

hors d'oeuvres party menus

A little about us...

- We recommend selecting 4 – 6 pieces for a 1 hour party.
 - Two dozen pieces minimum order per item.
- \$1,000 dollar minimum for delivered caterings. Delivery is \$50(Includes ½ hour set up).
- Any event under our minimum can be picked up at Palace. We have disposable platters or our house white china.
 - On site catering typically is served passed or on our platters.

passed hors d'oeuvres

Mini Grilled Cheese & Tomato Bisque \$3

Served in a cordial glass with a two-bite grilled cheese sandwich.

Grilled Shrimp Skewers \$3.85

Honey chili glazed & wood grilled. Served with Asian coleslaw.

Seared Tuna Tacos \$3.85

Fresh tuna seared rare. Sliced and served over a bite sized green onion~sesame tortilla. Asian slaw & sriracha aioli.

Dungeness Crab Cakes \$3.65

Maryland style crab cakes fried to golden. Sriracha aioli.

Artichoke Bruschetta \$2.25

Focaccia crostini, goat cheese mousse, artichoke, tomato & basil.
EVOO & balsamic drizzle

Asparagus Salad \$3

Asparagus & tomato salad on Parmesan crosstini. Lemon oil drizzle.

*Gluten free & vegetarian.

Shrimp & Shiitake Pot Stickers \$3.50

Golden won-tons stuffed with fresh shrimp, shiitake & garlic chili paste.
Asian coleslaw garnish. Sweet soy drizzle

Chicken Fried Chicken Skewer \$3

Buttermilk marinated chicken breast fried to golden. Tomato Jam.

Mushroom Phyllo \$2.75

Wild mushroom ragout wrapped in phyllo. Madiera cream.

Smoked Trout \$2.50

Tomato focaccia. Preserved lemon.

Brie on a Fig Cracker \$2.75

Bite sized fig cracker with import brie. Honey drizzle.

Wild Mushroom Bruschetta \$2.75

Crisp baguette, goat cheese mousse & sautéed wild mushrooms

*Foraged Oregon mushrooms

Black Bean Cakes \$2.75

Topped with avocado salsa & chipotle aioli.

proprietor chef james shrader

1301 East 15th Street, Tulsa Oklahoma 74120 918.582.4321 fax 918.582.4195

www.palacetulsa.com

fresh oyster & sea bar

**all of the menu items below are presented on our 'ice table' (6 foot table filled with crushed ice).*

Fresh Shucked Oysters \$3.30

Market fresh oysters on ice. Shucked to order. Served with champagne Mignonette, cocktail sauce, Tabasco & fresh horseradish.

Pacific Crab Cocktail \$4.40

Individual parfait of crab, seaweed salad, avocado & cocktail sauce.

Seared Tuna Tacos \$3.85

Fresh tuna seared rare. Sliced and served over a bite sized green onion~sesame tortilla. Asian slaw & sriracha aioli.

Jumbo Shrimp Cocktail \$4

Fresh peeled jumbo shrimp cocktail. Sriracha cocktail sauce & lemon

Dungeness Crab Cakes \$3.65

Maryland style crab cakes fried to golden. Sriracha aioli.

Veuve Cliquot on Ice \$70 / 750ml

skewers

Grilled Beef Tenderloin Kebab \$3

Individual skewers ~ wood fire grilled. Sesame dressing & Asian coleslaw.

Available in boneless chicken breast.

Chicken Fried Chicken Skewer \$3

Buttermilk marinated chicken breast fried to golden. Tomato Jam

Fresh Mozzarella Caprese Skewer \$2.75

House pulled mozzarella, basil, cherry tomato & focaccia. Balsamic & EVOO.

Grilled Lamb Kebab \$3

Char grilled, seasoned ground lamb. Taziki sauce.

New Zealand Lamb Chop \$5*

Whole rack is grilled to medium, sliced on site to order. Served with sun dried tomato pesto or fresh basil pesto.

**15 lamb chop minimum.*

Veggie Kebab \$2.50

Zucchini, cherry tomato, onion, mushroom & pepper. Glazed with harissa sauce & grilled.

Grilled Shrimp Skewers \$3.85

Two jumbo shrimp. Sweet chili glazed & wood grilled. Asian coleslaw.

Goat Cheese Puff \$3

Bite size goat cheese balls breaded & fried to golden.

Served on a skewer. Local honey drizzle.

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southern menu

Deviled Eggs \$2.25

Topped with scallions & bacon.

BBQ Beef Brisket Bisquit \$6.60

Sliced & assembled on site. Served with onion marmalade.

Mini Grilled Pimento Cheese & Tomato Bisque \$3

Served in a cordial glass with a two-bite grilled cheese sandwich.

Chicken Fried Chicken Skewer \$3

Buttermilk marinated chicken breast fried to golden. Tomato Jam

Black Bean Cakes \$2.75

Topped with avocado salsa & chipotle aioli.

Fried Green Tomato Caprese / Summer Only \$2.75

Golden fried green tomato. Topped with fresh mozzarella, cherry tomato relish & ranch dressing. Arugula garnish.

Spicy Grilled Shrimp on Corn Pancake \$4

Two jumbo shrimp. Sweet chili glazed & wood grilled. Fresh corn pancake.

Crispy Yukon Gold Potato Salad \$2.25

Golden fried Yukons tossed with bacon, scallions & buttermilk dressing.

Carrot-Jalpeno Soup Sip \$2

Served in a glass or plastic cordial. Lime crème fraiche.

Black Bean Salad \$2

Black beans tossed with roasted pepper, cucumber, smoked tomato, scallions & fresh cilantro. Chile lime vinaigrette.

*Vegan Friendly.

Bourbon Chocolate Mini Cupcake with Candied Bacon \$2.75

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Asian theme

Chinese Pork Ribs \$4.50

Individual frenched baby back ribs glazed with 5-spice BBQ sauce & hardwood grilled. Served with Asian slaw.

Thai Beef Salad \$2.50

Tenderloin sautéed with ginger & garlic & scallion. Tossed in Sriracha sesame dressing. Bite size cucumber cup.

Hot Smoked Salmon \$4

Chinese 5 spice rubbed & smoked. Presented on pickled cucumber.

Shiitake Thai Egg Rolls \$2.75

Thin egg rolls filled with shiitake mushrooms, ginger, garlic, sriracha & scallion. Flash fried and drizzled with sweet soy.

Spicy Peanut Noodles \$2

A staff favorite! Fried lo-mein style noodles tossed in peanut dressing with scallions & chopped peanuts.

*Vegan Friendly.

Shrimp & Shiitake Pot Stickers \$3.50

Golden won-tons stuffed with fresh shrimp, shiitake & garlic chili paste. Asian coleslaw garnish. Sweet soy drizzle

Seared Duck Breast & Steam Buns \$4.50

Crispy skin with 5 spice rub. Sliced on site. Served with steamed buns & house made hoisin sauce.

Wok Sauteed Baby Bok Choy with Garlic Sauce \$3

platter & salad selections

Fruit & Cheese Platter \$4.50

Chef's selection of domestic & some import cheeses.
Served with seasonal fruit & house made lavash crackers.

Chilled Vegetable Platter \$4

Seasonal & favorite veggies. Served with hummus & garlic dressing.
*Vegan Friendly.

Roasted Sirloin Platter \$7.25 (3oz portion)

House butchered top sirloin. Slow roasted & sliced on site.
Served with dollar rolls & creamy horseradish.

Smoked Tenderloin Platter \$13 (3oz portion)

Wood fire grilled & sliced on site. Warm demi-glace drizzle.
Creamy horseradish sauce & dinner rolls.

Smoked Salmon Platter \$7 / 20 person minimum (3oz per person)

House smoked salmon presented on a platter with egg, sweet
red onion, preserved lemon & chives.

Charcuterie Board \$11

Chef's selection of: dried salami, copa & prosciutto.
Served with olives, artichokes & chicken liver mousse, crostini & cheese.

Ham Cured Pork Loin \$3.85

House brined & basted on our wood-fire grill with bourbon-maple glaze.
Served with mustard-brandy cream sauce.

Warm Beef Salad with Sriracha-Sesame Dressing \$4

Shaved sirloin served warm over Asian coleslaw.
Tossed Sriracha-sesame dressing.

Smoked Salmon Dip \$2.25

Smoked salmon, cream cheese chives & lemon. Lavash cracker basket.

House Made Hummus \$2

Creamy hummus served with lavash cracker
*Vegan Friendly.

Black Bean Salad \$2

Black beans with roasted pepper, cucumber, smoked tomato, scallions
& fresh cilantro. Chile lime vinaigrette.
*Vegan Friendly.

dessert

Mini Cupcakes \$2.75

Variety cupcakes including: red velvet, chocolate, vanilla bean, etc...
Our pastry chef can make any variety of cupcake you like.

Mini Tartlets \$4

Key lime w/fresh berry, chocolate w/chocolate ganache, mini apple pie & white chocolate cheesecake with poached cherry.

Pie Bar \$5

Have a slice of pie! Your guests can choose from as many pies as you would like to order. We have blueberry, peach, apple & chocolate cream.

late night snack

Pigs in a Blanket \$6.00

House Made Sausage in golden baked Challah dough.
Foil wrapped with whole grain mustard side.

Mini Turkey Burger \$5.50

Bite sized burger or slider. Golden challah bread with chipotle slaw.
Presented in a burger bag or mini bamboo plate.

Grilled Cheese Bar \$6

**24 person minimum. Requires a chef to man the station.*

Bite sized sandwiches griddled on site. Variety bread (challah, sour-dough & focaccia). Toppings include: bacon jam, spicy tomato jam, Colby-jack cheese, swiss & avocado. Served with tomato bisque.

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