



HORS D' OEUVRES

-COCKTAIL RECEPTION PACKAGES-
Two hour reception
(Minimum 25 guests)

-RECEPTION 1-

PRIME STEAKBURGER SLIDERS
with applewood smoked bacon, lettuce, tomato and
pesto aioli
2 per person

JUMBO GULF SHRIMP
with cocktail sauce
3 per person

PANKO BREADED CHICKEN STRIPS
with honey mustard
2 pieces per person

MINI BROILED CRAB CAKES
with chipotle tartar sauce
2 per person

FRESH & STEAMED VEGETABLE CRUDITE
with bleu cheese and ranch dressing

IMPORTED AND DOMESTIC CHEESE DISPLAY
with assorted cracker

FRESH SEASONAL FRUIT DISPLAY
with fresh berries

\$45.00 per person ++

thepalm.com/privatedining

Prices do not include sales tax and 20% service charge. Prices subject to change without notice.

Two additional charges will be added to your final bill. The first charge is a 15% banquet gratuity to be apportioned to the wait staff assigned to your function. The second charge is a 5% administration fee to cover The Palm Restaurant's administrative expenses for hosting your function. The administration fee does not represent a tip, gratuity or service charge for the wait staff, service employees or bartenders.



HORS D' OEUVRES

- RECEPTION 2 -

PRIME STEAKBURGER SLIDERS
with applewood smoked bacon, lettuce, tomato and
pesto aioli
3 per person

CRISPY CALAMARI FRITTI

JUMBO GULF SHRIMP
with cocktail sauce
3 per person

PANKO BREADED CHICKEN STRIPS
with honey mustard
2 pieces per person

MINI BROILED CRAB CAKES
with chipotle tartar sauce
2 per person

BAKED ZITI

CAESAR SALAD

FRESH & STEAMED VEGETABLE CRUDITE
with bleu cheese and ranch dressing

\$55.00 per person ++

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- RECEPTION 3 -

CAESAR SALAD

JUMBO GULF SHRIMP
with cocktail sauce
3 per person

FRESH & STEAMED VEGETABLE CRUDITE
with bleu cheese and ranch dressing

IMPORTED AND DOMESTIC CHEESE DISPLAY
with assorted cracker

CRISPY CALAMARI

CHEF'S CARVING STATION
to include:
TENDERLOIN OF BEEF
with assorted rolls, creamy horseradish, raw horseradish and
grain mustard
(Carving station attendant - \$75.00)

MINI BROILED CRAB CAKES
with chipotle tartar sauce
2 per person

BRUSCHETTA OF FRESH TOMATO, BASIL AND OLIVE OIL
served with toast points on the side

BRIE AND ARTICHOKE STUFFED MUSHROOMS
2 per person

ASSORTED DESSERTS
To include key lime pie, flourless chocolate cake and new york
cheese cake

\$64.00 per person ++

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