



Palm Luncheon Sit Down Package

(Pricing Applicable To Receptions Ending By 4:00 PM)

Hors d'oeuvres

(Butler Passed)

Baked Brie with apple on toast points
Miniature Crab Puffs
Spanakopita
Wild Mushroom Tart

Entrée

Chicken Picatta

Breast of chicken sautéed with garlic, capers, in a white wine lemon butter sauce.

Sterling Salmon

Filet of fresh North Atlantic salmon grilled and finished with a champagne caper butter.

O.C. White's Famous Crab Cakes

Fresh blue crabmeat, fresh herbs and seasonings pan seared to a golden brown.

Crabby Mahi

Fresh Mahi topped with Maryland blue crab and finished with a sun-dried tomato cream sauce.

Choice of 1 entree: \$32 per person*

Choice of 2 entrees: \$35 per person*

Duet: *Chicken Picatta & Crab Cake or Chicken Picatta & Sterling Salmon*

\$35 per person*

All Entrees served with fire roasted vegetables & rosemary garlic herb roasted potatoes

Add a Mixed Green Salad- \$5 per person

*only available for lunch receptions ending by 4pm

21% Taxable Service Charge & 6% Sales Tax Added To All Food & Beverage

***30 Guests Minimum. Parties under 30 will be quoted upon request.**

***Prices Subject to change**