

Palm

RESTAURANT

EST. 1926

PRIVATE DINING



The Palm is a dining tradition that has been handed down for generations.
It's the family you want to visit again and again.

TIME-HONORED. WELCOMING. UNFORGETTABLE.

BOZZI DINNER MENU

GROUPS UP TO 50 GUESTS Select 2 Hors D'oeuvres, 2 Salads and 3 Entrées

GROUPS OF 51 OR MORE Select 2 Hors D'oeuvres, 1 Salad and 2 Entrées

Choice of an additional entrée available for \$10/pp

Hors D'oeuvres

JUMBO SHRIMP BRUNO
MARINATED STEAK WITH CHIMICHURRI CROSTINIS
CHERRY TOMATO & HOUSE-MADE MOZZARELLA CHEESE ^V

Soup & Salad

THE PALM CAESAR SALAD
MIXED GREEN SALAD
SOUP OF THE DAY
LOBSTER BISQUE (add \$3/pp)

Entrées

SLICED FILET A LA STONE 6oz
CHEF'S CATCH OF THE DAY
CHICKEN FRANCESE
DOUBLE CUT PORK CHOP
WILD THYME & BLACK TRUFFLE GNOCCHI

Vegetables & Potatoes

(choice of two)
GARLIC MASHED POTATOES | LEAF SPINACH
CREAMED SPINACH | GREEN BEANS | LINGUINI AGLIO E OLIO

Desserts

(choice of two)
BOURBON SALTED CARAMEL CHEESECAKE ^V | KEY LIME PIE ^V
NUTELLA BROWNIE À LA MODE ^V | JEFFERY'S MIXED BERRIES ZABAGLIONE ^V

\$79 PER PERSON

^V Vegetarian

Menus and prices are subject to change.

Price includes non-alcoholic beverages (Iced tea, regular and decaf coffee).

All guests with dietary restrictions will be accommodated with customized courses at the time of the event.

GANZI DINNER MENU

GROUPS UP TO 50 GUESTS Select 2 Hors D'oeuvres, 2 Salads and 3 Entrées

GROUPS OF 51 OR MORE Select 2 Hors D'oeuvres, 1 Salad and 2 Entrées

Choice of an additional entrée available for \$10/pp

Hors D'oeuvres

JUMBO SHRIMP BRUNO

MARINATED STEAK WITH CHIMICHURRI CROSTINIS

CHERRY TOMATO & HOUSE-MADE MOZZARELLA CHEESE ^V

Soup & Salad

THE PALM CAESAR SALAD

MIXED GREEN SALAD

SOUP OF THE DAY

LOBSTER BISQUE (add \$3pp)

Entrées

PETITE CENTER-CUT FILET 6oz

CHEF'S CATCH OF THE DAY

CHICKEN PARMIGIANA

VEAL MARTINI

DOUBLE CUT PORK CHOP

Vegetables & Potatoes

(choice of two)

GARLIC MASHED POTATOES | TUSCAN WHITE BEANS | LEAF SPINACH

CREAMED SPINACH | GREEN BEANS | LINGUINI AGLIO E OLIO

Desserts

(choice of two)

BOURBON SALTED CARAMEL CHEESECAKE ^V | KEY LIME PIE ^V

NUTELLA BROWNIE À LA MODE ^V | JEFFERY'S MIXED BERRIES ZABAGLIONE

\$89 PER PERSON

^V Vegetarian

Menus and prices are subject to change.

Price includes non-alcoholic beverages (Iced tea, regular and decaf coffee).

All guests with dietary restrictions will be accommodated with customized courses at the time of the event.

1926 DINNER MENU

GROUPS UP TO 50 GUESTS Select 2 Hors D'oeuvres, 2 Salads and 3 Entrées

GROUPS OF 51 OR MORE Select 2 Hors D'oeuvres, 1 Salad and 2 Entrées

Choice of an additional entrée available for \$10/pp

Hors D'oeuvres

MINI JUMBO LUMP CRAB CAKES
MARINATED STEAK WITH CHIMICHURRI CROSTINIS
CHERRY TOMATO & HOUSE-MADE MOZZARELLA CHEESE ^V
SHRIMP BRUNO

Soup & Salad

THE PALM CAESAR SALAD | MIXED GREEN SALAD
LOBSTER BISQUE | SOUP OF THE DAY

Entrées

CENTER CUT FILET 8oz
PRIME NEW YORK STRIP 14oz
BOURBON GLAZED SALMON
CHICKEN MARTINI
VEAL PICATTA

Vegetables & Potatoes

(choice of two)
GARLIC MASHED POTATOES | THREE-CHEESE AU GRATIN POTATOES,
WILD MUSHROOMS | CREAMED SPINACH | TUSCAN WHITE BEANS
GREEN BEANS | LINGUINI AGLIO E OLIO | LEAF SPINACH

Desserts

(choice of two)
BOURBON SALTED CARAMEL CHEESECAKE ^V | KEY LIME PIE ^V
NUTELLA BROWNIE À LA MODE ^V | JEFFERY'S MIXED BERRIES ZABAGLIONE ^V

\$99 PER PERSON

^V Vegetarian

Menus and prices are subject to change.

Price includes non-alcoholic beverages (Iced tea, regular and decaf coffee).

All guests with dietary restrictions will be accommodated with customized courses at the time of the event.

2ND AVENUE DINNER MENU

GROUPS UP TO 50 GUESTS Select 2 Hors D'oeuvres, 2 Salads and 3 Entrées

GROUPS OF 51 OR MORE Select 2 Hors D'oeuvres, 1 Salad and 2 Entrées

Choice of an additional entrée available for \$10/pp

Hors D'oeuvres

MINI JUMBO LUMP CRAB CAKES
MARINATED STEAK WITH CHIMICHURRI CROSTINIS
CHERRY TOMATO & HOUSE-MADE MOZZARELLA CHEESE ^V
SHRIMP BRUNO

Soup & Salad

THE PALM CAESAR SALAD | MIXED GREEN SALAD
LOBSTER BISQUE | SOUP OF THE DAY

Entrées

CENTER-CUT FILET 12oz
DRY AGED KANSAS CITY STRIP 18oz
BOURBON GLAZED SALMON
PETITE CENTER-CUT FILET 6oz & LOBSTER TAIL
VEAL MARTINI
CHICKEN ARRABBIATA

Vegetables & Potatoes

(choice of two)
GARLIC MASHED POTATOES | THREE-CHEESE AU GRATIN POTATOES,
WILD MUSHROOMS | CREAMED SPINACH | TUSCAN WHITE BEANS
GREEN BEANS | LINGUINI AGLIO E OLIO | LEAF SPINACH

Desserts

(choice of two)
BOURBON SALTED CARAMEL CHEESECAKE ^V | KEY LIME PIE ^V
NUTELLA BROWNIE À LA MODE ^V | JEFFERY'S MIXED BERRIES ZABAGLIONE ^V

\$105 PER PERSON

^V Vegetarian

Menus and prices are subject to change.

Price includes non-alcoholic beverages (Iced tea, regular and decaf coffee).

All guests with dietary restrictions will be accommodated with customized courses at the time of the event.