



# 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

\$28 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 \_\_\_\_\_

**Scottish 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 \_\_\_\_\_ 6.50 per person

Turtle Brownie Sundae

NY Cheesecake

Key Lime Pie

Ice Cream

## The Dean Martin

\$38 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, sauteed in our signature amandine sauce & served with mashed potatoes

**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 \_\_\_\_\_ 6.50 per person

Turtle Brownie Sundae

NY Cheesecake

Key Lime Pie

Ice Cream



# 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

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Shrimp Cocktail Platter (DZ)	46
Oyster Rockefeller (DZ)	43
Raw Oysters (DZ)	43
Stuffed Mushrooms with Crab (DZ)	40
Calamari Platter fried	46
Mini Crab Cakes (DZ)	40
Bacon Wrapped Grilled Scallops (DZ)	44

## From the Land

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Lollipop Lamb Chops (DZ)	51
Greek Chicken Skewers (DZ)	33
Beef Satay Skewers (DZ)	49
Potato Skins (DZ)	23
Meatballs (DZ) BBQ, Sweet Chili or Marinara Sauce	20
Chicken Wings (DZ) BBQ, Asian or Buffalo Style	20
Chicken Strips (DZ)	20
Spinach Puffs or Cheese Puffs (DZ)	29

## Party Trays

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Bruschetta Platter (18)	27
Hummus Platter (Serves 10-15)	32
Vegetable & Assorted Cheese Tray (Serves 15-20)	55
Seasonal Fruit Tray (Serves 15-20)	55
Cheese & Crackers Tray (Serves 15-20)	55
Fruit & Cheese Tray (Serves 15-20)	55