

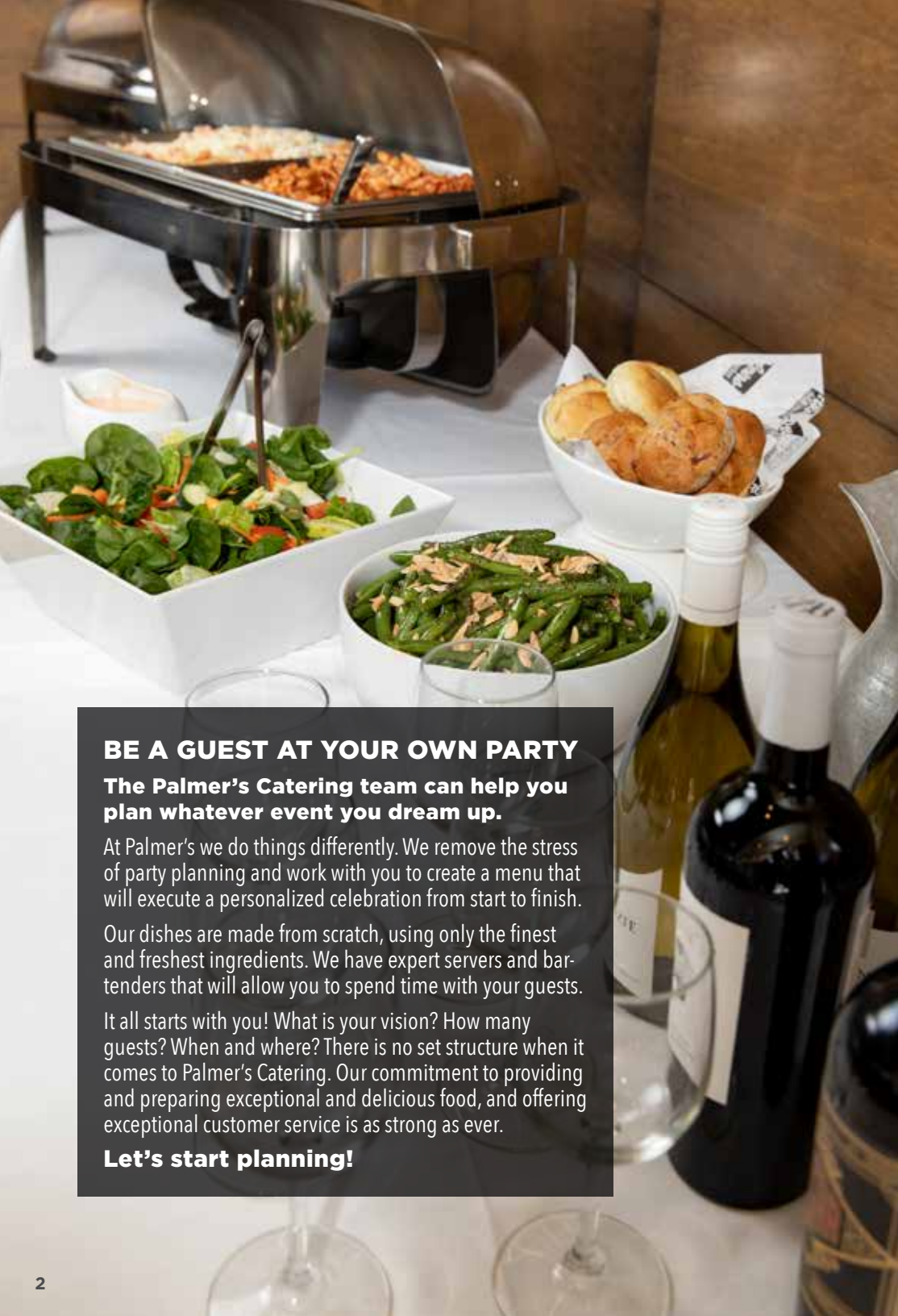
Palmer's

deli & market

CATERING

WEDDINGS • MEETINGS • GRADUATION PARTIES
REUNIONS • BABY SHOWERS • HOLIDAY PARTIES
REHEARSAL DINNERS • OFFICE LUNCHEONS





BE A GUEST AT YOUR OWN PARTY

The Palmer's Catering team can help you plan whatever event you dream up.

At Palmer's we do things differently. We remove the stress of party planning and work with you to create a menu that will execute a personalized celebration from start to finish.

Our dishes are made from scratch, using only the finest and freshest ingredients. We have expert servers and bartenders that will allow you to spend time with your guests.

It all starts with you! What is your vision? How many guests? When and where? There is no set structure when it comes to Palmer's Catering. Our commitment to providing and preparing exceptional and delicious food, and offering exceptional customer service is as strong as ever.

Let's start planning!

DELI RENTAL

Please contact the location of your choice for information regarding your event.

ORDERING

Please allow 24 hours notice when placing your order. We ask that all orders be placed before noon the day before your delivery.

SETUP

Your drop-off orders will be presented on disposable black serving platters and bowls. If requested, porcelain platters are available. Rental is available for chafing dishes, glasses, china, silverware and linens.

DELIVERY + PICK UP

Palmer's Catering delivers to the Des Moines metro area with a \$10.00 delivery fee. Orders of \$200.00 or more receive complimentary delivery in metro area. Additional \$10.00 pick-up required.

CANCELLATION

Cancellation must be received no later than noon the day before your order. Orders canceled after this time will be subject to a 50% charge to the client, including events canceled due to inclement weather.

DEPOSIT/CONTRACT

Events over \$500.00 will require a 10% deposit fee due at booking. A standard catering contract will be required.

SERVICE PERSONNEL

Our professional staff, which includes, event supervisors, chefs, waiters and bartenders, are available on request. We suggest the addition of service staff for all events with over 50 guests.

BILLING/PAYMENT

We accept Visa, Mastercard and American Express, or terms can be extended with the catering contract.

BAR SERVICE

Palmer's Catering can provide a hosted bar service for your event or make available a cash bar at in-store events. Wines, domestic and imported beers, and a full service cocktail bar can be provided.



APPETIZERS



COLD APPETIZERS

Price per dozen

DEVILED EGGS	Spiced with Dijon and garnished with dill	12
STUFFED CHERRY TOMATOES	Stuffed with cream cheese, shredded cheddar + crispy bacon	13
TORTELLINI SKEWERS	Marinated cheese filled tortellinis, black olives + provolone	9
TOMATO BASIL CROSTINI	Toasted baguette slice topped with tomato, basil + Parmesan	12
RED PEPPER HUMMUS	Served with our own flat bread	16
FIESTA BLACK BEAN DIP	Layered black beans, tomatoes, lettuce, cheese, seasonings + corn chips	16
SHRIMP COCKTAIL	Jumbo shrimp served with our own vodka cocktail sauce (min. order 4 doz.)	Market Price
BACON WRAPPED BREAD STICKS	Seasoned with cayenne and brown sugar, baked until crisp	18

HOT APPETIZERS

Price per dozen

SPINACH DIP Spinach, seasoned cheeses, baked. Served with pita chips Serves 1024
SANTE FE CORN DIP Southwest cheeses, corn, diced tomato, baked. Served with corn chips Serves 1020
STUFFED MUSHROOMS Fresh mushrooms stuffed with herbed cream cheese22
STUFFED MUSHROOMS Fresh mushrooms stuffed with sausage mixture24
MINI PIZZAS Ramiro's made from scratch pizza crust with tomato sauce, pepperoni, onion + Italian cheeses12
CHICKEN WINGS Buffalo or BBQ14
COCONUT CHICKEN BITES Chicken breast bites encased in a toasted coconut breading24
BBQ RUBBED CHICKEN BITES Bacon-wrapped chicken breast bites served with chipotle sour cream26
BOURBON BALLS Miniature meatballs baked in a sweet Jim Beam sauce.9
MINI REUBENS A mini version of our popular sandwich18
BEEF WELLINGTON Savory beef and mushrooms in puffed pastry and baked.26
BAKED BRIE EN CROUTE Brie topped with raspberry preserves, wrapped in pastry and baked Serves 2049



MEAT + CHEESE + FRUIT PLATTERS

Small serves up to 10 • Medium serves up to 20 • Large serves up to 40

ANTIPASTO PLATTER Assortment of cured meats, artichoke hearts, peppers + olives	Small 38	Medium 60	Large 90
MEAT AND CHEESE PLATTER Assortment of meats, cheese + crackers	Small 38	Medium 60	Large 90
CHEESE PLATTER Assortment of cheese + crackers	Small 33	Medium 52	Large 78
FRESH FRUIT PLATTER Assortment of seasonal fresh fruits	Small 33	Medium 52	Large 78
CHEESE + FRUIT PLATTER Assortment of cheeses with seasonal fruit + crackers	Small 35	Medium 55	Large 80
CRUDITÉ PLATTER Broccoli, cauliflower, celery, carrots, peppers, seasonal veggies + homemade ranch dip	Small 30	Medium 45	Large 70
DELI PINWHEEL PLATTER Soft flat bread, layered with cheeses, fresh vegetables then rolled. Choice of ham, turkey or vegetables 15 pieces • 28			
CALIFORNIA VEGETABLE WEDGES Flat bread crust, topped with seasoned cream cheeses + fresh veggies 24 pieces • 25			
MINI SANDWICHES Assorted meat and cheese mini croissants, buns or mini-wraps. each 3.25			



PASTA ENTRÉES

Full pan serves 20 people / Half pan serves 10 people



- CAVATELLI** Pasta, provolone, Italian sausage baked slowly in marinara sauce 85/ 45
- ITALIAN SAUSAGE LASAGNA** 95 /50
Layers of pasta, Italian sausage, marinara and three cheeses baked until golden
- TOMATO VODKA CREAM PASTA** Spiked tomato cream sauce is simple and spectacular with just enough red pepper for a kick. Served over penne pasta.
Vegetarian 75/ 40
With Chicken or Shrimp 95/ 50
- MACARONI AND CHEESE** Delicious, homemade and all -American 65/ 35
- PENNE PRIMAVERA** Flavorful penne pasta, broccoli, cauliflower, peas, carrots and red onion tossed in a rich Alfredo cream sauce 75/ 40

CHICKEN ENTRÉES

CHICKEN ARTICHOKE BAKE Rich and creamy with chicken, artichokes, mushrooms, carrots, baked over a bed of wild rice topped with Parmesan 95 / 50

CHICKEN TETRAZZINI Chicken, mushrooms and pasta baked in a rich cream sauce flavored with Parmesan 85 / 45

CHICKEN & BROCCOLI BAKE Chicken, fresh broccoli, baked in a seasoned white sauce with a hint of curry, topped with buttered bread crumbs 85 / 45

BEEF + PORK ENTRÉES

BEEF STROGANOFF Tender beef, sautéed with mushrooms and onions, simmered in a rich sour cream sauce, served with egg noodles or pasta 120/65

BBQ PULLED PORK Juicy & tender, baked slowly, pulled apart and served with BBQ sauce mixed in or on the side + our fresh Breadworks ciabatta rolls 8.95 / pound (4-5 sandwiches)

VEGETARIAN ENTRÉES

MEXICAN TORTE Layers of tortillas packed with black beans, tomatoes, corn salsa and pepperjack cheese. Baked like a lasagna Serves 10. 44.00

NOTE: All pasta entrées can be vegetarian and gluten free upon request.



SINGLE ENTRÉES

Prices are per person. Minimum of 10.

SPINACH CHICKEN BREAST Chicken breast stuffed with spinach, ricotta cheese, seasoned and baked	6.95
CHICKEN CORDON BLEU Chicken breast stuffed with ham, Swiss cheese and seasonings	6.95
CHICKEN FAJITA BURRITO Chicken, red and green peppers and green chilis wrapped in tortillas, topped with pepper jack cheese and sour cream	4.50
CARVED TURKEY BREAST Golden, roasted breast of turkey. Flavorful + juicy.	5.75
MINI MEATLOAF Our delicious, old-fashioned recipe seasoned perfectly. Great with mashed potatoes or sliced for sandwiches.	4.75
FRIED CHICKEN	6.50
PORK LOIN Herb encrusted, rotisserie roasted. Tender + delicious.	Market priced
CAROL'S HAM BALLS Seasoned and savory, cooked slowly in a sweet and tangy sauce.	6.50
TOP ROUND ROAST Seasoned, top round beef roast, served with au jus.	Market priced

SIDE DISHES

Prices are per person when paired with an entree

Garlic Mashed Potatoes 3.75	Rice Pilaf 3.75	Green Bean Amandine 3.75
Powderhorn Potatoes 3.75	Carrots 3.75	Roasted Vegetables 3.75
Roasted Rosemary Potatoes 3.75	Green Bean Casserole 3.75	Baked Beans 3.75



SALADS

- CLASSIC CAESAR** Fresh romaine, egg, and black olive tossed with Caesar dressing, topped with our croutons + Parmesan cheese 3.75
- GREEK SALAD** Fresh romaine, cucumber, tomato, kalamata olives, tossed with Greek dressing + feta cheese 3.75
- SPINACH SALAD** Tender spinach leaves, mandarin oranges, thinly sliced red onion, tossed with raspberry vinaigrette 3.75
- INGERSOLL SALAD** Romaine and iceberg, cucumbers, tomatoes and crumbled feta with our own croutons and garlic dressing 3.75
- LUNCHEON SALAD** Fresh iceberg, cucumbers, tomato, cheddar cheese and your choice of dressing . . . 3.75

SALAD DRESSINGS

French	Blue Cheese	Fat-free Italian	Palmer's Teriyaki
Italian	Palmer's Raspberry	Fat-free Ranch	Balsamic Vinaigrette
Ranch	Poppysseed	Palmer's Honey Mustard	
Palmer's Greek	Caesar	Fat Free Summer Tomato	
Peppercorn Parmesan	1000 Island	Palmer's Creamy Garlic	



CREATE YOUR OWN MENU

Create your own custom menu with set price per person.

- 1 Choose your entrée from group A or B. Minimum order of 10.**
- 2 Add ONE SIDE OR SALAD + 4.95 per person.** See choices on Pages 9-10.
- 3 Add TWO SIDES OR SALADS + 8.25 per person.** See choices on Pages 9-10.

All custom menus come with tray of cookies and brownies and assorted dinner rolls. Plates, forks and napkins are also included.

GROUP A 4.95 PER PERSON

Penne Pasta
Chicken Tetrazzini
Cavatelli
Tomato Vodka Cream Pasta
Chicken & Broccoli Bake
Chicken Artichoke Bake
Mini Meatloaf
Fajita Burritos

GROUP B 6.70 PER PERSON

Ham Balls
Beef Stroganoff
Fried Chicken
Stuffed Chicken Breast
Chicken Cordon Blue
Carved Turkey Breast
Pork Loin
Top Round Roast



THE BOX LUNCH



Each BOX includes:

- Specialty Sandwich or Traditional Sandwich
- 4 oz. Non-Meat Market Salad
- Regular Lays Potato Chips – 1 oz.
- Palmer's Brownie or Cookie
- Pickle Spear and Service.

PRICE: Add \$3.99 to any sandwich price!

Sub non-meat market salad for chips add .79

MARKET SALADS

MEAT 20.49 PER QUART / NON MEAT 12.50 PER QUART

MEAT

Market Chicken
Albacore Tuna
Ham Salad
Smoked Turkey
North Shore Chicken
Twisted Tuna
Seafood
Dilled Egg - 15.49 per qt.

NON-MEAT

New Potato
Old Fashioned Potato
Italian Tomato
Trees + Raisin
Crunchy Cabbage
Waldorf
Deli- Fresh Veggie
Fresh Fruit

Tortellini
Greek Pasta
Pasta Primavera
Garlic Pasta
Frogeye
Lean Bean
Snickers Salad
Edamame Salad

FAVORITE MENUS

The easiest catering choice for your party is to choose from one of our three prix fixe menus. Each menu comes with food for 10 people and serving ware.

MENU A

Sandwich platter + one non-meat market salad + dessert tray
10.09 per person

MENU B

Meat + cheese platter for sandwiches, pickles, condiments + our fresh baked breads
7.99 per person

MENU C

Fresh baked dinner rolls or croissant sandwiches + two non-meat market salads + dessert tray
10.09 per person

DESSERTS

Our cakes and desserts are available in different sizes. Made from scratch + baked fresh to best suit your event

9" round cake	36
1/2 sheet cake	52

CARROT CAKE Moist and rich, flecked with walnuts and carrots and topped with cream cheese frosting

CHOCOLATE SOUR CREAM CAKE Chocolate layer cake, moist and rich, iced with chocolate butter cream frosting

ITALIAN CREAM CAKE A rich, moist cake made with buttermilk, coconut, pecans, iced with cream cheese frosting

COOKIES + BROWNIES + BARS

Our cookies, brownies and bars are always available at our delis. Made from scratch each morning.

PALMER'S BROWNIES Our moist and chocolaty cake-like brownies with fudge frosting

COOKIES

Chocolate Chip
Snickerdoodle
Chocolate Pixie

Neiman Marcus
Oatmeal Raisin
Sugar

Ginger Molasses
Peanut Butter
Peanut Butter
Chocolate Chip

White Chocolate
Cranberry Nut
Gluten Free Peanut
Butter Blossom

BARs

Scotcharoos

Rice Krispie Blocks

Magic Bars

Rocky Roads

Lemon Bars



BREAKFAST

QUICHE • SERVES 6

- CLASSIC LORRAINE** Made from scratch 9" quiche with ham and Swiss 18
- VEGGIE** Made from scratch 9" quiche with broccoli, cauliflower, tomato, onion, spinach + provolone 18

BREAKFAST CASSEROLE • SERVES 10

- SAUSAGE** Layers of sausage, cheeses, eggs and seasoned croutons baked in casserole 25
- HAM** Layers of ham, cheeses, eggs and seasoned croutons baked in casserole 25
- VEGETARIAN** Hashbrown potatoes, broccoli, cauliflower, onions, mushrooms, red + green peppers with cheddar cheese, baked in casserole 25

BREADS

- CROISSANTS** 1.35 each
- MUFFINS** 2.95 each
- DANISH** 2.95 each
- COFFEE CAKE** • Serves 10 14
Made from scratch bundt style cinnamon cake

FRUIT

- FRESH FRUIT** per serving 1.65
- FRESH FRUIT PLATTER** 33 / 50 / 75
Assortment of seasonal fresh fruits

BEVERAGES

- JUICE** 2.19 each
- FRESH SQUEEZED OJ** 3.49 each
- COFFEE** • Serves 10 20
Our fresh roasted coffee with paper cups + condiments



NON-ALCOHOLIC BEVERAGES

CANNED SODA*

Coke, Diet Coke, Sprite,
Dr. Pepper, Diet Dr. Pepper 1.75/can

BOTTLED WATER

Dasani 1.75/bottle
Sparkling Water 1.75/can

ICED OR HOT TEA

Includes cups. Iced tea is served in an insulated beverage box. Hot tea includes hot water served in an insulated beverage box, assorted tea bags, sliced lemon, assorted sweeteners, insulated cups and stir sticks 19/10 cups

FRESH LEMONADE

Includes cups; served in an insulated beverage box 15/10 cups

FRESH-BREWED COFFEE

Fresh-brewed, regular or decaffeinated coffee is served in an insulated beverage box. Includes assorted sweeteners, creamers, cups and stir sticks 19/10 cups

ALCOHOL

WINE

Give us a price range and type of wine and we'll help you find the perfect bottle 15+/bottle

DOMESTIC BEER

Budweiser, Bud Light, Coors Light and Miller Lite 3/bottle

CRAFT, IMPORT, SEASONAL BEER

Please ask for available selections.
5/bottle

KEGS

Pricing available upon request; taper rental fees apply.

LIQUOR

Pricing available upon request.





Palmer's deli&market

INGERSOLL | WEST DES MOINES | URBANDALE | KALEIDOSCOPE

Food prices do not include tax or service. Please allow 24 hours for orders.

PALMER'S CATERING • 2843 INGERSOLL AVENUE DES MOINES, IA 50312

515-274-4004 • PALMERSDELIANDMARKET.COM