

# 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 <sup>V</sup>

## 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 <sup>V</sup> | KEY LIME PIE <sup>V</sup>

NUTELLA BROWNIE À LA MODE <sup>V</sup> | JEFFERY'S MIXED BERRIES ZABAGLIONE

# \$89 PER PERSON

<sup>V</sup> 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 <sup>V</sup>  
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 <sup>V</sup> | KEY LIME PIE <sup>V</sup>  
NUTELLA BROWNIE À LA MODE <sup>V</sup> | JEFFERY'S MIXED BERRIES ZABAGLIONE <sup>V</sup>

# \$99 PER PERSON

<sup>V</sup> 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 <sup>V</sup>  
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 <sup>V</sup> | KEY LIME PIE <sup>V</sup>  
NUTELLA BROWNIE À LA MODE <sup>V</sup> | JEFFERY'S MIXED BERRIES ZABAGLIONE <sup>V</sup>

# \$105 PER PERSON

<sup>V</sup> 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.