



BOZZI DINNER MENU

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 with Chicken and Asparagus Pomodoro
Atlantic Salmon Fillet with citrus butter and mango salsa
Vegetarian Entrée (Chef's Selection)

Add a ½ – 3 lb. Jumbo Nova Scotia Lobster to a steak or filet for an additional charge per person to create the signature Palm Surf and Turf.

VEGETABLES AND 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 AND COFFEE SERVICE

New York Cheesecake, Key Lime Pie, Flourless Chocolate Cake
Regular Coffee, Decaffeinated Coffee and Hot Tea

\$68 per person

Prices do not include sales tax and 20% service charge. Prices subject to change without notice.

Two additional charges will be added to your final bill. The first charge is a 15% banquet gratuity to be apportioned to the wait staff assigned to your function. The second charge is a 5% administration fee to cover The Palm Restaurant's administrative expenses for hosting your function. The administration fee does not represent a tip, gratuity or service charge for the wait staff, service employees or bartenders.

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

thepalm.com/privatedining