

Dinner Package # 1

Appetizers Course

Soup of the Day

House Salad with Honey Balsamic Dressing

New Palmers Chopped

Mixed Greens, Asparagus Tips, Grapes, Mandarin Orange, Peppers, Cucumber,
Bermuda Onion, Cherry Tomato, Toasted Sun Flower Seeds &
Vidalia Onion Vinaigrette

Entrée Choice

Roasted Chicken Thigh

Apricot Chutney, Sweet Potato Cake & Spinach

Honey & Mustard Crusted Salmon

Sweet Potato & Spinach

Spaghetti & Meatballs

Peppercorn Seared New York. Strip Steak

Topped with Caramelized Onions & Gorgonzola Cheese with Oven Roasted
Steak Fries, Market Vegetable & Red Wine Demi

Dessert

Apple Pie with Caramel Sauce Ala Mode
Mini Chocolate Lava Cakes with Vanilla Sauce
Choice of Ice Cream

Coffee, Tea, Decaffeinated Coffee & Soft Drinks

\$ 40 ++ Per Person

Dinner Package # 2

Appetizers Course

Soup of the Day

Penne Ala Vodka

Cheese Plate with Fruit & Crackers

Fried Calamari Paired with Saffron Aioli & Spicy Tomato Sauce

Salad Course

House Salad with Honey Balsamic Dressing

Classic Caesar Salad with Garlic Croutons & Parmesan Cheese

New Palmers Chopped

Mixed Greens, Asparagus Tips, Grapes, Mandarin Orange, Peppers, Cucumber,
Bermuda Onion, Cherry Tomato, Toasted Sun Flower Seeds &
Vidalia Onion Vinaigrette

Entrée Choice

Lobster Ravioli

Crabmeat & Fresh Tarragon Cream Sauce

Pepper Crusted Filet Mignon

Mashed Potato, Vegetable & Brandy Cream Sauce

Honey & Mustard Crusted Salmon

Sweet Potato & Spinach

Roasted Chicken Thigh

Apricot Chutney, Sweet Potato Cake & Spinach

Chicken Stir Fry

Mixed Vegetables, Lavage, Roasted Peanuts
& Quinoa Pasta (Gluten free)

Moroccan Seafood Linguini

Scallops, Shrimp, Calamari, Anchovies, Tomato, Onion, Olive Oil & Fresh Basil

Dessert

Apple Pie with Caramel Sauce Ala Mode
Mini Chocolate Lava Cakes with Vanilla Sauce
Choice of Ice Cream

Coffee, Tea, Decaffeinated Coffee & Soft Drinks

\$ 50 ++ Per Person

Dinner Package # 3

Family Style Appetizer Course – Pick 3

Fried Calamari Paired with Saffron Aioli & Spicy Tomato Sauce

Cheese Plate with Fruit & Crackers

Crispy Buffalo Wings Bleu Cheese or Ranch Dressing

Nachos Grande **Penne Ala Vodka**

Salad Course

House Salad with Honey Balsamic Dressing

Classic Caesar Salad with Garlic Croutons & Parmesan Cheese

New Palmers Chopped

Mixed Greens, Asparagus Tips, Grapes, Mandarin Orange, Peppers, Cucumber,
Bermuda Onion, Cherry Tomato, Toasted Sun Flower Seeds &
Vidalia Onion Vinaigrette

Entrée Course

Lobster Ravioli

Crabmeat & Fresh Tarragon Cream Sauce

Pepper Crusted Filet Mignon

Mashed Potato, Vegetable & Brandy Cream Sauce

Honey & Mustard Crusted Salmon

Sweet Potato & Spinach

Roasted Chicken Thigh

Apricot Chutney, Sweet Potato Cake & Spinach

Chicken Stir Fry

Mixed Vegetables, Lavage, Roasted Peanuts
& Quinoa Pasta (Gluten free)

Moroccan Seafood Linguini

Scallops, Shrimp, Calamari, Anchovies, Tomato, Onion, Olive Oil & Fresh Basil

Dessert Course

Cheese Cake

Apple Pie with Caramel Sauce Ala Mode

Mini Chocolate Lava Cakes with Vanilla Sauce

Coffee, Tea, Decaffeinated Coffee & Soft Drinks

\$ 55 ++ Per Person



Dinner Party Packages

145 Dean Drive,
Tenafly NJ 07670
(201) 567 - 4800

Contact –

**Cherryann Eastman, Amando Perez,
Hugo Ramirez or Carolina Estevez for your party
inquiries**