



Lunch Banquet Menu

Available Monday - Saturday 11AM - 2PM

All lunch entrees are served with starch, vegetable medley & choice of soup of the day or house salad
Soda, Iced Tea & Hot Tea Included

The Palm

\$22 Per Person

Choose 1 item from each category (Up to 3)

Beef _____

Filet Medallions two 4oz filet medallions with béarnaise & bordelaise mushroom sauce, served with a twice baked potato

Beef Tenderloin Kabob skewered tenderloin with peppers, mushrooms & onions, served with wild rice

Australian Lamb Loin Chops three broiled chops with au-jus, served with a twice baked potato

Chicken _____

Chicken Picatta breast of chicken in a lemon caper sauce, served with pasta

Chicken Marsala breast of chicken in a marsala wine sauce with mushrooms served with mashed potatoes

Chicken Kabob skewered chicken with peppers, mushrooms and onions, served with wild rice

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

Pasta Primavera linguini pasta tossed with fresh vegetables & pine nuts in a light cream sauce with chicken

Fresh Fish _____

Atlantic Salmon grilled with a honey glaze sauce, served with mashed potatoes

Tilapia Amandine sautéed in our signature amandine sauce & served with a twice baked potato

Broiled Whitefish served with our signature lemon sauvignon blanc sauce and mashed potatoes

Gulf Shrimp three jumbo breaded & fried shrimp, served with cocktail sauce & a twice baked potato

Dessert _____ **5.75 per person**

Turtle Brownie Sundae

NY Cheesecake

Key Lime Pie

Ice Cream

The Dean Martin

\$34 Per Person

Choose 1 item from each category (Up to 3)

Beef _____

Filet Mignon USDA 8oz prime filet, cooked medium and served with mashed potato

Prime NY Steak USDA 14oz prime cut, cooked medium, served with a twice baked potato

Prime Ribeye Steak USDA 16oz cut, cooked medium, served with a twice baked potato

Prime Rib 14oz cut slow roasted prime of rib served with horseradish sauce

Chicken _____

Chicken Picatta breast of chicken in a lemon caper sauce, served with pasta

Chicken Marsala breast of chicken in a marsala wine sauce with mushrooms served with mashed potatoes

Chicken Kabob skewered chicken with peppers, mushrooms and onions, served with wild rice

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

Chicken Cordon Blue crispy stuffed chicken with ham, swiss cheese & broccoli served with mashed potatoes

Fresh Fish _____

Alaskan Halibut macadamia crusted over meunière sauce, served with mashed potatoes sauteed in our signature amandine sauce & served with twice baked

Walleye Pike pecan crusted and served with twice baked

Gulf Shrimp three jumbo breaded & fried shrimp, served with cocktail sauce & a twice baked

Swordfish Steak Filet grilled and prepared greek style, served with mashed potatoes

Dessert _____ **5.75 per person**

Turtle Brownie Sundae

NY Cheesecake

Key Lime Pie

Ice Cream



Lunch Banquet Menu (À la carte)

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Beef

Filet Medallions two 4oz filet medallions with béarnaise & bordelaise mushroom sauce, served with a twice baked potato	24
Beef Tenderloin Kabob skewered tenderloin with peppers, mushrooms & onions, served with wild rice	21
Australian Lamb Loin Chops three broiled chops with au-jus, served with a twice baked potato	21

Chicken

Chicken Picatta breast of chicken in a lemon caper sauce, served with pasta	17
Chicken Marsala breast of chicken in a marsala wine sauce with mushrooms served with mashed potatoes	17
Chicken Kabob skewered chicken with peppers, mushrooms and onions, served with wild rice	18
Chicken Stuffed with Spinach & Feta breast of chicken stuffed with imported feta & sautéed spinach	19
Pasta Primavera linguini pasta tossed with fresh vegetables & pine nuts in a light cream sauce with chicken	17

Fresh Fish

Atlantic Salmon grilled with a honey glaze sauce, served with mashed potatoes	21
Tilapia Amandine sautéed in our signature amandine sauce & served with a twice baked potato	19
Broiled Whitefish served with our signature lemon sauvignon blanc sauce and mashed potatoes	19
Gulf Shrimp three jumbo breaded & fried shrimp, served with cocktail sauce & a twice baked potato	19

Dessert

Turtle Brownie Sundae	5.75
NY Cheesecake	5.75
Key Lime Pie	5.75
Ice Cream	5.75



Banquet Appetizers

Appetizers are selected as add-ons in conjunction with the Lunch or Dinner Banquet menus only

Appetizers served plated by the dozen

From the Sea

Shrimp Cocktail Platter (DZ)	45
Oyster Rockefeller (DZ)	42
Raw Oysters (DZ)	42
Stuffed Mushrooms with Crab (DZ)	38
Calamari Platter fried	45
Mini Crab Cakes (DZ)	38
Bacon Wrapped Grilled Scallops (DZ)	42

From the Land

Lollipop Lamb Chops (DZ)	51
Greek Chicken Skewers (DZ)	31
Beef Satay Skewers (DZ)	49
Potato Skins (DZ)	22
Meatballs (DZ) BBQ, Sweet Chili or Marinara Sauce	19
Chicken Wings (DZ) BBQ, Asian or Buffalo Style	15
Chicken Strips (DZ)	15
Spinach Puffs or Cheese Puffs (DZ)	18

Party Trays

Bruschetta Platter (18)	25
Hummus Platter (Serves 10-15)	31
Vegetable & Assorted Cheese Tray (Serves 15-20)	53
Seasonal Fruit Tray (Serves 15-20)	53
Cheese & Crackers Tray (Serves 15-20)	53
Fruit & Cheese Tray (Serves 15-20)	53