



# The Palms

BANQUET AND  
CONFERENCE CENTER



FIRST CLASS SERVICE  
FIVE STAR CUISINE

# *Refreshment Breaks*

Coffee, Decaf & Tea.....	<i>per gallon</i>	<b>22.95</b>
Soft Drinks .....	<i>per can</i>	<b>1.50</b>
Iced Tea or Lemonade.....	<i>per gallon</i>	<b>16.95</b>
Fruit Juice .....	<i>per quart</i>	<b>10.95</b>
Orange, Apple, Grapefruit, Tomato, Cranberry		
Punch .....	<i>per gallon</i>	<b>16.95</b>
Assorted Muffins .....	<i>per piece</i>	<b>1.50</b>
Assorted Danish.....	<i>per piece</i>	<b>1.50</b>
Croissants.....	<i>per piece</i>	<b>1.75</b>
Doughnuts .....	<i>per piece</i>	<b>1.50</b>
Fresh Sliced Fruit.....	<i>per person</i>	<b>3.50</b>
Cheese & Crackers.....	<i>per person</i>	<b>3.50</b>
Fresh Vegetables w / Dip .....	<i>per person</i>	<b>2.95</b>
Mixed Nuts .....	<i>per pound</i>	<b>15.00</b>
Brownies.....	<i>per piece</i>	<b>1.50</b>
Cookies.....	<i>per piece</i>	<b>1.50</b>
Dry Snacks .....	<i>per pound</i>	<b>9.95</b>
Whole Fruit .....	<i>per piece</i>	<b>1.75</b>

# *Breakfast Menu*

## **The Palms Breakfast**

Fresh Scrambled Eggs  
Sausage Links or Patties  
Crisp Bacon Strips  
Breakfast Potatoes  
Seasonal Fresh Fruit  
Assorted Juices  
Freshly Brewed Coffee and Decaf

**\$11.95**



## **The Grand Breakfast Buffet**

Seasonal Fresh Fruit  
Assorted Breakfast Pastries  
Scrambled Eggs  
Biscuits & Gravy  
Country Style Potatoes  
Crisp Bacon Strips  
Sausage Links or Patties  
Assorted Juices  
Freshly Brewed Coffee and Decaf

**\$14.95**



## **Continental Breakfast**

Assorted Danish & Muffins  
Seasonal Fresh Fruit  
Assorted Juices  
Freshly Brewed Coffee and Decaf

**\$7.95**

*9% Sales Tax and 21% Service Charge will be added.*

# *Luncheon Buffet*

*Weekdays Only*

## **Choice of One**

Assorted Deli Tray .....	12.95
Baked Rigatoni w/ white or red sauce.....	11.95
Italian Beef .....	13.95
Chicken Divan w/ Swiss Cheese & Broccoli .....	13.95
Chicken Marsala .....	13.95

### *Includes:*

Greek Salad OR Tossed Salad  
Seasonal Fresh Fruit  
Choice of One Vegetable  
Fresh Bread & Whipped Butter



## **The Italian Buffet**

Rigatoni w/ Tomato Sauce  
Chicken Marsala OR Chicken w/ Artichoke Sauce  
Italian Sausage  
Antipasto Salad  
Seasonal Fresh Fruit  
Garlic Bread  
**\$16.95**



## **The Lite Affair**

Chicken & Tuna Salad  
Assorted Fresh Breads and Croissants  
Choice of Homemade Soup w/ Crackers  
Crisp Relish Tray w/ Dip  
Cole Slaw, Potato Salad OR Tossed Salad  
Fresh Fruit Compote  
**\$14.95**

*9% Sales Tax and 21% Service Charge will be added.*

# *Palms Gourmet Buffet*

## **Appetizers**

Gourmet Cheese Display w/ Assorted Crackers  
Seasonal Fresh Fruit

## **Salads** *(Choice of Two)*

Caesar Salad  
Antipasto Salad  
Rotini Salad  
Feta Cheese & Spinach Salad  
Red Endive & Spinach Salad  
Pineapple Carrot Salad  
Chef's Salad

## **Vegetables** *(Choice of Two)*

Broccoli Hollandaise  
Oriental Stir Fry  
Honey Glazed Carrots  
Twice Baked Potatoes  
Green Beans Amandine  
Snow Peas

## **Entrees** *(Choice of Two)*

Sautéed Lemon Sole  
*(Fresh Filets prepared in Lemon Butter and Capers)*

Boneless Breast of Chicken Florentine  
*(Stuffed w/ Mushrooms, Swiss Cheese, Spinach)*

Prime Rib of Beef  
*(Slowly Roasted, Served Au Jus)*

Chicken Marsala  
*(Boneless Breast of Chicken in Marsala Wine Sauce)*

Rack of Pork Loin  
*(In Natural Juices)*

Beef Tenderloin Medallions  
*(Beef Filet Sautéed w/Burgundy Dijon Sauce)*

Boneless Breast of Chicken w/ Artichoke Sauce  
*(Simmered in our Special Recipe and Served on a Bed of Rice)*

Includes Fresh Bread & Whipped Butter

**\$26.95**

*9% Sales Tax and 21% Service Charge will be added.*

# *Dinner Buffet*

*(Minimum of 50 persons)*

Choice of Two Entrees.....\$19.95

Choice of Three Entrees .....\$21.95

## **Salads**

*(Choice of Three)*

Spinach Salad  
*w/Hot Bacon or Ranch Dressing*

Fresh Fruit Display

Kidney Bean Salad

Pasta Salad

Tossed Green Salad

Pea Salad

Cole Slaw

Tomato & Onion Salad

Bacon Ranch Potato Salad

Polynesian Cole Slaw

Potato Salad

Pasta Primavera-Cold

Italian Green Bean Salad

Greek Salad  
*w/Feta Cheese*

Carrot Salad

## **Vegetables**

*(Choice of Two)*

Au Gratin Potatoes

Steamed Rice

Rice Pilaf

Green Beans Amandine

Homemade Dressing

Snow Peas

Vegetable Casserole

Vegetable Medley

Creamed Green Bean Bake

Mashed Potatoes w/Gravy

Parsley Potatoes

Southern Style Green Beans

Italian Roasted Potatoes

Stir Fried Vegetables

Buttered Corn

## Entrees

*(Choice of Two or Three)*

\*Chicken Oriental on Rice

Sliced Turkey Breast

BBQ Pork Ribs

Roast Pork w/ Mushroom Sauce

Baked Cod w/ Tomatoes & Olives

Baked Manicotti w/ Meat Sauce

Honey Baked Ham

Spicy Italian Pork

Pepper Steak & Rice

Italian Roast Beef

Meat Lasagna

Vegetarian Lasagna

Stuffed Cheese Shells w/

Tomato or Cheese Sauce

Roast Beef w/ Mushroom Sauce

Roast Beef au jus

Fried Chicken

\*Southwestern Marinated Chicken Breast

\*Chicken Divan w/ Swiss Cheese & Broccoli

Fettuccine Alfredo

Italian Meatloaf

Cheese Ravioli w/ Meat or Cream Sauce

Cheese Tortellini w/ Tomato Cream Sauce

Italian Sausage w/ Green Peppers & Onions

Southwestern Marinated Pork Chops

Meatballs w/ Tomato Sauce

\*Chicken w/ Artichoke Sauce

Manicotti w/ Cream or Tomato Sauce

Rigatoni with Tomato Sauce

\*Chicken Parmigiana

\*Chicken Marsala

Baked Breaded Cod Fish w/ Butter

\*Chicken Breast w/ Lemon & Butter Sauce

Baked Chicken Italian style

*\*Denotes Boneless Chicken*

***Buffet Includes Fresh Bread & Whipped Butter***

**Peel & Eat Shrimp Available  
with any buffet.....Market Price**

*9% Sales Tax and 21% Service Charge will be added.*

# *Hors d'oeuvre Buffet*

*(Choice of Three)*

## **Served Hot**

Egg Rolls

*w/Sweet & Sour Sauce*

Chicken Drumettes

Italian Sausage

Barbecued Ribs

Potato Skins

*w/Toppings*

Buffalo Wings

Cocktail Franks

Fried Vegetables

*Mushrooms Zucchini Cauliflower*

Swedish Meatballs

BBQ Meatballs

Chicken Tenders

Marinated Artichokes

## **Served Cold**

Mini Sandwiches

*Ham Roast Beef Turkey*

*Also Served With Hors d'oeuvre Buffet*

Gourmet Cheese Display w/ Crackers

Seasonal Fresh Fruit

Assorted Chips & Dip

**\$19.95**

*9% Sales Tax and 21% Service Charge will be added.*



# *Formal Dinner Service*

*We will be happy to customize a menu to suit your tastes.*

## **Salads**

Sliced Tomato Salad

Tossed Green Salad

Fresh Spinach Salad *addl .75 per person*

Bibb Lettuce / Tomato Salad *addl .75 per person*

Chilled Fruit Salad

Antipasto Salad *addl 1.50 per person*

*(Choice of dressing: Bleu Cheese, French, Italian, Ranch, Low Calorie Dressings available upon request)*

## **Vegetables**

*(Choice of Two)*

Au Gratin Potatoes

Baked Potato

Buttered Carrots

Snow Peas

Southern Style Green Beans

Rice Pilaf

Fresh Broccoli w / Cheese

Twice Baked Potato

## **Entrees**

Prime Rib au jus 12oz.....**22.95**

Prime Rib au jus 10oz.....**21.95**

Beef Tenderloin Medallions.....**23.95**

Salmon, Tilapia or Roughy.....**21.95**

Chicken Cordon Bleu.....**19.95**

Chicken w / Lemon Butter Sauce.....**18.95**

Rack of Pork Loin.....**20.95**

Chicken Marsala.....**19.95**

Baked Lasagna.....**17.95**

*9% Sales Tax and 21% Service Charge will be added.*

# Before & After

Served in addition to Dinner Buffet or Sit Down Dinner

## Hors d'oeuvres

Prices are per 100 pieces unless noted

Egg Rolls.....	110.00
Deluxe Drummies .....	140.00
BBQ Ribs.....	225.00
Potato Skins <i>served with cheese, bacon, sour cream</i> .....	125.00
Assorted Miniature Quiche .....	200.00
Fried Cheese Ravioli <i>w/Marinara Sauce on the side</i> .....	175.00
Buffalo Wings .....	125.00
Cocktail Franks.....	85.00
Fried Vegetables .....	90.00
Meatballs <i>Swedish or BBQ</i> .....	85.00
Rumaki .....	175.00
Cheese & Crackers <i>per person</i> .....	3.50
Fresh Vegetables w/ Dip <i>per person</i> .....	2.95
Fresh Fruit Display <i>per person</i> .....	3.50

## Desserts

Prices are based per person

Ice Cream or Sherbet .....	2.50
Hot Fruit Crisp or Cobbler .....	3.00
Assorted Fruit Pies.....	3.00
Assorted Cheesecake.....	3.50
Carrot Cake.....	3.95
Chocolate Layer Cake.....	3.95
Fresh Fruit Cup .....	3.25
Gourmet Dessert .....	4.50
Cannoli .....	3.50
Fresh Fruit w/ Chocolate Fondue .....	3.95
Chef's Assorted Desserts .....	3.95
Bread Pudding.....	3.00
Ice Cream Sundae Bar .....	3.95

# *Beverages*

## Open Bar

**Consecutive Hours Only**

***Bar Includes:***

Call Brand Mixed Drinks, House Wine,  
Draft Beer, and Fountain Sodas  
*(Served in disposable cups - glassware  
available upon request at an additional fee)*

4 Hour Open Bar .....per person **24.00**

*Specialty Liqueurs available upon request at an additional fee.*

*9% Sales Tax and 21% Service Charge will be added..*

## Cash Bar Prices

Premium Brands.....	6.00
Call Brands.....	5.50
Well Brands .....	5.00
Martini .....	6.00
Cognac-Brandy.....	6.50
Draft Beer .....	3.00
House Wine.....	3.50
<i>Chardonnay, Merlot, White Zinfandel</i>	
Specialty Liqueur .....	7.00
Soft Drinks - Fountain .....	1.00

*A \$100.00 bar set up fee will be assessed  
for cash bars with sales under \$150.00*

## Host Bar Prices

Keg of Domestic Beer .....	250.00
Keg of Imported, Craft, or Specialty Beer.....	300.00
House Wine.....	240.00
<i>Chardonnay, Merlot, White Zinfandel 6/1.5 L bottles</i>	
House Champagne per bottle .....	25.00
Champagne Punch per gallon.....	35.00
Fruit Punch per gallon .....	16.95
Sparkling Grape Juice per bottle .....	15.00
Coffee per gallon .....	22.95
Soft Drinks - Fountain .....	1.00

## Request for Special Beverages

*Five Star Catering will make every effort to provide special  
beverages & wine upon request.*

# *Seminar Rate Schedule*

## **Guest Minimum**

50 person minimum with a full meal service.

## **Facility Fee & Room Set-Up**

Room for meal service is available at no charge.

*\*\* The meeting room is available at a minimum of \$500.00 or the following charges, whichever is greater.*

Theatre Style <i>per person</i> .....	3.00
Round Tables of 8 <i>per person</i> .....	4.00
Classroom Tables <i>per person</i> .....	5.00

## **Staff Charges**

\$25.00/ Hour attendant fee for (1) member to service the meeting space all day.

## **Audio Visual Equipment**

Podium w/ Microphone .....	\$50.00
Lapel Microphone.....	\$100.00
In-House Hook Up.....	\$65.00

*Any additional equipment may be rented by Primo or brought in by the host organization.*

## **Riser**

\$50.00 per 8'x8' section

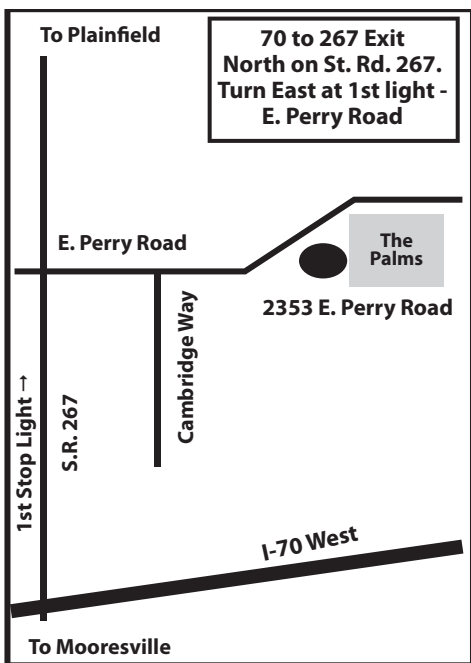
*\*\* Prices are based upon a rental period of 4 hours or less.*

# *The Palms Policies*

- The rental for each room is \$800 and is assessed on all Friday evenings, Saturdays and Sundays throughout the year.
- A \$800 non-refundable deposit is required per room.
- For a Saturday evening event, a minimum guest count of 75 @ \$19.95 per person is required. (Minimum Food and Beverage Expenditure of \$1,496.25)
- For a Sunday through Friday evening event, a minimum guest count of 50 @ \$19.95 per person is required. (Minimum Food and Beverage Expenditure of \$997.50)
- Cake service fee \$100.00.
- Ten (10) days prior to event, all known charges are to be paid in full. Payment for any additional charges will be expected upon conclusion of event.
- Menu selection must be confirmed at least 30 days before the scheduled event.
- A guaranteed count is required ten (10) days prior to your event. This count may be increased up to 48 hours prior to your event but not lowered.
- Cancellation: Your deposit is non-refundable.
- All services can be provided on or off premises. There will be a 21% delivery fee added to off premise catering.
- We can customize any menu to fit your needs.
- Children 3 and under are free.
- No food or beverages may be brought onto the premises.
- No food or beverage permitted to leave premises due to Board of Health regulations.
- In-house equipment is available on a first come first serve basis. We will gladly acquire any other equipment for a nominal fee.
- Room assignments will be made the week before your event, based on final guaranteed count.
- Tax-exempt number must be on file in order to use the tax-exempt privilege.
- Seating capacity 50-1100.

**Local taxes and service charge will be added to all food and beverage purchases.**

*\*Prices are subject to change without notice.*



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*We look forward to serving you!*

