

WE'RE HERE TO CATER TO YOU!

For up to 100 people Palmer's provides a professional, catered experience you and your guests are sure to remember.

Can't pick it up? Have it delivered!

CALL (585) 272-9470

or ask an associate for details.

BIRTHDAYS

LUNCHESES

REUNIONS

GRADUATIONS

HOLIDAYS

WEDDINGS



Want a taste of our catering offerings?

Visit our chef's case!

We offer a variety of heat-and-serve options for a quick and easy dinner for the family.

CHICKEN POT PIE

SHEPHERD'S PIE

LASAGNA

CHICKEN FRENCH

CRAB CAKES

BLACKENED SALMON

SEAFOOD SALAD

FILLETS



Hungry? Don't forget the Kitchen at Palmer's!

ORDER ONLINE

CURBSIDE OR TAKEOUT » [PD TYM.COM/ORDER](https://www.pdty.com/order)



CALL TO PLACE YOUR ORDER TODAY

(585) 272-9470

MORE INFO
[PD TYM.COM/CATER](https://www.pdty.com/cater)

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CATERING MENU

900 JEFFERSON ROAD · ROCHESTER, NY · 14623

(585) 272-9470

HOURS

SUN - MON

TUE - THUR

FRI - SAT

KITCHEN

Closed

11AM - 6PM

11AM - 7PM

MARKET

10AM - 5PM

10AM - 6PM

9AM - 7PM

MORE INFO
[PD TYM.COM/CATER](https://www.pdty.com/cater)

APPETIZERS & DIPS

Half Pan (serves ~12) Full Pan (serves ~25) - Served with Tortilla Chips

	Half / Full
BUFFALO CHICKEN WING DIP	70 / 140
SPINACH ARTICHOKE DIP	65 / 130

VEGETABLE & DELI TRAYS

SLICED FRUIT TRAY (Seasonal)	Small (15-20) 40
	Large (40-45) 80
VEGETABLE TRAY (with Ranch dressing)	Small (15-20) 40
	Large (40-45) 80
CHEESE & CRACKER TRAY	Small (15-20) 25
Add meat to a Cheese & Cracker Tray: SM 10 / LG 20	Large (40-45) 50
DELI TRAY	Small (12-15) 55
	Large (25-30) 110
TOPPINGS TRAY (Optional w/Deli Tray)	Small (15-20) 10
Lettuce, Tomato, Onions, Pickles	Large (25-30) 20

PREMIUM SEAFOOD APPETIZERS

SHRIMP (26-30 Count)	Small (10-12) 49
	Large (18-20) 99
SHRIMP (16-20 Count)	Small (6-8) 65
	Large (12-16) 129
POACHED SALMON	(16-18) 79
Served with crackers and dill aioli	
SEAFOOD TRIO	(12-14) 199
Snow Crab Clusters, Lobster Claws, 16-20 ct Shrimp	

CERTIFIED ANGUS BEEF® ENTRÉES

Half Pan (10-12) Full Pan (22-24)

	Half / Full
 PULLED BEEF BRISKET	95 / 190
 SHAVED TOP ROUND (w Au Jus)	85 / 170
 SLICED NY STRIP LOIN	100 / 200

FRESH CHICKEN ENTRÉES

Half Pan (16-20) Full Pan (30-34)

	Half / Full
GRILLED CHICKEN	70 / 140
CHICKEN FRENCH	85 / 170
CHICKEN PARMESAN	85 / 170

FRESH PORK & SAUSAGE ENTRÉES

Half Pan (12-16) Full Pan (30-34)

	Half / Full
PULLED PORK SHOULDER	75 / 150
MILD SAUSAGE (with peppers and onions)	60 / 130
MEATBALLS & SAUCE	50 / 100

FRESH SEAFOOD ENTRÉES

Half Pan (12-16) Full Pan (25)

	Half / Full
BLACKENED ATLANTIC SALMON (6oz)	100 / 200
SAUTEED SHRIMP (with garlic sauce)	100 / 180

FRESH HOT SIDES

Half Pan (15-18) Full Pan (25-28)

	Half / Full
BAKED BEANS	30 / 60
CORNBREAD	30 / 60
GARLIC MASHED POTATOES	35 / 70
SALT POTATOES	30 / 60
MACARONI & CHEESE	40 / 80
BAKED ZITI	40 / 80
STEAMED MIXED VEGETABLES	35 / 70
ROASTED SEASONAL VEGETABLES	45 / 90
RICE OR PASTA	30 / 60

FRESH COLD SIDES

Half Pan (15-18) Full Pan (25-28)

	Half / Full
SIGNATURE COLE SLAW	30 / 60
MACARONI SALAD	30 / 60
PASTA SALAD (with or without meat)	40 / 80
GARDEN SALAD (with choice of dressing)	35 / 70
CAESAR SALAD	35 / 70