



PALM COURT

RESTAURANT & PRIVATE EVENTS

The Palm Court Restaurant & Banquets 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

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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, caramelized 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 in a lemon caper sauce, served with pasta

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

Chicken Kabob skewered chicken with 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, 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 with 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 with 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 over meuniere sauce, sautéed in our signature amandine sauce & served with mashed potatoes

Walleye Pike pecan crusted and served with a twice baked potato

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

BANQUET APPETIZERS

Appetizers are selected to complement your lunch or dinner menu

Appetizers served plated, by the dozen

FROM THE SEA

Shimp Cocktail 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 (Sweet Chili, BBQ or Marinara Sauce)	25
Chicken Wings - dozen (BBQ, Asian 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