



**The Palm Court Restaurant & Banquets** offers dining for any size group, whether a small affair for 8 in a private dining room or a large celebration for up to 300 throughout the entire restaurant space. The Parties and Special Events team is available to help you create your own personalized dining experience, paying attention to every detail from menu selection with Chef Michael who will provide a delicious menu that your special event deserves, to the wine pairing and floral arrangements. Whether you are planning a birthday or anniversary party, bridal shower, rehearsal dinner, corporate meeting or a family and friends' get-together, we will take pride in executing a memorable occasion for you.

**Sincerely,  
Palm Court Management Team**

**Phone:** (847) 870-7770

**Email:** [PrivateEvents@palmcourt.net](mailto:PrivateEvents@palmcourt.net)



## General Information

### **Guarantees / Final Menu Selection**

A final guarantee guest count is required three business days prior to the event. This number is the minimum number you will be charged for, on the day of the event, regardless the number of people that will show up. Minimum revenue guarantee will vary according to date/time/season. Please check with our catering manager for details. Cancellation less than 72 hours from the start time of the event will result in a charge equaling half the food & beverage minimum stated on the contract plus the initial deposit. These charges will appear to the credit card on file provided. The final menu selection is done seven days prior to the event with our Catering Manager.

### **Minimums**

Food and beverage minimums will apply to all parties utilizing a private room. Food & beverage minimums will vary according to date of the week or holiday periods.

### **Tax & Other Fees**

A 11.25% sales tax will be added to all food & beverage charges. A \$1.00 cake cutting fee per person will apply for outside cakes. 18%-20% gratuity is suggested for all private events.

### **Additional Services**

Palm Court can provide specialty linen, centerpieces, audio/visual equipment for an additional charge. All private events include white linens as our standard color.

***Complimentary WiFi Service***



## Private Room Capacities

Private Rooms	Maximum Capacity
Blue Room	20
Lower Terrace	22
Lounge	60
Fireplace Room	110
Main Dining	150
Buyout	350



# Family Style Private Dining Dinner Menu

Served Family Style - Minimum Party of 12 - Private Dining Only

## Appetizers Select 1 - Served Family Style (\$2 per person / per item upcharge)

**Fried Calamari • Baked Goat Cheese • Caprese • Sautéed Zucchini • Mushroom Caps stuffed with Crabmeat • Mini Meatballs BBQ / Asian / Marinara Sauce • Spinach Puffs • Feta Cheese Puffs**

## Garden Salad Select 1 - Plated

**Mixed Greens Salad** Choice of (2) dressings  
**Caesar Salad or Chopped Salad** (Upgrade \$2 Per-Person)

## Main Courses Select 2 - Served Family Style - Bowls of Pasta included with all Dinner Entrees

**Chicken Piccata** lemon caper sauce

**Chicken Marsala** sautéed with mushrooms & marsala wine sauce

**Atlantic Salmon** honey & soy sauce glaze

**Chicken Stuffed with Spinach & Feta** breast of chicken stuffed with sautéed spinach & imported feta

**Tilapia Amandine** sautéed in our signature Amandine sauce

**Whitefish** broiled with our signature lemon sauvignon blanc sauce

**Berkshire Pork Chop** brown sugar & balsamic glaze

**USDA Prime Cut Filet Mignon** 4oz filets cooked medium

**London Broil** Thinly sliced with bordelaise sauce

**Pasta Primavera** fresh vegetables, pine nuts in a creamy sauce

### Upgrade for just \$5 Per Person

**Chilean Sea Bass** broiled, topped with lemon butter sauce

**Pecan Encrusted Walleye Pike** sautéed & served amandine style

**Gulf Shrimp** jumbo, breaded served with cocktail sauce

**Shrimp Scampi** garlic, mushrooms, cream white wine sauce

**Steak Dianne** filet mignon with flambé brandy mushroom sauce

**Australian Lamb Loin Chops** broiled with au-jus

**Prime Rib** slow roasted, au jus, horseradish sauce

**Veal Marsala** scaloppini, marsala wine mushroom sauce

## Side Dishes Select 1 - Served Family Style

**Vegetable Medley • Mashed Potatoes • Sweet Mash Potatoes • Wild Rice • Mac & Cheese • Creamed Spinach • Sautéed Spinach • Baked Potatoes • Red Boiled Potatoes**

## Desserts Select 1 - Plated (\$3.75 per person Includes Coffee & Tea)

**Turtle Brownie Sundae • Tiramisu • Ice Cream • Chocolate Mousse • NY Cheesecake**

33.95 Per Person



## Passed Appetizers

All of the items below are priced per dozen • Two dozen minimum per item • Advanced notice Required

Passed appetizers to be selected as add-on's in conjunction with our lunch or dinner banquet menu only

### Chicken & Beef

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<b>Filet Sliders</b>	<b>36</b>
<b>Morrocان Chicken Skewers</b>	<b>20</b>
<b>Beef Satay</b>	<b>25</b>
<b>Cheeseburger Sliders</b>	<b>25</b>
<b>Mini Meatballs BBQ / Asian / Marinara Sauce</b>	<b>10</b>
<b>BBQ Wing Platter Asian / Buffalo</b>	<b>9</b>

### Seafood

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<b>Baked Clams</b>	<b>34</b>
<b>Mini Crab Cakes remoulade sauce</b>	<b>41</b>
<b>Bacon Wrapped Scallops</b>	<b>54</b>
<b>Shrimp Cocktail</b>	<b>36</b>

### Vegetarian

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<b>Spinach Puffs</b>	<b>20</b>
<b>Feta Cheese Puffs</b>	<b>20</b>
<b>Stuffed Mushroom Caps</b>	<b>20</b>



## Bar Packages

### Beer & Wine \_\_\_\_\_ (per person)

Imported & domestic bottled beers, select house wines, soda, juices & coffee

<b>One Hour</b>	<b>19</b>
<b>Two Hours</b>	<b>24</b>
<b>Three Hours</b>	<b>29</b>
<b>Four Hours</b>	<b>34</b>

### House Brands \_\_\_\_\_ (per person)

House brand liquors, imported & domestic bottled beers, select house wines, soda, juices & coffee

<b>One Hour</b>	<b>21</b>
<b>Two Hours</b>	<b>26</b>
<b>Three Hours</b>	<b>31</b>
<b>Four Hours</b>	<b>36</b>

### Call Brands \_\_\_\_\_ (per person)

Call brand liquors, classic cocktails, imported & domestic bottled beers & select house wines

<b>One Hour</b>	<b>25</b>
<b>Two Hours</b>	<b>30</b>
<b>Three Hours</b>	<b>35</b>
<b>Four Hours</b>	<b>40</b>

### Premium Brands \_\_\_\_\_ (per person)

Premium brand liquors, specialty martinis & classic cocktails, imported & domestic beers and select house wines

<b>One Hour</b>	<b>30</b>
<b>Two Hours</b>	<b>35</b>
<b>Three Hours</b>	<b>40</b>
<b>Four Hours</b>	<b>45</b>