



PRINCE BUFFET Wedding **PACKAGE**

5 Hour Reception, 4 hours Open Bar, Champagne Toast, Private Hospitality Suite, White Linens, Colored Napkins, Complimentary Cake Cutting Service, Silver or Gold Chiavari Chairs

HORS D'OEUVRES

(Select 6)

Cold Hors D'oeuvres

Vegetable Crudité

Cheese Crudité

Tomato Bruschetta with Toasted Crostini

Seasonal Fruit Display

Hummus with Pita Bread

Hot Hors D'oeuvres

Crispy Vegetable Spring Rolls with Sweet Chili Sauce

Coconut Shrimp

Pot Stickers

Stuffed Mushroom

Honey-Sesame Glazed Chicken Satay with Spicy Peanut Sauce

Spinach and Artichoke Dip

Chicken Quesadilla

SERVED SALAD

(Select 1)

Heirloom Salad

Mixed Baby Greens with Tomato, Cucumber, Carrots, Red Onion with Creamy Buttermilk

Ranch Dressing

Caesar Salad

Romaine lettuce, Homemade Croutons, Parmesan cheese mixed with Caesar Dressing

ENTREES

(Select 3 Entrees and 3 Accompaniments)

Chicken Saltimbocca

Chicken Peperonata

Herb Roasted Chicken

Herb Stuffed Turkey Breast

Sliced Top Round with Mushroom Sauce

Steak Medallions with Vegetables

Beef Roulade

Dijon Rosemary Crusted Pork Loin

Pork Roulade

Salmon Provencal

Chicken Broccoli over Penne Pasta

Shrimp Boscaiola

Baked Lasagna

Herb Long and Wild Rice

Spanish Rice

Rice Pilaf

Roasted Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes

Steamed Seasonal Vegetables

Broccoli au Cauliflower Polonaise

Sautéed Baby Carrots with Herb Butter

Green Beans with Roasted Red Peppers

ALL FOOD AND BEVERAGES ARE SUBJECT TO A 22% SERVICE CHARGE, 6% STATE TAX. MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE



QUEEN PLATED Wedding PACKAGE

5 Hour Reception, 4 hours Open Bar, Champagne Toast, Private Hospitality Suite, White Linens, Colored Napkins, Complimentary Cake Cutting Service, Silver or Gold Chiavari Chairs

HORS D'OEUVRES

(Select 6)

Cold Hors D'oeuvres

Cheese Crudité
Vegetable Crudité
Assorted Deli Platter
Seasonal Fruit Display
Chicken Salad Sandwiches
Mini Sweet or Savory Tartlets

Hot Hors D'oeuvres

Crispy Vegetable Spring Rolls with Sweet Chili Sauce
Coconut Shrimp
Scallops Wrapped in Bacon
Stuffed Mushroom
Chicken Satay Skewers
Mini Chicken Cordon Bleu
Swedish Meatballs
Pesto Shrimp Skewers
Boneless Chicken Wings with Celery Sticks

SALAD

(Select 1)

Heirloom Salad

Mixed Baby Greens with Tomato, Cucumber, Carrots, Red Onion with Creamy Buttermilk Ranch Dressing

Caesar Salad

With Romaine Lettuce, Homemade Croutons, Parmesan cheese, with Easy Homemade Caesar Dressing

Spinach Salad

Baby Spinach with Crumbled Bacon Lardons, Bleu Cheese and Baby Heirloom Tomatoes
Served with a Bacon Blue Dressing

ENTREES

(Select 2 Entrees and 2 Accompaniments)

Chicken Piccata Sautéed Chicken Breast Served with a Lemon Caper Butter Sauce
Caramelized Chicken Breast Served with an Exotic Mushroom Pan Sauce
Herb Roasted Chicken Roasted Chicken Breast with Natural Pan Juices and Fresh Herbs
12 oz New York Strip Steak Fresh Cut Strip Steak topped with a Merlot Demi-Glaze
Steak Medallions Peppered Medallions with Onions and Tri-Colored Peppers
Salmon Seared with a Lemon-Butter Crumb

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KING PLATED Wedding PACKAGE

5 Hour Reception, 4 hours Open Bar, Champagne Toast, Private Hospitality Suite, White Linens, Colored Napkins, Complimentary Cake Cutting Service, Silver or Gold Chiavari Chairs, Up lighting

HORS D'OEUVRES

Stations

(Select 2)

Italian served fresh tortellini and grated parmesan cheese with breadsticks

American presented with hamburger sliders, hot dogs and classic French fries

Mexican packed with tortilla chips, ground beef, warm cheese, pico de gallo, shredded cheese, cilantro and black olives

Mediterranean filled with pita bread, hummus, baba ghanouj, fried cauliflower with tartar, fresh olives and feta cheese

Soft Pretzel Station completed with pretzel twists and pretzel bites with decadent dips

Potato Bar featuring potato wedges, baked potatoes, fries and tater tots

Cold Hors D'oeuvres (Select 3)

Cheese Crudité

Vegetable Crudité

Assorted Meat Platter

Tuna Tartare with Sliced Cucumber

Caprese Display

Tea Sandwiches

Hot Hors D'oeuvres (Select 3)

Homemade Mac & Cheese

Beef Wellington

Mini Quiche

Mini Crab Cakes

Chicken or Beef Skewers

SALAD

(Select 1)

Bleu Salad

Mixed Greens, Apples, Bleu Cheese Crumbles, Candied Walnuts dressed with Raspberry Vinaigrette

Harvest Salad

Blend of Greens topped with Bermuda Onions, Seasonal Fruit, Goat Cheese and Pumpkin Seeds tossed in Apple Cider Vinaigrette

ENTREES

(Select 2 Entrees, 2 Accompaniments & Chef's Choice Vegetarian Dish)

Filet Mignon Grilled 8oz. Beef with a Red Wine Reduction

Prime Rib Roasted 12oz Beef with Crushed Herbs Served with Au Jus Sauce

Mediterranean Stuffed Chicken Stuffed and Baked with Spinach, Mozzarella Cheese and Fresh Tomatoes

Chicken Grilled Chicken Breast with Mango Salsa and Cilantro

Stuffed Flounder Stuffed Lump & Claw Crab Meat with White Wine & Lemon-Crème Sauce

Salmon Broiled Filet Topped with Tomatoes and Cucumbers

Pork Loin Stuffed with Apple Walnut and Cinnamon Butter

Addl. Charge per person for combination plate of Filet Mignon with Jumbo Lump Crab Cake
Addl. Charge per person for combination plate of New Zealand Lamb Chops with Chicken Breast

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Middle Eastern Wedding Package

5 Hour Reception, 4 hours Open Bar, Champagne Toast, Private Hospitality Suite, White Linens, Colored Napkins, Complimentary Cake Cutting Service, Silver or Gold Chiavari Chairs

Cold & Hot Maza

*Hummus
Baba ghanouj
Grape leaves
Olive salad
Mhammara
Labne
Pita Bread
French Fries
Cheese Buddok
Meat Pies*

SALAD

Fattoush Salad

Romaine lettuce, tomatoes, cucumbers, green peppers, onions, red cabbage, parsley topped with fried pita bread mixed with olive oil, sumac and pomegranate molasses

ENTREES

(Select 2 Entrees)

All entrees will be served with rice and grilled vegetables

*Sheesh Tawool
Shish Kabob
Kefta Kabob*



BEVERAGE ARRANGEMENTS

BEER & WINE

All packages come with our Canyon Road Winery house wines *Merlot, Chardonnay, Cabernet Sauvignon, White Zinfandel and Pinot Grigio, Beer select 3 of the following bottled brands * Miller Light, Michelob Light, Budweiser, Yuengling, Corona, Heineken, Guinness, Sam Adams

MIXERS

We proudly serve Pepsi products: Pepsi, Diet Pepsi, Starry, Mountain Dew, Ginger Ale, Sweetened Brisk Iced Tea, Lemonade, Grenadine, Lime Juice, Sour Mix, Triple Sec, Club Soda, Orange, Cranberry and Pineapple Juices

LIQUOR includes

Jack Daniels Whiskey
Seagram's 7 Whiskey
Jim Bean Bourbon
Johnnie Walker Red
Dewar's Scotch
New Amsterdam Vodka
Captain Morgan's Spiced Rum
Bacardi Rum
Malibu Coconut Rum
Tanqueray Gin
Jose Cuervo Tequila
Southern Comfort
Amaretto Di Amore
Sambuca
Kahlua
Triple Sec
Sweet & Dry Vermouth
Peach Schnapps

TOP SHELF LIQUOR

Crown Royal
Canadian Whiskey
Knob Creek Bourbon
Johnnie Walker Black
Grey Goose Vodka
Bacardi 151 Rum
Bombay Gin

Hennessy VS
Disaronno
Amaretto
Bailey's Irish Cream
Grand Marnier
Cordon Rouge
Chambord



Wedding Policies

- Minimum 140 guests for Saturday receptions May thru October and reach a total of \$10,000.
- A 10% discount off wedding packages for Friday and Sunday (non-holiday) wedding reception. (10% discount does not apply to add on items or upgrades) Additional hour of room/staff is \$500 per hour and must be confirmed at least two weeks prior to event.
- Children prices are as follows: No charge for children under 3 years of age. \$30 per child 3-12. Each will receive a plated meal of chicken fingers and French Fries. \$7 discount offer any package for all teenagers, service people (DJ, photographer, etc.).
- Service People (DJ, Bakery, Florist, etc.)- have access to the ballroom 3 hours prior to wedding time.
- Wedding tasting is offered upon request.
- Items pertinent to the wedding such as favors, seating cards (in alphabetical order), etc. are the responsibility of the wedding party. Under special circumstances these items must be delivered the morning before the wedding and labeled with the names of the bride & groom. Please remove sticker from toasting glasses and wrappers from candles if applicable. There will be a fee for any special set-up required.
- Final arrangement (ie. Choice of menu, estimated guest count, napkin color, number of guests at head table) must be made at least 90 days in advance.
- The final payment and final number of guests with EXACT menu choice count will be required 14 days prior to the function. The client is also responsible for paying for any additional guests served above the final count. We will be prepared to serve 5% over the final count ordered.
- The Palace Center does not assume responsibility for the damage or loss of any merchandise or article left in the banquet facility prior to, during or following the function.
- We will hold a date for a tentative booking without obligation for 10 days. Within the 10 days we must receive a signed contract and a 20% deposit of estimated food and beverage, or the date will not be held. The deposit securing the booking is forfeited if the function is cancelled for any reason, unless the specified date and time are rebooked with another wedding of equal or greater size.
- All special arrangements are subject to approval. Decorations and/ or displays may not be attached to walls, doors or ceilings.
- All food and beverage items must be prepared and presented by The Palace Center, with the exception of the wedding cake and desserts. Any food or beverage items remaining from your function cannot be removed from the premises (with the exception of the desserts that are provided by patron and cake).
- For everyone's safety and comfort, we reserved the right to refuse alcoholic beverage service to any guest at the function who is not 21 years of age and/ or to limit the consumption of any guest.