

SUMMER
2010



Palmers started as a small upscale eatery in Swampscott, Massachusetts, April of 1988 and quickly became a North Shore Favorite, receiving recognition and awards from the Boston Globe, Zagat Reviews, and local publications.

John Ingalls, Chef/Owner, continues Palmers tradition of over 22 years as a North Shore favorite in the historic 18 Elm Street building which features several dining rooms, two with fire-side dining, and a large tavern with Lunch, Tavern and Dinner menus, in addition to excellent cocktails and a fine selection of wines and beers on tap. Don't forget to book your holiday party or special occasion in one of Palmers private dining rooms.

The Tavern has become a favorite meeting place and live bands are featured every Thursday, Friday and Saturday evening. The schedule is posted on our website. **The outdoor deck is now open for al fresco dining!**

Chef Ingalls brings to the table the talent gained from training at the Culinary Institute of America and years of experience cooking in some of Boston's finest establishments from the Back Bay to the North End. His passion for creative cooking using the finest ingredients found each season -including fresh-caught seafood and the finest cuts of top-quality steaks-translates to a pleasing menu and a memorable dining experience. **SUMMER TAPAS EVERY MONDAY THRU THURSDAY 3pm- 6pm**



18 Elm Street
Andover, MA 01810
978-470-1606
Fax: 978-470-2622

www.palmers-restaurant.com

PALMERS DINNER MENU

Palmers House Salad 6.50

Organic baby greens tossed with Dijon balsamic vinaigrette garnished with cucumber, tomato, and red onion

Caesar Salad 7.50

Romaine lettuce tossed with our own caesar dressing, parmesan cheese, and croutons

Summer Salad 7.75

Boston Bibb lettuce with vine-ripe tomatoes, shaved aged provolone, and a basil vinaigrette

Lobster Salad 11.00

Poached lobster with Lolla Rosa lettuce, Belgian endive, and a vanilla bean and honey vinaigrette

Grilled Shrimp & Goat Cheese 13.00

Fresh warm goat cheese rolled in pinenuts and almonds, toasted and served with grilled shrimp, baby greens, lemon juice, and extra virgin olive oil

Grilled Asparagus Bundle 11.50

Grilled asparagus with wild mushrooms, roasted herb tomatoes, and shaved Parmigiano-Reggiano cheese, drizzled with aged balsamic vinegar

Portabella Mushroom Stack 10.25

Grilled portabella mushrooms layered with baby spinach, garnished with roasted red peppers, drizzled with 8 year balsamic vinegar, extra virgin olive oil, and shaved Parmigiano-Reggiano cheese

Palmers Crab Cakes 10.50

Made with fresh Maine crab meat, served with remoulade

Chicken Satay 9.75

Szechuan chicken skewers in a spicy peanut sauce with vegetable lo mein noodles

Sesame- Crusted Ahi Tuna 13.50

With a soy-ginger sauce and stir fried vegetables

Grilled Scallops & Cannellini Bean Salad 13.50

Grilled Brie with Peaches 13.50

Imported Danish Brie with a peach honey butter, fresh peach slices, and rustic crostini

For young guests (under age 12) we offer **CHILDREN'S MEALS 12.00**

CHICKEN FINGERS, MINI CHEESEBURGERS,

ENTREES

Palmers Summer Chicken 19.00

Bell and Evans Statler chicken breast wrapped with prosciutto, served with Mexican white shrimp and a roasted red pepper sauce

Flat Iron Steak 22.00

Grilled and sliced juicy sirloin with ancho grits and a bourbon barbecue sauce

Veal Primavera 24.00

Sautéed veal medallions with spinach, mushrooms, leeks, and a lemon thyme sauce over pasta du jour

Pecan Crusted Chicken 18.75

Tender Statler chicken breast in a pecan nut crust with a blueberry marmalade sauce

Filet Mignon 25.00

8 oz. tenderloin of beef on a portabella mushroom cap with port wine sauce and blue cheese

Grilled Herb-Marinated Lamb Chops 27.00

With Israeli couscous

Veal & Lobster with Hollandaise 28.50

Sautéed medallions of veal topped with fresh lobster in a Palmers hollandaise

Filet Mignon & Grilled Shrimp 25.00

Grilled tenderloin of beef served with grilled shrimp, topped with a béarnaise sauce

Tangerine Tuna 22.00

Seared Ahi tuna with a tangerine-teriyaki glaze, served with lo mein noodles

Chili-Glazed Salmon 20.00

With basmati rice

Caribbean Mahi Mahi 22.00

Grilled Caribbean-spiced Mahi Mahi with grilled shrimp and a melon sauce

Braised Haddock 24.00

Fresh native haddock and PEI mussels braised in a lobster bisque

Colossal Scallops 24.00

Grilled scallops in a saffron tomato sauce with white polenta

Cheese Ravioli with Seafood 25.00

Large cheese-filled ravioli, served with shrimp, scallops, and lobster in a tomato basil sauce

Mediterranean Pasta 17.00

Sautéed leeks, spinach, tomatoes, mushrooms, and olives in a garlic white wine sauce over pasta du jour, topped with feta cheese
for addition of chicken to this dish, add 4.00

SIDE DISHES 5.50

Pasta du jour
Vegetable du jour
Potato du jour
Rice pilaf
Baked Potato
Mashed Potato

PALMERS SPECIALTY STEAK MENU

We are committed to serving the best quality and finest cuts of beef.

Select the steak you want, we will cook it to the temperature you specify with the sauce you choose.

~choose your steak ~

PREMIUM N Y SIRLOIN STRIP
14 oz Sirloin strip aged for 30 days
tender every time 34.75

COWBOY STEAK
18 oz. Bone-in rib eye 36.00

KANSAS CITY STEAK
16 oz. Bone in
Black Angus Sirloin34.00

GRILLED TENDERLOIN
10 oz Tender cut of choice
premium Angus beef36.75

DELMONICO STEAK
16oz Premium Black Angus
boneless rib eye31.00

VEAL PORTERHOUSE
16 oz loin chop26.75

~choose your sauce~

mushroom sauce
sautéed exotic organic mushrooms
with demi-glacé

port wine sauce
fine port reduced to a sweet syrup

béarnaise sauce
hollandaise with tarragon-shallot reduction

apple jack brandy sauce
apple jack, shallots, green peppercorns,
and demi-glacé

PALMERS TAVERN MENU

(served daily 3pm to closing)

Crab Cakes 10.50

Made with fresh Maine crab meat, served with remoulade

Shrimp Cocktail 9.50

Sesame Crusted Ahi Tuna 13.50

With a soy-ginger sauce and stir fried vegetables

Chicken Satay 9.75

Szechuan chicken skewers w/spicy peanut sauce over lo mein noodles

Grilled Brie 13.50

Imported Danish Brie with a peach honey butter, fresh peach slices, and rustic crostini

Grilled Asparagus Bundle 11.50

Grilled asparagus with wild mushrooms, roasted herb tomatoes, and Parmigiano-Reggiano cheese, drizzled w/aged balsamic vinegar

Palmers House Salad 6.50

Organic baby greens tossed with Dijon balsamic vinaigrette garnished with cucumber, tomato, and red onion

Caesar Salad 7.50

Romaine with our own Caesar dressing, Parmesan cheese and croutons
with grilled shrimp: 13.50 or
with grilled chicken: 12.00

Grilled Shrimp and Goat Cheese Salad 13.00

Fresh goat cheese rolled in pine nuts and almonds, toasted and served with grilled shrimp, baby greens, lemon juice, and virgin olive oil

Grilled Chicken and Blueberry Salad 12.50

Grilled chicken-over mesclun greens with blueberries, walnuts, goat cheese and a blueberry dressing

Grilled Scallop and Portabella Salad 16.00

With a thyme dressing

Grilled Salmon 14.75

Over Palmers House Salad with a mango dressing

Crab-Stuffed Avocado 10.50

Ripe halved avocado stuffed with fresh Maine crab salad on baby greens w/cilantro-lime vinaigrette

Marinated Beef Tips on Greek Salad 15.00

Surf Slider Combo 14.00

2 lobster salad sliders and 2 crabmeat salad sliders

Grilled Veggie Roll-up 8.50

Grilled vegetables with evoo and balsamic vinegar in a Palmers wrap

Palmers Classic Hamburger or Cheeseburger 10.00

Tuna Melt 8.25

Tuna salad on open-faced sourdough bread with tomato and melted Swiss cheese

Hot Pastrami Sandwich 7.75

Sandwich of the Day 10.00

Summer Chicken 14.75

Chicken breast wrapped in prosciutto with a red pepper sauce, served with rice and vegetable

Grilled Petite Filet Mignon 13.75

With a port wine sauce, served with mashed potato and vegetable

Grilled Salmon with Cannellini Bean Salad 14.75

Lamb Kabob with Israeli Couscous 15.25

Baked Haddock 14.75

Served with rice and vegetable

Shrimp and Tomato Bruschetta 13.00

Sautéed shrimp with garlic, white wine, tomatoes, and fresh basil over grilled foccaccia

Fish and Chips 12.75

Served with remoulade and French fries

Clam Chowder 6.25 **Soup du Jour** 5.75

Potato Skins 9.75

Bacon-cheese or Broccoli-cheese

Chicken Wings 11.50

Plain ~ Buffalo ~ Teriyaki

Jalapeno Poppers 9.50

Stuffed with cheddar cheese, served with salsa

Crispy Chicken Fingers 11.50

With honey mustard dipping sauce

Fried Mozzarella Sticks 9.50

Combo Plate: 12.50

Chicken fingers, Jalapeno poppers and Mozzarella sticks with a dipping sauce trio

Sliders 8.00

4 mini cheese burgers

Palmers Onion Rings 6.75 **French Fries** 5.50

PALMERS LUNCH MENU

(served daily 11:30 am to 2:30pm)

Creamy Clam Chowder 6.25

Soup du jour 5.75

Palmer's House Salad 6.50

Organic greens, cucumber, tomato, and red onion, with Dijon balsamic vinaigrette

Caesar Salad 7.50

Romaine lettuce tossed with Palmer's Caesar dressing, Parmesan cheese, and croutons

Big Caesar Salad

With Grilled Shrimp 13.50 or Grilled Chicken 12.00

Grilled shrimp and Goat Cheese 13.00

Fresh goat cheese rolled in pinenuts and almonds, toasted and served with grilled shrimp, baby greens, lemon juice, and virgin olive oil

Grilled Chicken and Blueberry Salad 12.50

Grilled chicken over mesclun greens with blueberries, walnuts, goat cheese, and blueberry dressing

Marinated Beef Tips on Classic Greek Salad 15.00

Grilled Asparagus Bundle 11.50

Grilled asparagus with wild mushrooms, roasted herb tomatoes, and shaved Parmigiano-Reggiano cheese, drizzled with aged balsamic vinegar

Crab-Stuffed Avocado 10.50

Ripe halved avocado stuffed with fresh Maine crab salad on baby greens with a cilantro-lime vinaigrette

Lobster Salad 11.00

Poached lobster with Lolla Rosa lettuce, Belgian endive, and a vanilla bean and, honey vinaigrette

Grilled Salmon 14.75

On Palmer's house salad with mango dressing

Summer Salad 7.75

Boston Bibb lettuce with vine-ripe tomatoes, shaved aged provolone, and a basil vinaigrette

Sesame-Crusted Ahi Tuna 13.50

With a soy-ginger sauce and stir fried vegetables

Chicken Satay 9.75

Szechuan chicken skewers in a spicy peanut sauce served over vegetable lo mein noodles

Shrimp and Tomato Bruschetta 13.00

Sautéed shrimp with garlic, white wine, tomatoes, and fresh basil over grilled focaccia

Palmers Classic Hamburger or Cheeseburger 10.00

Served with French fries

add: mushrooms, bacon or onions 1.00

Grilled Veggie Roll-up 8.50

Grilled vegetables drizzled with olive oil and aged balsamic vinegar in a Palmers wrap

Palmers Turkey Club 8.50

Roasted turkey breast, bacon, lettuce and tomato

Hot Pastrami Sandwich 7.75

With Swiss cheese on a bulky roll

Surf Slider Combo, 14.00

Two lobster salad sliders and two crabmeat sliders

Sandwich of the Day 10.00

Served with French fries

Palmers Grilled Chicken Roll-up 8.50

Grilled chicken, sliced avocado, Monterey jack, and cheddar cheese with cilantro mayonnaise in a wrap

Tuna Melt 8.25

Tuna salad on open-faced sourdough bread with tomato and melted Swiss cheese

Grilled Scallop and Portabella Salad 16.00

With a thyme dressing

Barbecued Beef Tips 14.75

With ancho grits

Seared Chicken with Polenta 13.75

And a roasted red pepper sauce

Grilled Salmon with Cannellini Bean Salad 14.75

Lamb Kabob 14.75

Over Israeli Couscous

Fish and Chips 12.75

Served with French fries and remoulade

Palmers Crab Cakes 12.75

Made with fresh Maine crabmeat, served with remoulade, rice and vegetable

Pecan Crusted Chicken 14.75

Tender chicken breast in pecan nut crust with a blueberry marmalade sauce, served with rice & vegetable

SIDES: Onion Rings 6.75 French Fries 5.50

PALMERS DESSERT LIST

Crème Brulee

The classic French custard

Chocolate Decadent Cake

Flourless chocolate-rum torte
garnished with whipped cream

Key Lime Pie

Tangy and sweet with a graham crust

Strawberry Shortcake

Fresh Sliced strawberries with
a classic shortcake biscuit and whipped cream

Profiteroles

A pair of puffs filled with vanilla ice cream,
one topped with warm caramel sauce,
the other with hot fudge

Chocolate Sambuca Mousse

Assorti di Cannoli

Three petite ricotta-filled cannoli,
one plain, one pistachio and one chocolate

White Wines

VARIETALS

1. Heinz Eifel Shine Riesling - Germany 28
2. Terra Duoro Albarino - Spain 30
3. Caymus Conundrum – Napa 48

SAUVIGNON BLANC

4. Cupcake- Marlborough,NZ 30
5. Chateau de Sancerre- Sancerre 42
6. Chalk Hill – Sonoma 48
7. Duckhorn –Napa 48

PINOT GRIGIO/PINOT GRIS

8. Bollini _ Trentino, Italy 32
9. Big Fire – Oregon 32
10. Villa Cornaro Selection –Veneto, It 34
11. Santa Margherita – Alto Adige, Italy 52

CHARDONNAY

12. Robert Mondavi Pr. Selection-CntCst24
13. St. Francis - Sonoma 32
14. Kendall Jackson - Sonoma 37
15. Sonoma Cutrer - Russian River 46
16. Hess Suskol – Napa 46
17. Louis Jadot Pouilly Fuisse – Burgund 46
18. Rombauer -Napa 48
19. Cakebread - Napa 65
20. Far Niente - Napa 89

Red Wines

ITALIAN VARIETALS

21. Sensi Montepulciano D’Abruzzo 24
22. Gagliardo Barbera D’ Alba 36
23. Sghere Morellino di Scansano 39
24. Frescobaldi Chianti Riserva 42
25. Banfi Rosso di Montalcino 46
26. Altamura Sangiovese- Napa 68
27. Banfi Brunello di Montalcino 90

BLENDED VARIETALS

28. Renwood Petite Syrah - Napa 28
29. Penfolds Bin 2 Shiraz Mourvedre -Au38
30. Coppola Claret – Napa 38
31. Spencer Roloson Palaterra – Helena 40
32. L’Aventure, Optimus - Paso Robles 65
33. Rodney Strong Symmetry-Valley 90
34. Opus One Mondavi/Rothchild-Na 190

PINOT NOIR

35. Five Rivers - Central Coast 30
36. Robert Mondavi Solaire - Cen Coast 38

MERLOT

37. Jekel - Central Coast 32
38. Benziger-Sonoma 39
39. Rombauer - Napa 45
40. Frog’s Leap-Napa 58
41. Duckhorn Merlot-Napa 85

SHIRAZ

42. Penfolds “Thomas Hyland” Shiraz-Austral 36
43. Chateau Tanuda - Barossa 40

ZINFANDEL

44. Axis - Lodi 34
45. Edmeades Shamrock - Mendocino 42
46. Renwood “Fiddletown”- Napa 46

FRANCE

47. Cotes Du Rhone – Perrin Reserve 28
48. Chateauneuf Du Pape – Mont Redon 58
49. St Emilion Grand Cru - Chateau Laroque 63

SPAIN, ARGENTINA

50. Zuccardi Serie A- Mendoza 32
51. Caceres Rioja Reserva - Rioja 40

CABERNET SAUVIGNON

52. Rodney Strong - Sonoma 38
53. Liberty School - Paso Robles 38
54. Hess “Estate”- Napa 38
55. Beringer “Knights Valley”-Sonoma 48
56. St. Supery-Napa 50
57. Merriam Vineyards – Sonoma 58
58. Stags Leap Artemis -Napa 85
59. Caymus “Special Select” –Napa 175

SPECIAL ARTISAN VINTAGE SELECTIONS

WHITE

60. 2007 Pinot Grigio “Le Coste” – Veneto 30
61. 2007 Sauvignon Blanc, Osseus Wines - 35
62. 2009Chenin Blanc, Husch Vineyards - 38
63. 2008 Chardonnay, Foxglove – Cen Cst 42

DRY ROSE

64. 2007 Rose, Ramian Estate - Napa 33

RED

65. 2007 Merlot, “41st Avenue” - Clarksburg 34
66. 2007 Chianti Colli Senesi - Tuscany 48
67. 2008 “Parlay” Napa Red, Ramian Estate - 48
68. 2008 Pinot Noir, Boschetti Vineyard - 50
69. 2006 Cabernet Sauvignon, CanardVineyard 56
70. Gevrey Chambertin, Domaine Rene LeClerc - Burgundy 90

Sparkling Wines and Champagne

71. Korbel Brut (Split) 7
72. Bouvet Signature Brut 28
73. Stellina di Notte Prosecco - Italy 28
74. Veuve Cliquot (half bottle) 40
75. Veuve Cliquot 78
76. Dom Perignon 190

Palmers Restaurant & Tavern

18 Elm St. Andover, MA 01810 (978)470-1606

Plan to have a good time.

Consider hosting your next special event at
Palmers.

Wanda Washington, Function Coordinator: 781-910-1060

wanda.palmers@yahoo.com

Three Rooms are available and may be reserved for private parties.
MAIN DINING ROOM (capacity 100)
CAPPUCCINO ROOM (capacity 35)
WINE ROOM(capacity 25)

Holidays
Weddings
Cocktail Parties
Anniversaries
Reunions
Graduations
Corporate Events
Meetings
Wine dinners

Off-site catering
Showers
Rehearsal Dinners
Bar/Bat Mitzvahs
Birthdays
Retirement Parties
Company Programs
Groups/fundraisers
Cooking Classes

All Palmers special event and prix-fixe menus follow for your planning needs. Our special reservation contract is located on page 16.

PALMERS MENUS CHANGE SEASONALLY.

Menus and prices in this catalog are subject to change in November 2010.

More menu and function information is available at palmers-restaurant.com.



PRE-PRICED DINNER MENU PLAN

The following option is designed for parties of 20 or more people.

THREE COURSES

\$42.00 per person

First Course

(choose two)

Palmer's House Salad

Caesar Salad

Soup du jour

New England Clam Chowder

Entree

(choose three)

Summer Chicken

Chicken Marsala or Franchese

Pecan Crusted Chicken

Shrimp Scampi over linguini

Baked Stuffed Shrimp *(add 2.00)*

Fettuccini Alfredo

Flat Iron Steak

*Prime Rib au jus *(add 2.50)*as selection for parties of 30 or more only*

Veal Marsala or Franchese

Grilled Salmon

Baked Haddock

Grilled Swordfish *(add 2.00)*

Mediterranean Pasta

Cheese Ravioli w/lobster bisque

Filet Mignon *(add 2.50)*

(all entrees include starch and vegetable)

Dessert

(choose two)

Chocolate Decadent Cake

Single Profiterole with hot fudge

Chocolate Sambuca Mousse

Key Lime Pie

Cannoli

Strawberry Shortcake

Plan includes bread, butter, coffee and tea.

A limited menu may also be devised for your party from our a la carte dinner menu at list prices.



PRE-PRICED MENU PLAN FOR LUNCHEON OR BRUNCH PARTY

The following option is designed for parties of 20 or more people.

THREE COURSES

\$30.00 per person

First Course

(choose two)

Palmer's House Salad
Caesar Salad

New England Clam Chowder
Soup du jour

Entree

(choose three)

Grilled Salmon Salad
Palmer's Crab Cakes
Fish and Chips
Seared Lemon Caper Salmon
Grilled Chicken and Blueberry Salad
Fettuccini Alfredo
New York Sirloin *(add 1.00)*

Grilled Shrimp and Goat Cheese
Asparagus Bundle
Shrimp and Tomato Burschetta
Chicken Franchise
Chicken Marsala
Crab-Stuffed Avocado
Petite Filet Mignon *(add 2.00)*

Dessert

(choose two)

Chocolate Decadent Cake
Chocolate Mousse
Single Profiterole with hot fudge

Key Lime Pie
Cannoli
Strawberry Shortcake

Plan includes, bread & butter, coffee and tea.

Available for luncheons served by 2:30 pm (after 2:30pm, dinner prices apply.)

A limited menu may also be devised for your party from our a la carte lunch menu at list prices.



PARTY ADDITIONS

HORS D'OEUVRE

These beautifully arranged platters serve 20 to 25 people.

STATIONARY PLATTERS

Tomato Bruschetta	45.00	Cheese & Cracker	50.00
Vegetables and Dip	30.00	Shrimp Cocktail	75.00
Tortilla Chips and Salsa	25.00	Fruit Platter	40.00

HOT HORS D'OEUVRE

Cocktail Meatballs	50.00	Stuffed Mushrooms	50.00
Asian Chicken Strips	60.00	Chicken Fingers/Wings	60.00
Clams Casino	100.00	Asparagus Blue Cheese Wraps	60.00
Grilled Cajun Shrimp	75.00	Crab Cakes	100.00
Scallops & Bacon	100.00	Sliders	75.00

30" ANTIPASTO PLATTER (serves 40-50) \$ 225.00

PALMERS RAW BAR \$6.00 pp. per hour

DESSERT PLATTERS

These platters of Palmer's Pastries serve 20 to 25 people.

Mini Éclairs	50.00	Mini Cannoli	50.00
Mocha Spice Cake	40.00	Cookies	35.00
Chocolate Dipped Strawberries	50.00		

BEVERAGES

PITCHERS (serve 6-8pp)		PUNCH BOWLS (serve 15-20pp)	
Juice	17.00	Mimosa Bowl	50.00
Sangria	30.00	Sangria Bowl	50.00
Bloody Mary	35.00	Non-alcoholic Punch	30.00

The above items are designed for special events and must be ordered in advance.

PALMERS BUFFET MENUS

Designed for parties of 25 or more people.

*LUNCH OR DINNER

Bread & Butter
Palmers House Salad
Potato
Rice
Fresh Vegetables
Choice of 3 Entrees:
Chicken, Ziti & Broccoli
Chicken Marsala
Chicken Franchese
Baked Haddock
Grilled Salmon w/lemon & capers
Shrimp Scampi w/linguini
Roasted Leg of Lamb
Pork Roast
Baked Ham
Turkey Breast
Prime Rib (add 2.50)
New York Sirloin (add2.50)
Fettuccini Alfredo
Vegetable Lasagna

Coffee & Tea
Choice of 2 Dessert Platters →
*choose from the dessert platters
listed at right.*

Lunch (*served between 11am and 2:30 pm*)
\$30.00 per person(*includes soup du jour)

Dinner (*served after 3pm*)
\$35.00 per person

BRUNCH

Breakfast Pastries
Bread & Butter
Eggs
Bacon
Home fried Potatoes
Fruit Salad
Garden Salad
Vegetables
2 Entrée Stations:
Fettuccini Alfredo
Vegetable Lasagna
Chicken, Ziti & Broccoli
New York Sirloin (add2.50)
*Grilled Salmon w/lemon & capers
*Baked Ham
*Turkey Breast
(entrees with include rice)*

Coffee & Tea

Choice of 2 Dessert Platters
Cookies
Éclairs
Chocolate-dipped Strawberries
Mocha Spice Cake
Cannoli

Brunch (*between 10am and 1 pm*)
\$32.00 per person(*includes soup du jour)

All Buffets are \$16.00 for children under 12.



COCKTAIL PARTY PLAN

\$32.00 per person

Offered as an alternative to the Dinner Buffet Plan, this plan is geared toward heavy appetizers for a more casual gathering.

Available for parties of 25 or more.

Hors d'oeuvre based on 2 pieces of each per person.

Stationary Hors d'oeuvre

(choose two)

Cheese & Cracker Platter
Crudités & Dip Platter
Fruit Platter
Shrimp Cocktail
Bruschetta

Hot Hors d'oeuvre

(choose three)

Grilled Cajun shrimp skewer
Asian Chicken Strips
Chicken wings
Sliders
Cocktail Meatballs
Scallops & Bacon
Asparagus Blue Cheese Wraps
Stuffed Mushrooms
Crab Cakes (add \$2.00)

Stationary Hot Dishes in Chaffing Dishes

(choose two) includes Palmers House Salad and Bread

Linguini w/ Bolognese
Chicken, Ziti & Broccoli
Chicken Marsala
Fettuccini Alfredo
Ziti w/ Marinara
Grilled Salmon w/lemon & capers
Shrimp scampi w/ linguini
Pepper steaks
Meat Lasagna
Vegetable Lasagna

Dessert Platters with Coffee Station

(choose two)

Cookies Cannoli Éclairs
Mocha Spice Cake Chocolate-dipped strawberries

PALMERS SPECIAL RESERVATION GUIDELINES AND CONTRACT INFORMATION

Deposit and Payment

Palmers requires a Credit Card Number with Valid Expiration Date to secure a reservation. No reservation will be guaranteed by Palmers without a credit card number and this signed document on file. No amount of money will be charged to your credit card unless you cancel the reservation with **less than** 90 days notice. Palmers does not accept personal checks. All events are payable day of reservation.

Cancellation

The Event Reservation Deposit schedule is as follows: Cancellations made 90-31 days prior to the date of event will be charged 25% of the Total Estimated Quote. Cancellations made 1-30 days prior to the date of event will be charged 50% of Total Estimated quote.

Day of event cancellation will be charged 75% of the Total Estimated Quote.

Guarantee

The number of people to attend the event will be guaranteed 4 days prior to event. After such time, the price will not be revised lower than number guaranteed even if less people actually attend.

Room Charge and Capacities

Palmers has three dining rooms available, 1st flr. WINE ROOM holds 25 ppl, and 2nd flr.:CAPPUCCINO RM holds 35, MAIN DINING RM holds 100.

To reserve a Private Dining Room there is a \$50.00 rental charge for day parties(before 3pm) and \$100.00 for evenings (after 3pm).

Food and Beverage Minimum

Palmers is typically closed on Sundays but may open for special reservations with a \$3000.00 F&B minimum spending requirement. Palmers Main Dining Room may be reserved, but may have minimum spending requirements, depending on the season. During the December Holiday season F&B minimums for private rooms will be in effect Thursday through Saturday evenings and vary with the size of room reserved. Contact function coordinator for more information.

Fixed Charges

All food and beverages are subject to a 6.25% Mass. Meals Tax, a 1.75% Andover Meals Tax, and a 20% server gratuity (tip). The Room Rental Charge is non-taxable.

Liquor Policy

Palmers Restaurant & Tavern must comply with Liquor License regulations and will not serve alcohol to any person under the age of 21. Patrons or guests will not be allowed to bring any alcoholic beverages onto or off restaurant premises.

Liability

Palmers will not be responsible for articles left, lost or damaged before, during or after functions. All decorations must comply with safety and fire codes and must not be affixed to walls, floor, furniture or ceiling without prior approval of Palmers Management. With the exception of chairs, no other furniture shall be moved except by Palmers Staff.

Equipment

Palmers provides white table linens and candle lamps on each table at no charge. Palmers will also provide a custom printed menu for your event at no charge. Palmers has projection screen and easels at no extra charge. Arrangements can be made for dance floors and other provisions with advanced notice and the cost will be added to final bill.