

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

\$26 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.

In addition to the menu price above, your final bill will include (2) additional expense items. The first such item is a suggested 15% banquet gratuity which will be allocated and distributed among the wait staff working your event including bartenders and service staff. This gratuity is not mandatory and you may increase or decrease it at your discretion. We would ask that any such modifications be discussed in advance of the event with our Sales Manager or at the time of the event with the Manager on duty. The second charge is a mandatory 5% administrative fee which is not a gratuity and is intended to cover the direct costs of planning, scheduling, setting up and monitoring your event.



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