

## POWER LUNCH MENU

### FIRST COURSE

Mixed Green Salad  
Classic Caesar Salad  
Chef's Soup of the Day

### SECOND COURSE

Chicken Parmigiana  
Atlantic Salmon Fillet  
roasted red pepper sauce and mango salsa  
Chef's Fresh Fish Special of the Day  
Filet Mignon Medallions (*two 4 ounce*)  
Choose your favorite:  
A la Stone with Bordelaise Sauce  
Crabmeat Oscar – *Additional \$5*

### FAMILY-STYLE SIDE

Half and Half cottage fries and fried onions  
Vegetable of the Day  
Linguine Marinara

### THIRD COURSE

New York Style Cheesecake  
Flourless Chocolate Cake

**\$25<sup>90</sup> per person**

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.

# PRIME LUNCH MENU

## FIRST COURSE

Mixed Green Salad, Classic Caesar Salad,  
Lobster Bisque, Jumbo Shrimp Cocktail

## ENTRÉE SELECTIONS

**Wasabi and Panko Crusted Ahi Tuna**  
sesame cucumber salad and soy dressing

**Chicken Malfata**  
topped with baby arugula, chopped tomato and red onion,  
tossed in garlic vinaigrette

**Prime New York Strip 14 ounce** parsley butter

**Jumbo Lump Crab Cakes (2)** chipotle tartar sauce

**Nova Scotia Lobster BLT Sandwich**  
crispy bacon, baby arugula, oven dried tomatoes and Goddess dressing

## VEGETABLES & 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 & COFFEE SERVICE

New York Cheesecake, Key Lime Pie, Flourless Chocolate Cake

Regular Coffee, Decaffeinated Coffee and Hot Tea

**\$38<sup>90</sup> per person**

**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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