

MENU ADDITIONS

HORS D'OEUVRES

These beautifully arranged platters serve 20 people.

STATIONARY PLATTERS

Cheese & Crackers	80.00
Shrimp Cocktail	90.00
Fruit Platter	50.00
Tomato Bruschetta	60.00
Vegetables and Dip	40.00
Tortilla Chips & Salsa	25.00
Cheese & Charcuterie	125.00

HOT HORS D'OEUVRE

Mushroom Truffle Risotto*	100.00
Spanikopita*	75.00
Cranberry Stilton*	75.00
Phyllo Fig & Goat Cheese*	90.00
Cocktail Meatballs*	60.00
Asian Chicken Strips*	70.00
Beef Skewers	110.00
Chicken Potstickers	70.00
Crab Cakes	110.00
Crab Rangoons	75.00
Scallops & Bacon*	110.00
Chicken Fingers	70.00
Spring Rolls (steak & cheese or veg)*.	100.00
Tenderloin Sliders *	120.00

(borsin cheese & caramelized onions)

*OPTIONAL: items with an * may be passed

GRAND ARTISAN ANTIPASTO PLATTER

30" ROUND (serves 40-50) \$275.00

CARVING STATION \$4.00 pp. per hour
(25 person minimum)

PALMERS PASTRY & DESSERT PLATTERS

(serves 20 people)

Mini Éclairs Puffs	55.00
Mini Cannoli	60.00
Cookies	50.00
Chocolate Dipped Strawberries	65.00
Cupcakes (Vanilla or Chocolate)	65.00
Lemon Squares	60.00

PUNCH BOWLS

Mimosa Bowl	100.00
Sangria Bowl	100.00
Non-alcoholic Punch	40.00

BRUNCH BUFFET

Available 10:00am - 1:00pm \$30.00
(for 15 people or more)

Buffet Includes:

Assorted Chilled Juices
Croissants
Coffee Cake
Fruit Salad

Choice of Quiche:

Bacon, Ham and Cheese
Artichoke, Spinach, Sweet Red Pepper, Cheese
Spinach, Tomato, Roasted Red Pepper, Cheese
Broccoli, Tomato and Cheese

Choice of Entree:

Baked Ham
Roast Turkey
Palmers House with Protein
Caesar Salad with Protein
(Protein Choices for Salads:
Grilled Chicken, Salmon, Shrimp or Steak Tips)

Add an Omelet Station \$5.00pp
(option for 25 or more)

SANDWICH BUFFET

available 11:30am - 2:30pm \$18.00
(for 15 people or more)

Buffet Includes:

Soft Drinks, Coffee, Tea & Iced tea
Soup du Jour

Choice of Entree:

Cold Cuts & Cheese Platter with Finger Rolls
Assorted Pinwheel Sandwich Platter
(Roast Beef, Ham & Cheese, Turkey)

Choice of 2 Salads:

Egg Salad - Tuna Salad - Chicken Salad
House Salad - Fruit Salad - Pasta Salad
Potato Salad

Assorted Cookie Platter

CUSTOM MENUS

Any menu can be designed for your event.



EASY EVENT PLANNING

1. RESERVE ROOM (3 to choose from)
2. CHOOSE MENU (great selections)
3. HAVE FUN (we've got it covered)

For more information contact:

Kelley Crowley

Function Coordinator

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PALMERS RESTAURANT & TAVERN

18 ELM STREET

ANDOVER, MA 01810

978-470-1606

palmers-restaurant.com

BUFFET PLAN

Lunch \$30.00 Dinner \$38.00
(Available for 15 people or more)

Buffets Includes:

Bread & Butter
House Salad
Rice Pilaf
Roasted or Mashed Potato (choose one)
Seasonal Vegetable

Entree Choices (choose three)

Chicken, Ziti & Broccoli
Chicken Marsala
Chicken Franchise
London Broil with Wild Mushroom Demi
Baked Haddock
Grilled Salmon with Lemon & Capers
Shrimp Scampi with Linguini
Pork Roast
Baked Ham
Roast Turkey Breast
New York Sirloin (*add 2.50pp*)
Fettuccini Alfredo
Curry Tofu
Meat or Vegetable Lasagna **min 25 people*
Prime Rib (*add 3.00pp*) **min 25 people*

Dessert Platters (Choose two)

Cookies
Éclairs
Cannoli
Lemon Squares
Cupcakes (Vanilla or Chocolate)
Chocolate-dipped Strawberries

*Buffets include Soft Drinks, Coffee & Tea
Lunch pricing available 11am - 2:30pm
Buffets are \$16 for Children under 12*

***Don't see the menu you want?
Please inquire about other options for
designing your ideal menu.***

COCKTAIL PLAN

(Available for 15 or more) \$35.00

Stationary Hors d'oeuvre (choose two)

Cheese & Cracker Platter
Crudités & Dip Platter
Fruit Platter
Shrimp Cocktail
Bruschetta
Cheese & Charcuterie (*add 2.00pp*)

Hot Hors d'oeuvre (choose three)

Mushroom Truffle Risotto
Spanikopita
Cranberry Stilton
Phyllo Fig & Goat Cheese
Cocktail Meatballs
Asian Chicken Strips
Spring Rolls (Steak & Cheese or Vegetable)
Chicken Potstickers
Crab Rangoons
Scallops & Bacon (*add \$2.00pp*)
Chicken Fingers
Crab Cakes (*add \$2.00pp*)
Beef Skewers (*add \$2.00pp*)
Tenderloin Sliders (*add \$2.00pp*)
(*borsin cheese & caramelized onions*)

Stationary Hot Dishes (choose two)

*Served in chaffing dishes with Palmers
House Salad and Bread & Butter*
Linguini with Bolognese
Chicken, Ziti & Broccoli
Chicken Marsala
London Broil with Wild Mushroom Demi
Fettuccine Alfredo
Ziti with Marinara
Baked Haddock
Grilled Salmon with Lemon & Capers
Shrimp Scampi with Linguini
NY Sirloin with Sautéed Peppers
Meat or Vegetable Lasagna **min 25 people*

Dessert Platters (choose two)

Cookies - Éclairs - Chocolate-dipped
strawberries - Cannoli - Cupcake - Lemon
Squares

3 COURSE PRIX FIXE

Lunch \$34.00 Dinner \$45.00

First Course (choose two)

Palmers House Salad
Caesar Salad
New England Clam Chowder
Soup du jour

Lunch Entree Choices (choose three)

Grilled Salmon Over Romaine Salad
Grilled Shrimp and Goat Cheese Salad
Wedge Salad with Steak Tips
Chicken Marsala
Chicken Franchise
London Broil with Wild Mushroom Demi
Petite Filet Mignon (*add 2.00pp*)
Haddock: Baked OR Au Gratin
Palmers Crab Cakes
Fettuccini Alfredo
Stuffed Portobello Mushroom Cap

Dinner Entree Choices (choose three)

Fettuccini Alfredo
Mediterranean Pasta
(*add: chicken or shrimp 2.00pp*)
Stuffed Portobello Mushroom Cap
Roast Chicken
Chicken Marsala
Chicken Franchise
Grilled Salmon with Lemon and Capers
Baked Haddock
Shrimp Scampi over Linguini
Baked Stuffed Shrimp (*add 3.00pp*)
Petite Filet Mignon
Filet Mignon & Grilled Shrimp (*add 5.00pp*)
Prime Rib au jus (*add 3.00pp*) **min. 25 people*

Dessert (choose two)

Chocolate Decadent Cake
Single Profiterole with Hot Fudge
Key Lime Pie
Cannoli
Vanilla OR Chocolate Cupcake

Plans include bread & butter, soft drinks, coffee & tea.