vegetables + risotto cake

Grilled Long Island Duck  
on melted leeks, baby carrots, spinach, plum chutney + ruby port reduction

please add \$8 per guest

Fire Roasted New Zealand Lamb Chops + Sundried Cherry Chutney  
grilled asparagus + manchego potato gratin

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•DESSERT MENU•

*passed*

**choose 1**

included in hors d'oeuvre menu packages, not included in wedding packages

Hand-Rolled Truffles (*choose 3*)

pistachio, coconut, chai, ginger, orange cardamom + double chocolate

Stuffed Macaroons (*choose 3*)

traditional, chocolate, pomegranate + pumpkin

Miniature Cheesecakes

amaretto, vanilla + turtle

Petite Fruit Tarts (*choose 3*)

chocolate pear, apple cranberry, blood orange + raspberry, pecan pie

French Beignets

chocolate hazelnut dipping sauce

Spiked Hot Chocolate (*choose 1*)

demitasse of kahlua, grand marnier, amaretto + irish cream

*stationed*

**choose 1**

included in buffet menu packages, not included in wedding packages

Petite Sweets

assortment of truffles, macaroons + petit fours

Taste of Europe (*choose 3*)

english trifle, french cheese blintz, german apple strudel + swiss chocolate roll

Cupcake Display (*choose 3*)

german chocolate

red velvet cake with cream cheese icing

chocolate cake with dulce de leche icing + white chocolate shavings

vanilla cake with citrus icing + candied kumquats

spice cake with vanilla icing + crushed pistachio

Black Tie Affair

opera torte, mini black-n-white cookies, white + dark chocolate layered

mousse, cookies-n-cream cupcakes + swirled cheesecakes bites

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PALLADIUM  
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## •DESSERT MENU•

*plated*

### *choose 1*

included in seated dinner menu packages, not included in wedding packages

Green Tea Pomegranate Panna Cotta  
with wonton crisp

Citrus Tres Leches  
with cinnamon churro

Gingerbread Trifle  
in bolero with lemon cream cheese mousse

Apple or Pear Galette  
with a warm boozy caramel sauce + calvados anglaise

Opera Torte  
layers of chocolate cake, ganache + coffee french butter cream  
drizzled with white + dark chocolate sauce

Pumpkin Cheesecake  
with cinnamon anglaise

Flourless Chocolate Cake  
garnished with fresh seasonal berries, crème anglaise + raspberry coulis

*enhancements* (consult your sales manager for pricing)

Flambé Station (*choose 1*)  
Bananas Foster, Crepes Suzette or Cherries Jubilee

Dessert Martinis

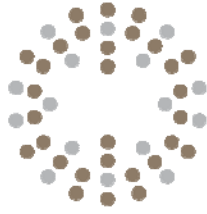
Warm Mini Chocolate Chip Cookies with milk shooters

*Wedding Packages*

Your Wedding Cake Sliced + Served on a Painted Plate  
included in all wedding packages

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## *Wedding Enhancements*

*(consult your sales manager for pricing)*

Individual Chocolate Covered Strawberries  
added to your plated wedding cake

Petite Sweets  
assortment of truffles, macaroons + petit fours  
added to you cake station

Sweets To Take Home *(choose 1)*

Candy bar  
as assortment of candies in glass jars + miniature take-out boxes included

Cookie bar  
cookies + stuffed macaroons galore! your choice of colors + flavors, bags included

Mini Caramel Apples  
individual mini caramel apples in an assortment of flavors + bags included

## • ADDITIONAL ENHANCEMENTS •

*Make you party unforgettable  
with an extra touch to your dinner.*

Artisan Cheese Display

Cocktail Shrimp in an Ice Bowl

Custom Ice Sculptures

Champagne Toast

Served First Course

Tableside Service

Sorbet Intermezzo

End of the Night Tapas

Coffee Bar

Cordials

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