

Welcome Champagne Toast

STARTERS - Please select 6 items to share

Escargot	Prime Steak Tartare
Torched Scallop Crudo	Salmon Crudo
Lollipop Lamb Chops	Sizzling Garlic Shrimp Flambé
Albacore Tuna Tartare	Yellowtail Hamachi
East Coast Calamari	Fresh Burrata & Heirloom Tomatoes
Beef Carpaccio	Siberian Sturgeon Caviar

Includes house-made garlic focaccia.

Palma Fresh Seafood Tower

Oysters | Bay Scallops | Shrimp | Hamachi | Lobster

SOUP & SALAD - Please select one soup and one salad (per guest)

Wedge Salad	French Onion Soup
Baby Gem Caesar	Lobster Bisque
Wild Arugula, Fennel & Pomegranate	



Tableside Pasta Cheese Wheel Experience

CHOICE OF ENTRÉE

Surf & Turf	Chicken Portofino
Filet Mignon	Pappardelle Wild Mushrooms & Truffle Pasta
Creekstone Farms Bone-in NY Strip	Grilled Mediterranean Branzino

Wagyu Selection

Japanese Wagyu Miyazaki A5	Australian Wagyu New York
Australian Wagyu Hanger	Wagyu Ribeye Cap
Wagyu Bevette	Wagyu Tomahawk 32oz +200

Butters

Black Truffle Butter | Chopped Herbs | Bordeaux Butter

Sauces

Mushroom | Béarnaise | Chimichurri

SIDES - Please select 5 items to share

Brussels Sprouts	Sautéed Spinach
Grilled Asparagus	Lobster Gnocchi
Truffle Parmigiano Fries	Red Bliss Mashed Potatoes
Sautéed Wild Mushrooms	Roasted Fingerling Potatoes
Truffle Risotto	Pasta al Formaggio

DESSERT - Assortment

Caramel Flan Chocolate Mousse Bigné

COFFEE SERVICE

Espresso, Cappuccino, Latte, or Hot Tea

\$265 per guest

Prices do not include applicable sales tax or gratuity for your service staff.

The Dream Experience

STARTERS - Please select 6 items to share

Escargot	Prime Steak Tartare
Torched Scallop Crudo	Salmon Crudo
Lollipop Lamb Chops	Sizzling Garlic Shrimp Flambe
Albacore Tuna Tartare	Yellowtail Hamachi
East Coast Calamari	Fresh Burrata & Heirloom Tomatoes
Beef Carpaccio	Siberian Sturgeon Caviar

Includes house-made garlic focaccia.

SOUP & SALAD - Please select one soup and one salad (per guest)

Wedge Salad	French Onion Soup
Baby Gem Caesar	Lobster Bisque
Wild Arugula, Fennel & Pomegranate	



Tableside Pasta Cheese Wheel Experience

CHOICE OF ENTRÉE

Surf & Turf	Chicken Portofino
Filet Mignon	Wagyu Hanger Steak
Creekstone Farm Bone-in NY Strip	Pappardelle Wild Mushrooms & Truffle Pasta
Grilled Mediterranean Branzino	Ora King Salmon in Creamy Champagne Sauce

Butters

Black Truffle Butter
Chopped Herbs
Bordeaux Butter

Sauces

Mushroom
Bearnaise
Chimichurri

SIDES - Please select 5 items to share

Brussels Sprouts	Sautéed Spinach
Grilled Asparagus	Lobster Gnocchi
Truffle Parmigiano Fries	Red Bliss Mashed Potatoes
Sautéed Wild Mushrooms	Roasted Fingerling Potatoes
Truffle Risotto	Pasta al Formaggio

DESSERT - Please select one

Caramel Flan Chocolate Mousse Bigné

COFFEE SERVICE

Espresso, Cappuccino, Latte, or Hot Tea

\$200 per guest

Prices do not include applicable sales tax or gratuity for your service staff.

The Grand Palma

STARTERS - Please select 5 items to share

Torched Scallop Crudo	Prime Steak Tartare
Lollipop Lamb Chops	Escargot
Albacore Tuna Tartare	Yellowtail Hamachi
East Coast Calamari	Spanish Chorizo with Black Mussels
Beef Carpaccio*	Roasted Red Peppers & Burrata

Includes house-made garlic focaccia.

SOUP & SALAD - Please select one soup and one salad (per guest)

Wedge Salad	Soup du Jour
Baby Gem Caesar	Yellow Beet Carpaccio
Wild Arugula, Fennel & Pomegranate	Endives Salad

CHOICE OF ENTRÉE

Surf & Turf	Pappardelle Wild Mushrooms & Truffle Pasta
Tonnarelli with Lobster	Wagyu Hanger Steak
Chicken Portofino	Grilled Mediterranean Branzino

Add lobster tail \$19

SIDES - Please select 5 items to share

Truffle Risotto	Brussels Sprouts
Sautéed Spinach	Grilled Asparagus
Lobster Gnocchi	Sautéed Wild Mushrooms
Truffle Parmigiano Fries	Red Bliss Mashed Potatoes
Pasta al Formaggio	Roasted Fingerling Potatoes

DESSERT - Scoop of gelato + select one item (per guest)

Bigné	Chocolate Mousse
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COFFEE SERVICE

Espresso, Cappuccino, Latte, or Hot Tea

\$165 per guest

Prices do not include applicable sales tax or gratuity for your service staff.

The Palma

STARTERS - *Please select 3 items to share*

Escargot	East Coast Calamari
Fresh Daily Oysters	Yellowtail Hamachi
Beef Carpaccio	Spanish Chorizo with Black Mussels

Includes house-made garlic focaccia.

CHOICE OF SOUP OR SALAD

Wedge Salad	Soup du Jour
Baby Gem Caesar	Wild Arugula, Fennel & Pomegranate

CHOICE OF ENTRÉE

Wagyu Hanger Steak	Pappardelle Wild Mushrooms & Truffle Pasta
Chicken Portofino	Ora King Salmon in Creamy Champagne Sauce

Add lobster tail \$19

SIDES - *Please select 4 items to share*

Brussels Sprouts	Sautéed Spinach
Grilled Asparagus	Lobster Gnocchi
Truffle Parmigiano Fries	Red Bliss Mashed Potatoes
Sautéed Wild Mushrooms	Roasted Fingerling Potatoes

DESSERT - *Please select one*

Scoop of Gelato	Bigné
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COFFEE SERVICE

Espresso, Cappuccino, Latte, or Hot Tea

\$135 per guest

Prices do not include applicable sales tax or gratuity for your service staff.

The Reserve Experience

STARTERS - *Please select 2 items to share*

Escargot	Beef Carpaccio
Spanish Chorizo with Black Mussels	East Coast Calamari
Albacore Tuna Tartare	Yellow Beet Carpaccio

Includes house-made garlic focaccia.

CHOICE OF SOUP OR SALAD

Baby Gem Caesar	Soup du Jour
Wild Arugula, Fennel & Pomegranate	

CHOICE OF ENTRÉE

Filet Mignon	Chicken Portofino
Tonnarelli Bolognese	Wagyu Hanger Steak
Grilled Mediterranean Branzino	Ora King Salmon in Creamy Champagne Sauce

Add lobster tail \$19

SIDES - *Please select 3 items to share*

Grilled Asparagus	Sautéed Spinach
Pasta al Formaggio	Red Bliss Mashed Potatoes
Truffle Parmigiano Fries	Roasted Fingerling Potatoes

DESSERT - *Please select one*

Scoop of Gelato	Bigné
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COFFEE SERVICE

Caffeinated, Decaffeinated or Hot Tea

\$115 per guest

Prices do not include applicable sales tax or gratuity for your service staff.

The Signature Collection

Essential and satisfying, for elegant yet relaxed gatherings.

Includes house-made garlic focaccia.

CHOICE OF SOUP OR SALAD

Baby Gem Caesar Soup du Jour
Wild Arugula, Fennel & Pomegranate

CHOICE OF ENTRÉE

Filet Mignon Chicken Portofino
Tonnarelli Bolognese Gnocchi Pink Salmon Sauce

Vegan Options Available Upon Request

Add lobster tail \$19

SIDES - Please select 2 items to share

Brussels Sprouts Sautéed Spinach
Grilled Asparagus Grilled Vegetables
Truffle Parmigiano Fries Roasted Fingerling Potatoes

DESSERT - Please select one

Scoop of Gelato Bigné

COFFEE SERVICE

Caffeinated, Decaffienated, or Hot Tea

\$90 per guest

Prices do not include applicable sales tax or gratuity for your service staff.

Palma Aperitivo Experience

APPETIZERS *Select Three (+\$6 per guest for each additional appetizer)*

Calamari	Shrimp Cocktail
Black Mussels	Salmon Crudo
Gambas	Beef Carpaccio
Yellow Beet Carpaccio	Neptune Oysters

SALAD *Please select one salad (per guest)*

Endive Salad
Wild Arugula
Baby Gem Caesar

PASTA *Please select one (per guest)*

Paccheri alla Vodka	Gnocchi Pink Sauce + Salmon (+\$5)
Tonnarelli Bolognese	Seafood Cavatelli (+\$5)
Pappardelle Wild Mushroom	

PIZZA *Please select one (per guest)*

Pizza Mortadella	Quattro Formaggio
Fiordilatte Mozzarella, Mortadella, Pistachio Crumble	Fiordilatte Mozzarella, Burrata, Gorgonzola
Pizza Spagnola	Parmigiano-Reggiano, Truffle Oil
Mozzarella, Tomato Sauce, Chorizo	Pizza Margherita
Orto Fiorito	Pizza alla Pepperoni
Tomatoes, Zucchini, Wild Mushrooms, Asparagus	
Mushroom Truffle Pizza (+\$5)	

\$80 per person

Prices do not include applicable sales tax or gratuity for your service staff.

Palma Bar Experience

BEER & WINE *\$30 per guest per hour (two-hour minimum)*

House Beer

House Red, White & Sparkling Wine

PREMIUM BEER & WINE *\$40 per guest per hour (two-hour minimum)*

Premium Beer

Sommelier's Selection of Premium Red,
White & Sparkling Wine

PREMIUM BAR *\$55 per guest per hour*

Sommelier's Selection of Premium
Red, White & Sparkling Wine

Premium Beer
Premium Liquor

Add Select Specialty Cocktails: +\$5 per guest per hour