



BOZZI DINNER MENU

HORS D' OEUVRES *Choice of 2*

Ahi Tuna Tartare on Crispy Wonton with wasabi crème fraich

Beefsteak Tomato, Goat Cheese and Basil Crostini

Mini Jumbo Lump Crab Cakes with chipotle tartar in fillo cup

Peppercorn Crusted Tenderloin Crostini with atomic horseradish aioli

FIRST COURSE

Mixed Green Salad, Classic Caesar Salad, Lobster Bisque

ENTRÉE SELECTIONS

Petite Filet Mignon

Chicken Martini

shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil

Linguine Pasta

jumbo shrimp, asparagus spears, fresh and sun-dried tomatoes and basil in a white wine garlic sauce

Atlantic Salmon Fillet with citrus butter and mango salsa

Vegetarian Entrée (Chef's Selection)

VEGETABLES & POTATOES

Served Family-Style

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, Mixed Seasonal Berries

Regular Coffee, Decaffeinated Coffee and Hot Tea

Suggested Wine Pairings: Greystone Cellars, Cabernet Sauvignon, California and Greystone Cellars, Chardonnay, California

(please ask your Sales Manager regarding pricing, wines are not inclusive in the menu price)

\$69⁹ per person *Without Hors d' Oeuvres*

\$74⁹ per person *With Hors d' Oeuvres*

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.

GANZI DINNER MENU

HORS D' OEUVRES *Choice of 2*

Ahi Tuna Tartare on Crispy Wonton with wasabi crème fraiche

Beefsteak Tomato, Goat Cheese and Basil Crostini

Mini Jumbo Lump Crab Cakes with chipotle tartar in fillo cup

Peppercorn Crusted Tenderloin Crostini with atomic horseradish aioli

FIRST COURSE

Mixed Green Salad, Classic Caesar Salad, Lobster Bisque

ENTRÉE SELECTIONS

Filet Mignon 9 ounce

Prime New York Strip 14 ounce

Chicken Parmigiana

Linguine Pasta

jumbo shrimp, asparagus spears, fresh and sun-dried tomatoes and basil in a white wine garlic sauce

Atlantic Salmon Fillet with citrus butter and mango salsa

Vegetarian Entrée (Chef's Selection)

VEGETABLES & POTATOES

Served Family-Style

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, Mixed Seasonal Berries

Regular Coffee, Decaffeinated Coffee and Hot Tea

Suggested Wine Pairings: Greystone Cellars, Cabernet Sauvignon, California and Greystone Cellars, Chardonnay, California

(please ask your Sales Manager regarding pricing, wines are not inclusive in the menu price)

\$79⁹ per person *Without Hors d' Oeuvres*

\$84⁹ per person *With Hors d' Oeuvres*

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

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1926 DINNER MENU

FIRST COURSE

Bacon Wrapped Scallops, Jumbo Shrimp Bruno,
Crispy Calamari Fritti, Jumbo Lump Crab Cake

SECOND COURSE

Mixed Green Salad, Classic Caesar Salad, Beefsteak Tomato Capri, Lobster Bisque

ENTRÉE SELECTIONS

Filet Mignon 9 ounce

Prime New York Strip 18 ounce

Chicken Parmigiana

Veal Martini

shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil

Nova Scotia Lobster Linguine

Nova Scotia lobster meat, cherry tomatoes and asparagus spears in a porcini mushroom sauce

Chilean Sea Bass Fillet with corn relish

Vegetarian Entrée (Chef's Selection)

VEGETABLES & POTATOES

Served Family-Style

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, Mixed Seasonal Berries

Regular Coffee, Decaffeinated Coffee and Hot Tea

Suggested Wine Pairings: Greystone Cellars, Cabernet Sauvignon, California
and Greystone Cellars, Chardonnay, California

(please ask your Sales Manager regarding pricing, wines are not inclusive in the menu price)

\$97⁹ per person

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

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

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

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837 DINNER MENU

FIRST COURSE

Bacon Wrapped Scallops, Jumbo Shrimp Bruno,
Crispy Calamari Fritti, Jumbo Lump Crab Cake

SECOND COURSE

Mixed Green Salad, Classic Caesar Salad, Beefsteak Tomato Capri, Lobster Bisque

ENTRÉE SELECTIONS

Filet Mignon 14 ounce

Prime New York Strip 18 ounce

Surf and Turf

½ Prime New York Strip 18 ounce and ½ Broiled 3 lb. Nova Scotia Lobster

Chicken Parmigiana

Nova Scotia Lobster Linguine

Nova Scotia lobster meat, cherry tomatoes and asparagus spears in a porcini mushroom sauce

Jumbo Lump Crab Cakes chipotle tartar sauce and mango salsa

Chilean Sea Bass Fillet with corn relish

Vegetarian Entrée (Chef's Selection)

VEGETABLES & POTATOES

Served Family-Style

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, Mixed Seasonal Berries

Regular Coffee, Decaffeinated Coffee and Hot Tea

Suggested Wine Pairings: Greystone Cellars, Cabernet Sauvignon, California
and Greystone Cellars, Chardonnay, California

(please ask your Sales Manager regarding pricing, wines are not inclusive in the menu price)

\$112⁹ per person

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

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

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

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2ND AVENUE DINNER MENU

FIRST COURSE

Bacon Wrapped Scallops, Jumbo Shrimp Bruno, Crispy Calamari Fritti, Jumbo Lump Crab Cake

SECOND COURSE

Mixed Green Salad, Classic Caesar Salad, Beefsteak Tomato Capri, Lobster Bisque

ENTRÉE SELECTIONS

Filet Mignon 14 ounce

Prime New York Strip 18 ounce

3 lb. Broiled Jumbo Nova Scotia Lobster

Veal Marsala

Nova Scotia Lobster Linguine

Nova Scotia lobster meat, cherry tomatoes and asparagus spears in a porcini mushroom sauce

Jumbo Lump Crab Cakes chipotle tartar sauce and mango salsa

Chilean Sea Bass Fillet with corn relish

Vegetarian Entrée (Chef's Selection)

(please ask your Sales Manager for market price on each additional pound of lobster)

VEGETABLES & POTATOES

Served Family-Style

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, Mixed Seasonal Berries

Regular Coffee, Decaffeinated Coffee and Hot Tea

Suggested Wine Pairings: Greystone Cellars, Cabernet Sauvignon, California and Greystone Cellars, Chardonnay, California

(please ask your Sales Manager regarding pricing, wines are not inclusive in the menu price)

\$124⁹ per person

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

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

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

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