



The Silver Palm

catering company

Entrees

Grilled Chicken with Marsala Sauce
Pineapple Teriyaki Glazed Chicken Breast
Grilled Chicken with A Wild Mushroom Cream Sauce
Seared Marinated Chicken Breast with Fresh Herbs
Seared Tarragon Chicken Breast with A Light Cream Sauce
Grilled Beef Tornadoes with Red Wine Demi Reduction
Seared Pork Tenderloin Carving Station
Grilled Salmon with A Dill Cream Sauce
Seared Mahi-Mahi Served with A Citrus Burre Blanc
Seared Pork Tenderloin with A red Wine Cranberry Reduction
Baked Glazed Ham Carving Station
Teriyaki Glazed Seared Salmon Steaks
Prime Rib Carving Station
Beef Tenderloin Carving Station
Sautéed Shrimp Over Stone Ground Grits
Sesame And Black Pepper Encrusted Seared Ahi Tuna
Lemon Pepper Pork Tenderloin
Shrimp or Chicken Stir-Fry
Beef Tenderloin Tip Stroganoff
Filet of Sole with Shrimp and Artichokes
Broiled Flounder With Sesame Seeds and Chives
Grilled Halibut with A Smoked Tomato Cream Sauce
Grilled Atlantic Swordfish with A Fresh Fruit Salsa
Mediterranean Portebella Mushroom Pasta
Seared Lamb Chops with Fresh Mint Sauce
Crab Stuffed Prawns with a Zesty Lemon Butter Sauce
Blackened Or Seared Bay Scallops with a Lemon Burre Blanc
Crab Cakes with a Herb Tar-Tar
Potato and Herb Crusted Salmon Steaks
Beef Wellington with Wild Mushroom Cream Sauce



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Vegetables

Mixed Vegetable Medley
Roasted Corn and Mixed Vegetables
Sautéed Asparagus
Stewed Squash and Tomatoes
Green Beans with Toasted Almonds
Stir-Fry Vegetables
Steamed Broccoli
Broccoli Casserole
Squash Casserole
Rosemary Creamed Corn with Applewood Smoked Bacon
Snap Peas with Bacon and Shallots
Sautéed Asparagus with Roasted Red Peppers
Slow Cooked Black Eyed Peas Cooked with Ham Hocks
Stewed Tomato Creole
Vegetable Ratatouille
Braised Cabbage
Creamed Spinach and Garlic
Green Bean Casserole
Buttered Peas
Ginger Glazed Carrots
Buttered Beets



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Starches

Roasted Garlic Mashed Potatoes
Mashed New Potatoes
Oven Roasted New Potatoes
Twice Baked Mashed Potatoes
Rice Pilaf
Wild Rice Pilaf
Brown Rice with Pecans and Onions
Barley Risotto
Wild Mushroom and Boursin Risotto
Mashed Sweet Potatoes with Bourbon Candied Pecans
Twice Baked Potatoes
Candied Yams with Pecans
Horseradish Cream Whipped Potatoes
Red Beans and Rice
Gorgonzola Potato Cakes
Artichoke and Spinach Stuffed Potatoes
Scalloped Potatoes



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Hot Hors d'oeuvres

These items are served in chaffing dishes.

- Teriyaki Glazed Meatballs
- Honey BBQ Glazed Meatballs
- Petite Chicken Eggrolls
- Spicy Shrimp And Sausage Kebabs
- Petite Assorted Quiches
- Crab Stuffed Mushroom Caps
- Petite Franks in A Croissant
- Smokies in Barbecue Sauce
- Chicken Fingers With Honey Mustard
- Teriyaki Glazed Chicken Satay
- Bacon Wrapped Chicken Satay *
- Spanakopita (Spinach & Feta in Filo)
- Crab Cakes With Herb Tartar*
- Crab Cakes With A Fresh Fruit Salsa*
- Roasted New Potatoes With Sour Cream Stuffing *
- Grilled Beef Satay
- Spicy Chicken Quesadillas With Toppings
- Black Bean And Shrimp Quesadillas
- Vegetarian Quesadillas
- Stuffed Bell Peppers
- Shrimp and Grits
- Cheese Straws With Ranch Sauce
- Ranch-Flavored Chicken Drumettes
- Assorted Flavored Chicken Wings (Hot, Ranch, Honey Mustard, Teriyaki, Cajun, etc.)
- Steamed Mussels in A Garlic Cream
- Bacon Wrapped Scallops
- Mozzarella Cheese Sticks
- Roasted Red Peppers And Feta Stuffed Zucchini Cups
- Petite Pizzas on Focaccia Bread
- Oysters Rockefeller*
- Petite Chicken Cordon Bleu



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Cold Items

Herb Crusted Cherry Tomatoes
Fresh Vegetables and Dip
Fresh Vegetable Wraps with Boursin Cheese Spread
Chicken Salad in Filo Cups
Chicken Salad on Petite Croissants
Shrimp Salad on Petite Croissants
Smoked Chicken and Mozzarella Wraps
Cucumbers and Salmon Mousse
Smoked Salmon Tray with Traditional Garnishes
Petite Pimento Cheese Sandwiches
Warm Ham and Cheese Biscuits
Spicy Shrimp and Corn Salsa in Petite Filo Cups
Skewered Tortellini with Sauce
Shrimp Cocktail*
Spicy Peel and Eat Shrimp*
Roast Beef, Horseradish Cream Sauce and Swiss on Toast Points
Ham and Smoked Provolone Rolls
Seared Sesame Ahi Tuna on Toast Points with Wasabi Oil
Cajun Crab Stuffed Petite Bell Peppers
Petite Grilled Portobelo Sandwiches
Oysters on The Half Shell*
Pimento Cheese on Toast Points
Cucumbers and Shrimp with Boursin
Stuffed Marinated Olives
Assorted Antipasto Tray
Bruchetta Served with Toast Points
Baked Brie in Cruet with Crackers
Crab Stuffed Cucumbers
Seven Layer Mexican Dip
Chicken and Feta Filled Filo
Balsamic Tomato Salsa in Cucumbers
Cajun Crab Dip with Crackers
Pineapple Cream Cheese Ball with Assorted Crackers
Petite Ham and Turkey Sandwiches