



The Palm Court Restaurant & Banquets offers dining for any sizegroup, 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 Special Events team is available to help you create your own personalized dining experience, paying attention to every detail from menu selection with our Chef who will provide a delicious menu that your special event deserves. 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 seamless and memorable event for you.

Sincerely,  
Palm Court Management Team



### **GUARANTEES / FINAL MENU SELECTION**

A final guarantee guest count is required three business days before the event. This number is the minimum number you will be charged for, on the day of the event, regardless of the number of people that will attend. The minimum revenue guarantee will vary according to date/time/season. Please confirm with our catering manager for additional details. Cancellations less than 72 hours from the start time of the event will result in a charge plus the initial deposit. These charges will appear on the credit card on file provided. The final menu selection is required seven days before the event with our Catering Manager.

### **TAX & OTHER FEES**

An 11.25% sales tax will be added to all food and beverage charges. A \$1.50 cake-cutting fee per person will apply for outside cakes. 20% gratuity is suggested for all private events.

### **ADDITIONAL SERVICES**

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

# PRIVATE ROOM CAPACITIES

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|                  |     |
|------------------|-----|
| Blue Room        | 20  |
| Lower Terrace    | 20  |
| Lounge           | 60  |
| Fireplace        | 110 |
| Main Dining Room | 150 |
| Buyout           | 350 |

# LUNCH BANQUET MENU • THE PALM

## \$25 PER PERSON

Available Monday – Saturday 11AM – 2PM

All lunch entrees are served with starch, vegetable medley & choice of soup of the day or house salad Soft drinks, iced tea & hot tea included

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### BEEF

**Filet Medallions** two 4oz filet medallions with béarnaise & a cognac peppercorn sauce, served with a twice baked potato

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

**Chopped Steak** ground in house filet mignon, sauteed onions, mushrooms & a dijon crust, served with mashed potatoes

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

### CHICKEN

**Chicken Piccata** 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 rice pilaf

**Pasta Primavera** pasta tossed with fresh vegetables 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, & mashed potatoes

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

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### DESSERT

**\$6.50 PER PERSON • COMPLEMENTARY COFFEE**

Turtle Brownie Sundae • New York Cheesecake • Ice Cream • Key Lime Pie

# LUNCH BANQUET MENU • THE DEAN MARTIN

## \$43 PER PERSON

Available Monday – Saturday 11AM – 2PM

All lunch entrees are served with starch, vegetable medley & choice of soup of the day or house salad Soft drinks, iced tea & hot tea included

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### BEEF

**Filet Mignon** USDA 8oz prime filet, cooked medium, cognac peppercorn sauce, 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** slow roasted prime of rib served with horseradish sauce, served with a twice baked potato

### CHICKEN

**Chicken Piccata** 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 rice pilaf

### FRESH FISH

**Alaskan Halibut** macadamia crusted over meuniere sauce, sautéed in our signature amandine sauce, served with mashed potatoes

**Walleye Pike** pecan crusted, served with a twice baked potato

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

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### DESSERT

**\$6.50 PER PERSON • COMPLEMENTARY COFFEE**

Turtle Brownie Sundae • New York Cheesecake • Ice Cream • Key Lime Pie

# DINNER BANQUET MENU THE • SAMMY DAVIS

## \$28 PER PERSON

Available Monday – Saturday after 2pm and all day Sunday

All dinner entrees are served with starch, vegetable medley & choice of soup of the day or house salad Soft drinks, iced tea & hot tea included

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### BEEF

**Filet Medallions** two 4oz filet medallions with béarnaise & a cognac peppercorn sauce, served with a twice baked potato

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

**Chopped Steak** ground in house filet mignon, sauteed onions, mushrooms & a dijon crust, served with mashed potatoes

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

### CHICKEN

**Chicken Piccata** 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 rice pilaf

**Pasta Primavera** pasta tossed with fresh vegetables 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, & mashed potatoes

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

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### DESSERT

**\$6.50 PER PERSON • COMPLEMENTARY COFFEE**

Turtle Brownie Sundae • New York Cheesecake • Ice Cream • Key Lime Pie

# DINNER BANQUET MENU • THE FRANK SINATRA

## \$48 PER PERSON

Available Monday – Saturday after 2pm and all day Sunday

All lunch entrees are served with starch, vegetable medley & choice of soup of the day or house salad Soft drinks, iced tea & hot tea included

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### BEEF

**Filet Mignon** USDA 8oz prime filet, cooked medium, cognac peppercorn sauce, 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** slow roasted prime of rib served with horseradish sauce, served with a twice baked potato

### CHICKEN

**Chicken Piccata** 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 rice pilaf

**Chicken Stuffed with Spinach** breast of chicken stuffed with sautéed spinach

### FRESH FISH

**Alaskan Halibut** macadamia crusted over meuniere sauce, sautéed in our signature amandine sauce, served with mashed potatoes

**Walleye Pike** pecan crusted, served with a twice baked potato

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

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### DESSERT

\$6.50 PER PERSON • COMPLEMENTARY COFFEE

Turtle Brownie Sundae • New York Cheesecake • Ice Cream • Key Lime Pie

# BANQUET APPETIZERS

Appetizers are selected to complement your lunch or dinner menu.  
Appetizers served plated, by the dozen

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## FROM THE SEA

|  |    |
|--|----|
| Shrimp Cocktail Platter - dozen        | 50 |
| Oysters Rockefeller - dozen            | 50 |
| Raw Oysters - dozen                    | 48 |
| Stuffed Mushrooms with Crab - dozen    | 47 |
| Calamari Platter (fried)               | 50 |
| Mini Crab Cakes - dozen                | 45 |
| Bacon Wrapped Grilled Scallops - dozen | 59 |

## FROM THE LAND

|  |    |
|--|----|
| Lollipop Land Chops - dozen                            | 89 |
| Greek Chicken Skewers - dozen                          | 39 |
| Beef Satay Skewers - dozen                             | 49 |
| Potato Skins - dozen                                   | 28 |
| Meatballs - dozen (Sweet Chili, BBQ or Marinara Sauce) | 25 |
| Chicken Wings - dozen (BBQ, Asian or Buffalo Style)    | 25 |
| Chicken Strips - dozen                                 | 25 |
| Spinach Puffs - dozen                                  | 35 |
| Cheese Puffs - dozen                                   | 35 |

## PARTY TRAYS

|   |    |
|---|----|
| Bruschetta Platter (18)                     | 34 |
| Hummus Platter (serves 10-15)               | 40 |
| Vegetable & Assorted Cheeses (serves 15-20) | 69 |
| Seasonal Fruit Tray (serves 15-20)          | 69 |
| Assorted Cheeses & Crackers (serves 15-20)  | 69 |
| Fruit & Assorted Cheeses (serves 15-20)     | 69 |