

Lakefront Palm Garden

Sit Down Dinners

Dinner entrees are served with a Soup or Salad, Fresh Vegetables,
Starch, Bread Baskets, Coffee Service or Station

SOUPS

Tomato Florentine
Seven Bean (Vegetarian)
New England Clam Chowder
Chicken and Wild Rice

Roasted Eggplant with Cheese
\$1.00 additional per person
Shrimp Bisque
\$1.00 additional per person

SALADS

SPRING MIX SALAD

Fresh Mixed Garden Greens with
Tomato Slices, Cucumber Slices, Croutons
And Drizzled with Dressing

SUNSET SALAD

Garden Greens, Bay Shrimp,
Orange segments and almonds
Served with Raspberry Vinaigrette

TORTILINI SPINACH SALAD

Fresh Spinach Tossed with Tortellini
Onions, Sun Dried Tomatoes, Parmesan cheese
Balsamic Vinaigrette
\$1.50 additional
per person

CAESAR SALAD

Romaine Lettuce covered lightly
With a Caesar Style Dressing, Croutons
And Parmesan Cheese

MONDO SALAD

Fresh Mixed Garden Greens with Tomato Slices,
Cucumber Slices, Croutons, Feta Cheese, Walnuts
and Balsamic Vinaigrette

CAPRESI SALAD

Fresh Mozzarella and Roma Tomatoes
Laced with extra Virgin Olive Oil
\$3.00 additional
per person

Dressings:

Balsamic Vinaigrette
Mustard Vinaigrette
Raspberry Vinaigrette
Creamy Peppercorn Parmesan
Ranch
French
Blue Cheese

A 18% service charge and 5.85% Sales Tax will be added to all food and beverage orders.

1872 N. Commerce St., Milwaukee, WI 53212
414-273-8300 fax: 414-273-5701

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Standard Sit Down Entrees

(\$23.00 value)

GRILLED CHICKEN BREAST with choice of sauce:
Artichoke and roasted red pepper sauce, Sun dried tomato,
Vesuvio sauce, Wisconsin cranberry, Lemon Caper Sauce
ROASTED PORK LOIN with rosemary au jus
ROASTED SIRLOIN OF BEEF tender slices of beef in a red wine sauce
BAKED ALASKAN COD with Lemon Butter

Traditional Sit Down Entrees

(\$29.00 Value)

GRILLED CHICKEN BREAST with Marsala Wine Mushroom Sauce or Boursin Cheese Sauce
CHICKEN WELLINGTON with Portobello Mushroom Sauce
GRILLED PORK MEDALLIANS served with Wild Mushroom Brandy Sauce
BEEF TENDERLOIN topped with Peppercorn Cream Sauce
ROASTED PORK TENDERLOIN with Ligonberry Sauce
PARMESAN CRUSTED TILAPIA with Mango Cream Sauce
SEAFOOD CREPES (3) filled with Shrimp and Tilapia and topped with Lobster Bisque
GRILLED FILET OF SALMON topped with spinach artichoke dip
ROASTED MAHI MAHI with pineapple and red chili salsa

Deluxe Sit Down Entrées

(\$36.00 Value)

ROASTED CORNISH GAME HEN stuffed with wild rice, topped with Shitake mushroom sauce
GRILLED LAMB CHOPS topped with Roasted Garlic Sauce
ROASTED PRIME RIB OF BEEF topped with au jus
SAUTEED RAINBOW TROUT with apple and Pinenut salsa
PISTASHIO CRUSTED FILET OF SEA BASS topped with Mango Cream Sauce
PAN SEARED SEA SCALLOPS served with white wine sauce
BEEF TENDERLOIN with creamy peppercorn sauce and GRILLED CHICKEN BREAST with choice of sauce
BEEF TENDERLOIN with creamy peppercorn sauce and SHRIMP SCAMPI
BEEF TENDERLOIN with creamy peppercorn sauce and SALMON FILET with spinach artichoke dip
GRILLED SALMON FILET with spinach artichoke dip and CHICKEN BREAST with choice of sauce

Vegetarian Entrees

(Additional options available for Deluxe and Executive Dinners)

Tortellini Marinara Primavera
Roasted Garlic and Cheese Ravioli with white wine sauce
Bowtie Pesto Pasta topped with pine nuts and parmesan cheese
Grilled Vegetable Plate over White Rice (Vegan)

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Sit Down Dinners (continued)

Executive Sit Down Entrees
Choice #1: Executive Trio of Entrees Dinner:
(\$43.00 Value)

Choose **three** of the following entrees served with chef choice of vegetable and starch:

Garlic Roasted Prime Rib
Seared Scallops
Shrimp Scampi

Pistachio Encrusted Sea Bass
Salmon Filet
Crab Stuffed Jumbo Shrimp

Choice Steer Tenderloin
Pan Seared Turkey Tenderloin
Rosemary Infused Pork Tenderloin

Choice #2: Executive Four Course Dinner:
(\$43.00 Value)

First Course: Choose **one** of the following appetizer trios:

First Trio:
Salmon Mousse in Puff Pastry
Shrimp Mousse in Cherry Tomato
Wild Mushroom Mousse

Second Trio:
Seared Scallop
Tequila Lime Shrimp
Crab Cake

Third Trio:
California Sushi Roll
Prosciutto con Melon
Bacon Wrapped Water Chestnut

Second Course: Choose **one** of the following salads:

Spring Mix Salad with choice of dressing
Classic Caesar Salad
Sunset Salad
Mondo Salad
Tortellini Spinach Salad
Capresi Salad

Third Course: Cheese Platter

Selection of International and Domestic Cheeses with Assorted Crackers

Fourth Course: Choose **one** entrée served with choice of starch and vegetable:

Steer Tenderloin
Shrimp Scampi
Cornish Game Hen
Seared Scallops
Pork Medallions with Portobello Mushroom Sauce
Crab Stuffed Jumbo Shrimp
Garlic Roasted Prime Rib with Au Jus