



# PALM COURT

RESTAURANT & PRIVATE EVENTS

The Palm Court Restaurant & Private Events offers dining for any size group, whether a small affair for 8 in a private dining room or a large celebration for up to 300 throughout the entire restaurant space. The Special Events team is available to help you create your own personalized dining experience, paying attention to every detail from menu selection with our Chef who will provide a delicious menu that your special event deserves. Whether you are planning a birthday or anniversary party, bridal shower, rehearsal dinner, corporate meeting, or a family and friends' get together, we will take pride in executing a seamless and memorable event for you.

Sincerely,  
Palm Court Management Team



### **Guarantees / Final Menu Selection**

A final guarantee guest count is required three business days before the event. This number is the minimum number you will be charged for, on the day of the event, regardless of the number of people that will attend. The minimum revenue guarantee will vary according to date/ time/season. Please confirm with our catering manager for additional details. Cancellations less than 72 hours from the start time of the event will result in a charge plus the initial deposit. These charges will appear on the credit card on file provided. The final menu selection is required seven days before the event with our Catering Manager.

### **Tax & Other Fees**

An 11.25% sales tax will be added to all food and beverage charges. A \$1.50 cake-cutting fee per person will apply for outside cakes. 20% gratuity is suggested for all private events.

### **Additional Services**

Palm Court can provide specialty linen, centerpieces, and audio/visual equipment for an additional charge. All private events include white linens as our standard color.

# Private Room Capacities

## Private Room Capacities

Blue Room	20
Lower Terrace	20
Lounge	60
Fireplace	110
Main Dining Room	150
Buyout	350

# LUNCH BANQUET MENU - THE PALM

Available Monday – Saturday 11AM – 2PM

Includes Soup AND Salad. Entrees are served with starch and  
Soft drinks, iced tea & hot tea included; Coffee is included when an open bar is offered

---

**\$25 PER PERSON**

---

## **BEEF**

**London Broil** Lyonnaise potatoes, green peas, caramalized onions

**Filet Mignon** 6oz prime cut, prepared medium, cognac peppercorn sauce, mashed potatoes (+\$4.75 pp)

**Beef Tenderloin Kabob** skewered tenderloin with peppers, mushrooms & onions, rice pilaf

**Chopped Steak** ground in house filet mignon, sauteed onions, mushrooms & dijon crust, mashed potatoes

**Australian Lamb Loin Chops** three broiled chops with au-jus, twice baked potato

---

## **CHICKEN**

**Chicken Piccata** breast of chicken, lemon caper sauce, pasta

**Chicken Marsala** breast of chicken, marsala wine sauce, mushrooms, mashed potatoes

**Chicken Kabob** skewered chicken, peppers, mushrooms, onions, rice pilaf

**Pasta Primavera** pasta tossed with fresh vegetables in a light cream sauce with chicken

---

## **FRESH FISH**

**Scottish Salmon** grilled, honey glaze sauce, mashed potatoes

**Tilapia Amandine** sautéed, signature amandine sauce, twice baked potato

**Broiled Whitefish** lemon sauvignon blanc sauce, mashed potatoes

**Gulf Shrimp** three jumbo breaded & fried shrimp, twice baked potato

---

## **DESSERT**

**\$7.95 PER PERSON**

Turtle Brownie Sundae

New York Cheesecake

Ice Cream

# LUNCH BANQUET MENU - THE PALM

Available Monday – Saturday 11AM – 2PM

**Includes Soup AND Salad.** Entrees are served with starch and  
Soft drinks, iced tea & hot tea included; Coffee is included when an open bar is offered

---

**\$25 PER PERSON**

---

## **BEEF**

**London Broil** Lyonnaise potatoes, green peas, caramalized onions

**Filet Mignon** 6oz prime cut, prepared medium, cognac peppercorn sauce, mashed potatoes (+\$4.75 pp)

**Beef Tenderloin Kabob** skewered tenderloin with peppers, mushrooms & onions, rice pilaf

**Chopped Steak** ground in house filet mignon, sauteed onions, mushrooms & dijon crust, mashed potatoes

**Australian Lamb Loin Chops** three broiled chops with au-jus, twice baked potato

---

## **CHICKEN**

**Chicken Piccata** breast of chicken, lemon caper sauce, pasta

**Chicken Marsala** breast of chicken, marsala wine sauce, mushrooms, mashed potatoes

**Chicken Kabob** skewered chicken, peppers, mushrooms and onions, rice pilaf

**Pasta Primavera** pasta tossed with fresh vegetables in a light cream sauce with chicken

---

## **FRESH FISH**

**Scottish Salmon** grilled, honey glaze sauce, mashed potatoes

**Tilapia Amandine** sautéed, signature amandine sauce, twice baked potato

**Broiled Whitefish** lemon sauvignon blanc sauce, mashed potatoes

**Gulf Shrimp** three jumbo breaded & fried shrimp, twice baked potato

---

## **DESSERT**

\$7.95 PER PERSON

Turtle Brownie Sundae

New York Cheesecake

Ice Cream

# LUNCH BANQUET MENU - THE DEAN MARTIN

Available Monday – Saturday 11AM – 2PM

**Includes Soup AND Salad. Entrees are served with starch and  
Soft drinks, iced tea & hot tea included; Coffee is included when an open bar is offered**

---

**\$43 PER PERSON**

---

## BEEF

**Filet Mignon** 8oz prime filet, prepared medium, cognac peppercorn sauce, mashed potatoes

**Prime NY Steak** 12oz prime cut, prepared medium, twice baked potato

**Prime Ribeye Steak** 16oz cut, prepared medium, twice baked potato

**Prime Rib** slow roasted prime of rib, horseradish sauce, twice baked potato

---

## CHICKEN

**Chicken Piccata** breast of chicken, lemon caper sauce, pasta

**Chicken Marsala** breast of chicken, marsala wine sauce, mushrooms, mashed potatoes

**Chicken Kabob** skewered chicken, peppers, mushrooms and onions, rice pilaf

---

## FISH

**Alaskan Halibut** macadamia crusted, amandine sauce, mashed potatoes

**Walleye Pike** pecan crusted, twice baked potato

**Gulf Shrimp** three jumbo breaded & fried shrimp, twice baked potato

---

## DESSERT

**\$7.95 PER PERSON**

Turtle Brownie Sundae  
New York Cheesecake  
Ice Cream

# DINNER BANQUET MENU - THE SAMMY DAVIS

Available Monday – Saturday after 2PM and all day Sunday

**Includes Soup AND Salad. Entrees are served with starch and  
Soft drinks, iced tea & hot tea included; Coffee is included when an open bar is offered**

---

**\$28 PER PERSON**

---

## BEEF

**London Broil** Lyonnaise potatoes, green peas, carmalized onions

**Filet Mignon** 6oz prime cut, prepared medium, cognac peppercorn sauce, mashed potatoes (+\$4.75 pp)

**Beef Tenderloin Kabob** skewered tenderloin with peppers, mushrooms & onions, rice pilaf

**Chopped Steak** ground in house filet mignon, sautéed onions, mushrooms & a Dijon crust, mashed potatoes

**Australian Lamb Loin Chops** three broiled chops with au-jus, twice baked potato

---

## CHICKEN

**Chicken Piccata** breast of chicken, lemon caper sauce, pasta

**Chicken Marsala** breast of chicken, marsala wine, mushrooms, mashed potatoes

**Chicken Kabob** skewered chicken, Peppers, mushrooms and onions, rice pilaf

**Pasta Primavera** pasta tossed with fresh vegetables in a light cream sauce with chicken

---

## FRESH FISH

**Scottish Salmon** grilled with a honey glaze sauce, mashed potatoes

**Tilapia Amandine** sautéed, amandine sauce, twice baked potato

**Broiled Whitefish** lemon sauvignon blanc sauce, mashed potatoes

**Gulf Shrimp** three jumbo breaded & fried shrimp, served with cocktail sauce & a twice baked potato

---

## DESSERT

**\$7.95 PER PERSON**

Turtle Brownie Sundae  
New York Cheesecake  
Ice Cream

# DINNER BANQUET MENU - THE FRANK SINATRA

Available Monday – Saturday after 2PM and all day Sunday

**Includes Soup AND Salad. Entrees are served with starch and  
Soft drinks, iced tea & hot tea included; Coffee is included when an open bar is offered**

---

**\$48 PER PERSON**

---

## BEEF

**Filet Mignon** USDA 8oz prime filet, cooked medium, cognac peppercorn sauce, served with mashed potato

**Prime NY Steak** USDA 14oz prime cut, cooked medium ,served with a twice baked potato

**Prime Ribeye Steak** USDA 16oz cut, cooked medium, served with a twice baked potato

**Prime Rib** slow roasted prime of rib served with horseradish sauce, served with a twice baked potato

---

## CHICKEN

**Chicken Picatta** breast of chicken in a lemon caper sauce, served with pasta

**Chicken Marsala** breast of chicken in a marsala wine sauce with mushrooms, served with mashed potatoes

**Chicken Kabob** skewered chicken with peppers, mushrooms and onions, served with rice

**Chicken Stuffed with Spinach** breast of chicken stuffed with sautéed spinach

---

## FRESH FISH

**Alaskan Halibut** macadamia crusted, mashed potatoes

**Walleye Pike** pecan crusted, twice baked potato

**Gulf Shrimp** three jumbo breaded & fried shrimp, twice baked potato

---

## DESSERT

**\$7.95 PER PERSON**

Turtle Brownie Sundae  
New York Cheesecake  
Ice Cream

# BANQUET APPETIZERS

Appetizers are selected to complement your lunch or dinner menu

Appetizers served plated, by the dozen

---

## FROM THE SEA

Shimp Cocktalil Platter - dozen	50
Oysters Rockefeller - dozen	50
Raw Oysters - dozen	48
Stuffed Mushrooms with Crab - dozen	47
Calamari Platter (fried)	50
Mini Crab Cakes - dozen	45
Bacon Wrapped Grilled Scallops - dozen	59

---

## FROM THE LAND

Lollipop Lamb Chops - dozen	89
Greek Chicken Skewers - dozen	39
Beef Satay Skewers - dozen	49
Potato Skins - dozen	28
Meatballs - dozen (BBQ or Marinara Sauce)	25
Chicken Wings - dozen (BBQ or Buffalo Style)	25
Chicken Strips - dozen	25
Spinach Puffs - dozen	35
Cheese Puffs - dozen	35

---

## PARTY TRAYS

Bruschetta Platter (18)	34
Hummus Platter (serves 10-15)	40
Vegetable & Assorted Cheeses (serves 15-20)	69
Seasonal Fruit Tray (serves 15-20)	69
Assorted Cheeses & Crackers (serves 15-20)	69
Fruit & Assorted Cheeses (serves 15-20)	69