

PRIME LUNCH MENU

FIRST COURSE

Mixed Green Salad, Classic Caesar Salad,
Lobster Bisque, Jumbo Shrimp Cocktail

ENTRÉE SELECTIONS

Wasabi and Panko Crusted Ahi Tuna
sesame cucumber salad and soy dressing

Chicken Malfata
topped with baby arugula, chopped tomato and red onion,
tossed in garlic vinaigrette

Prime New York Strip 14 ounce parsley butter

Jumbo Lump Crab Cakes (2) chipotle tartar sauce

Nova Scotia Lobster BLT Sandwich
crispy bacon, baby arugula, oven dried tomatoes and Goddess dressing

VEGETABLES & POTATOES

Green Beans, Wild Mushrooms, Leaf Spinach, Creamed Spinach,
Mashed Potatoes, Half and Half, Hand Cut French Fries, Hash Browns,
Three Cheese Potatoes Au Gratin

DESSERT & COFFEE SERVICE

New York Cheesecake, Key Lime Pie, Flourless Chocolate Cake

Regular Coffee, Decaffeinated Coffee and Hot Tea

0-30 GUESTS Choose from: (2) First Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts

31-40 GUESTS Choose from: (2) First Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts

41+ GUESTS Choose from: (1) First Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

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

Two additional charges will be added to your final bill. The first charge, for your convenience, is a suggested 15% banquet gratuity which will be distributed to the wait staff serving your function. If you wish to modify this in any way, you may do so on the final bill or by speaking directly with your sales manager before the event, or a manager on the day of your event. The total proceeds of this gratuity will be distributed to wait staff employees, service employees and service bartenders. The second charge is a 5% administrative fee to cover the Palm Restaurant's administrative charges for hosting your function. The administrative fee does not represent a tip, gratuity, or service charge for the wait staff, service employees or service bartenders.