



## 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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