



## *DLS and The Palladium*

Allow DLS EVENTS LLC to be your full service caterer, committed to providing the highest level of service and extraordinary cuisine, along with complete event support and coordination in collaboration with the Palladium event team.

We are delighted to offer the following suggested menus for your upcoming event, and our talented culinary specialists are standing by to develop custom and distinctive menus tailored for your function.

With our years of experience, and our partnerships with the most accomplished producers, designers and technicians; let us be your complete event support team.

We look forward to exploring with you how we can most be an asset toward the success of your special event !

*Learn more about DLS EVENTS at [www.dlseventsllc.com](http://www.dlseventsllc.com)*

## *Tray Passed hors d'Oeuvres*

### California Shrimp on a Skewer

jumbo prawns served chilled on a skewer topped with a finely minced pico de gallo

### Thai Chicken Sate

tangy peanut sauce

### Seared Ahi on Waffle Potato Crisp

drizzled with a wasabi vinaigrette

### Coconut Chicken on a Skewer

sweet apricot dipping sauce

### Bite size Seafood Tostada

julienne of seared mahi mahi on tortilla crisp with pickled cabbage and avocado sauce

### Minced Chicken in Lettuce Cup

hoisin and plum sauces

### Mini Falafel Balls

drizzled with tahini, served with a wood pick

### Sweet Potato Fries in a Cone

ketchup dipping

### Chilled Cherry Soup in a Demitasse Cup

refreshing balance of sweet and tart

### Pan Fried Veget. Potstickers

sesame soy glaze

### Beef Sliders & Veggie Burger Sliders Miniature Grilled Rubeen Sandwiches

our own tangy relish

on cocktail rye grilled golden brown

### Turkey Meatballs with Cranberry Glaze

wood pick

### Proscuitto and Melon

thin slices of Parma proscuitto wrapped around cantalope wedge

### Bruschetta Pomodoro

roasted roma tomato, basil and garlic on toasted baguette

### Eggplant Chevre Fritter

sun dried tomato vinaigrette

### Medley of Wild Mushroom Confit

in a bite size pastry bouchet drizzled with a sherry vinaigrette

### Goat Cheese Empanadita

caramelized onion

### BBQ Chicken Pizza Bites

red onion

### Smoked Duck Tacos

scallion pancake

### Crab Cakes

dollop of remoulade

### Tenderloin of Beef on Crostini

horseradish cream

## COCKTAIL STATIONS

### *Mediterranean Appetizer Station*

Bruscheta Pomodoro

toasted crostini and petite breadsticks

Hummus and Toasted Pita Triangles

cruets of extra virgin olive oil

Cascade of Fresh Vegetable Crudite

with onion pistachio dip and roasted eggplant dip

### *Tapas Table*

*displayed in traditional terra cotta potteryware*

Sauteed Marinated Mushrooms

with garlic, sherry and parsley

Eggplant Caviar

with onion and tomato

Chilled Calamari Salad

Paprika Roasted Spanish Almonds

Assorted marinated Spanish Olives

### *A Taste of Zabar's*

zabar's mini knishes

marinated mushrooms

pickles, olives and gherkins

marinated artichokes

assorted italian breadsticks

### *Asian Pu Pu*

Minced Chicken in Lettuce Cups

with a dollop of hoisin sauce

Vegetarian Potstickers

presented on a won ton crisp with a soy-sesame glaze

Seafood Shu Mai

rice wine vinegar and soy sauce for dipping

Fried Won Ton Strips

with a spicy mustard and ketchup dip and a sweet apricot dip

# An After Party Reception

## Tray Passed “Supper” Delights

Grilled Cheese Finger Sandwiches  
with  
Tomato Bisque in a Demitasse Cup

Cheeseburger Sliders  
our own tangy relish

Scrambled Egg on Brioche Toast topped with Sevruga Caviar  
drizzle of creme fraiche

Mini Fried Ahi Tacos  
wasabi slaw

Chicken or Vegetarian Pan Fried Potstickers  
sesame ginger glaze, served on a won ton crisp

Milk & Cookies  
chocolate chip, peanut butter and snickerdoodle cookies,  
hot right out of the oven, presented with 2% chilled milk in shot glasses

## FOOD STATIONS

### Bistro

Braised Short Ribs of Beef

caramelized onion ragout

Roasted Breast of Chicken with Figs and

Pommes Frites

Chopped Nicoise Salad

haricot vert, new potato, roasted beets, chopped egg, dijon vinaigrette

### Pastas

Citrus Salmon Fusilli

pink vodka sauce

Cheese Tortellini

garlic butter and fresh herbs

Hearty Beef Lasagna

ricotta and mozzarella

Classic Caesar Salad

### Asian

Chinese Chicken Salad in a Box

soy sesame ginger dressing in a chinese to go box with chopsticks

Stir Fried Vegetables in a Giant Wok

cherry tomatoes, shredded jicama and tossed with a lime vinaigrette

Beef with Broccoli

Prawns in Garlic Sauce

Yang Chow Fried Rice

Platter of Orange Slices

### Carvery

Santa Maria Tri Tip Roast

au jus, caramelized onions, horseradish sauce

dinner rolls for sandwiches with mustards

Roast Turkey

cranberry relish

cornbread muffins for sandwiches

Garlic Roasted Mashed Potatoes

Baby Field Greens with Roasted Cranberries and Glazed Walnuts

herb croutons, red wine vinaigrette

### Italian

#### Antipasta Display

the finest in meats, cheeses and marinated vegetables from Parma and Genoa

#### Tuscan Roasted Breast of Chicken

fresh herbs and white wine

#### Orzo with Shrimp and Bay Scallops

citrus sauce

#### Roasted Baby Potatoes

olive oil and rosemary

### Americana Stations

#### Cheeseburger Sliders

with our own tangy relish

#### Shrimp Cocktail in a Paper Cone

cocktail sauce

#### Shoestring French Fries

#### Mac ' n Cheese Bites

#### Buttermilk Wash Fried Chicken

the original Georgia recipe

#### Memphis style Baby Back Ribs

slow cooked to perfection

#### Iceberg Wedges

chilled wedges with chopped tomato and hard boiled egg,  
bleu cheese and 1000 island dressings

#### Mini Cornbread Muffins

served warm with honey butter

#### Maple Citrus Roasted Filet of Fresh Atlantic Salmon

marinated with a reduction of fresh citrus juices and vermont maple syrup  
garnished with a topping of crispy fried onions

#### Garlic Roasted Mashed Potatoes

#### Winter Salad of Mixed Baby Field Greens, Grilled Bosc Pears

and Glazed Walnuts

apple cider vinaigrette

# Pre Club or Concert VIP Reception

## Cocktail Appetizer Buffet

Charcuterie Cutting Board of Imported & Domestic  
Cheeses and Meats  
crackers and rounds

Platter of assorted Sushi Rolls  
california roll, spicy tuna roll, cucumber/avocado roll

Thai Chicken Sate  
tangy peanut sauce

Parmesan Flatbread with Wild Mushrooms and Sweet Onion

Bruschetta Pomodoro  
toasted crostini

Pan Fried Potstickers  
soy sesame glaze

# *A Holiday Celebration!*

## Specialty Offerings for Guest Arrival

### Tray Passed Egnog Screammers

with tia maria and dusted with freshly ground nutmeg, in shot glasses

### Tray Passed Spiked Christmas Punch

## Tray Passed Hors d'oeuvres

### Baked Brie in Puff Pastry

chopped walnuts and brown sugar

### Silver Dollar size Potato Pancakes

topped with caramelized Apples

some topped with poached Pear and melted Brie Cheese

### Crab Salad on an Endive Leaf

## Food Stations

### Holiday Carving

#### New York Strip Roast

au jus, caramelized onions, horseradish sauce

with petite sourdough rolls for sandwiches

#### Roasted Breast of Turkey

giblet gravy and cranberry relish, with cornbread muffins for sandwiches

#### Fried Potato Skins

crispy idaho halves with melted cheddar and mozzarella cheeses and chopped scallion

with selected toppings:

chopped smoked applewood bacon, sour cream, guacamole and fresh pico de gallo

#### Hearty Lobster Bisque

served in footed mugs with a garlic crouton

#### Winter Salad of Mixed Baby Field Greens, Tapenade Croutons,

Grilled Anjou Pear and crumbled Gorgonzola Cheese, balsamic vinaigrette

#### Grilled Vegetable Napolean

layers of perfectly charred winter vegetables and puff pastry

drizzled with a classic marinara sauce

#### Fusilli Pasta with Citrus Roasted Fresh Atlantic Salmon

with english peas, tossed in a light citrus sauce

#### Grilled Baby Red and Yellow Beets with Burrata

roasted pine nuts, raspberry vinaigrette

#### Parmesan Flatbread with Porcini & Wild Mushrooms and Sweet Onion

presented under heat lamp



## A PLATE SERVED DINNER

### FIRST COURSE

Winter Salad of Mixed Baby Field Greens, Tapenade Croutons,  
roasted Cranberries and crumbled Feta Cheese  
balsamic vinaigrette

Artisan Breadbasket  
petite rolls, breadsticks and flatbreads with sweet butter

### ENTREE COURSE duo plate

Maple Soy Breast of Chicken  
roasted with a reduction of fresh citrus juices,  
soy sauce and maple syrup and topped with a garnish of crispy fried onions

and

Petite Grilled Sirloin Steak  
dollop of horseradish sauce

Garlic Roasted Mashed Potatoes

Sauteed Haricot Vert with caramelized Pearl Onions

### VEGAN ENTREE ALTERNATE

Composed plate of Winter Grilled Vegetables  
marinated and perfectly charred seasonal vegetables  
with Garlic Roasted Mashed Potatoes and Sauteed Haricot Vert

# A BAR/BAT MITZVAH CELEBRATION

## Kids Appetizer Buffet

Cheeseburger Sliders  
Chicken Tacquitos  
guacamole and salsa fresca  
Pigs in a Blanket  
mustard and ketchup dipping sauce  
French Fries in a Cone

## Buffet Dinner for The Kids

Chinese Chicken Salad in a Box  
with a classic soy-ginger-sesame dressing  
presented in a chinese to go box with chopsticks  
Orange Chicken  
Yang Chow Fried Rice  
Chow Mein Noodles  
Platter of Orange Slices

## Adults Buffet Dinner

Mediterranean Chopped Salad  
chopped iceberg, romaine, vine ripened tomato, cucumber, scallion,  
garbanzo bean, shredded provolone cheese and black olive, red wine vinaigrette  
Chicken Kebab  
with sweet onion, tahini sauce drizzle  
Sirloin Kebab  
marinated with red wine and fresh herbs, with mushroom  
Rice Pilaf  
fresh herbs, vermicelli noodles and roasted pine nuts  
Basket of warm Pita and Flatbread

## Dessert Buffet for Kids of all ages

Hot Chocolate Brownie Ice Cream Sundae Bar  
with premium vanilla ice cream, hot fudge, rainbow sprinkles, nut topping, crushed oreo  
cookie, maraschino cherries and fresh whipped cream

## BUFFET LUNCHEONS

Roasted Breast of Chicken Sandwiches on Focaccia  
with butter lettuce, sliced tomato and sun dried tomato aioli

Caprese Sandwich on Baguette  
mozzarella, vine ripened tomato and basil aioli

Italian Chopped Salad  
chopped iceberg and romaine, roma tomato, cucumber, scallion,  
garbanzo bean with shredded provolone cheese  
and tossed with a red wine vinaigrette, julienne of genoa salami on side  
Fusilli Pasta Salad Primavera  
with julienne of vegetables

Fresh Seasonal Fruit and Berry Salad  
Basket of assorted Petite Rolls and Sweet Butter  
Platter of assorted Gourmet Cookies, Brownies and Lemon Bars



Classic Ceasar Salad  
shaved parmesan, garlic croutons  
Chopped Tomato, Cucumber and Onion Salad  
balsamic vinaigrette  
Fingerling Potato Salad  
scallions and fresh dill, champagne vinaigrette

### *Carvery*

Chef Carved Santa Maria Tri Tip  
caramelized onion, hickory sauce, grainy mustard  
sourdough dinner rolls for sandwiches

Chef Carved Roasted Breast of Turkey  
cranberry relish and dijonaise  
cornbread muffins for sandwiches

Strawberry Shortcakes  
Individual Flourless Chocolate Cakes

# *A Fabulous Dessert Reception*

## TRAY PASSED DELIGHTS

Warm Apple Tart Ta Tin Tartlettes

drizzled with creme anglaise

Lemon Mousse in a Shot Glass

topped with a fresh blueberry and garnished with a mint sprig

Warm Espresso and Chocolate Chip Cookies

right out of the oven!

## DESSERT BUFFET

Imported and Domestic Cheese Board

presented on a huge butcher black cutting board with crackers and rounds

garnished with grape clusters and apple and pear slices

Miniature Fruit Tarts

custard

Assorted Icebox Shots

chocolate mousse with cake crumbs, lemon raspberry, southern banana pudding

Assorted Cake Lollipops Display

Red velvet, vanilla bean, dark chocolate truffle

French Macaroons

rainbow display

Fresh Seasonal Berry Cup with a dollop of Fresh Whipped Cream

## COFFEE STATION

Premium French Roast and Decaffeinated French Roast Coffee Service

and Tea Service, with flavorings

OR

OPTIONAL CAPPUCCINO BAR

expert barista service from a fully appointed machine

Espresso, Mocha, Cappuccino, Cafe Americano, Latte

Additional dessert possibilities are endless . . .

Chocolate Fountain	Ice Cream Sundae Bar
Miniature Cup Cakes	Cookies, Squares & Bars
Tiramisu & Trifle	Old Fashioned Pie Store
Individual Cobblers	Indulgent Cakes
Sorbets	Mini Donuts
Creme Brulee	Classic Flan

. . . and more

## **SNACKS**

“Farmer’s Market” Fresh Vegetable Crudite with Roasted Dips

Imported and Domestic Cheese Display  
crisps and crackers, apple and pear slices & grape clusters

Hummus and Toasted Pita Triangles

Tri Color Tortilla Chips with Guacamole and Salsa

Assorted Tea Sandwiches

Fresh Popped Popcorn, Pretzels & Roasted Nuts

Milk & Cookies

freshly baked chocolate chip, snickerdoodle, peanut butter  
and espresso cookies with chilled 2% milk shooters

# CONTINENTAL BREAKFAST

## Coffee Station

French Roast, Decaffeinated French Roast and Tea Service  
served with full selection of sweeteners and creamers,  
teas and herbal teas

Fresh Squeezed Orange Juice and Grapefruit Juice

Baskets of assorted regular and miniature Bagels  
with Cream Cheese and Low-Fat Cream Cheese  
Baskets of mini Croissants, Muffins and Cinnamon Rolls  
butter and marmalade

## Fresh Fruit Platter

seasonal melons, pineapple, grapes and berries  
Bowls of Whole Fruits  
bananas, apples, tangerines

## Barista Service

Premium Roasts from a fully appointed cart  
espresso, latte, capucinno, mocha, cafe americano

## Additional Continental Breakfast Options

Individual Yogurt Parfaits

Individual Boxed Cereals

regular and skim milks

Nova Lox Platter

finest hand cut lox, presented with sliced bermuda onion, vine ripened  
tomato, cucumber and swiss cheese with capers and lemon wedges

Steel Cut Oatmeal

toppings of seasonal berries, raisins, brown sugar, toasted walnuts

Breakfast Sandwich

scrambled egg, smoked applewood bacon, cheddar cheese  
on a toasted croissant or six grain artisan whole wheat

Breakfast Burrito

scrambled egg, chicken apple sausage, pico de gallo and avocado salsa

Breakfast Pizza

smoked salmon, dill cream cheese and caramelized onion

## **SEATED BREAKFAST OR BRUNCH**

### **Beverages**

French Roast Coffee and Decaffeinated Coffee Service  
Fresh Squeezed Orange and Grapefruit Juices  
Herbal Teas

### **Set on the Table**

Baskets of miniature assorted Freshly Baked Breakfast Pastries  
Croissants, Muffins, and Cinnamon Rolls with sliced Banana Bread  
served with sweet butter, marmalades and cream cheese

### **Entrée Selections**

Classic Eggs Benedict with Hash Browns  
hollandaise sauce

Frittata of Roasted Seasonal Vegetables with Home Fries  
gruyere and parmesan cheeses

Cinnamon Swirl French Toast, Strawberry-Banana Salsa  
hot maple syrup

Huevos Rancheros on Tortilla Crisp with Fresh Fruit  
charred tomatilla salsa, guacamole and pico de gallo