



PARMA LUNCH MENU

FIRST COURSE

Lobster Bisque
Jumbo Lump Crab Cake
Mixed Green Salad
Classic Caesar Salad

ENTRÉE SELECTIONS

Bozzi "Prime" SteakBurger – 12 ounce

aged Gouda, smokey barbecue sauce and crispy fried onions
Served on toasted sesame brioche with seasoned hand cut French fries.

New York Steak Au Poivre – Aged Black Angus 10 ounce

with mashed potatoes and brandy peppercorn sauce

Wasabi and Panko Crusted Ahi Tuna

sesame cucumber salad and soy dressing

Chicken Cobb Salad

grilled chicken breast, mixed greens, bacon, fresh tomatoes, green beans,
Danish blue cheese, egg and avocado

Penne Pasta

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

VEGETABLES AND POTATOES

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 AND COFFEE SERVICE

New York Cheesecake, Key Lime Pie, Flourless Chocolate Cake

Regular Coffee, Decaffeinated Coffee and Hot Tea

\$35 per person

Prices do not include sales tax or gratuity. Prices subject to change without notice.

0-30 GUESTS *Choose from:* (2) First Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts
30-40 GUESTS *Choose from:* (2) First Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts
40+ GUESTS *Choose from:* (1) First Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

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