



PRIVATE DINING PACKET



435 SHORELINE VILLAGE DRIVE • SHORELINE VILLAGE • LONG BEACH, CA 90802
562-432-6500 • FAX: 562-436-3551 • WWW.PARKERSLIGHTHOUSE.COM

Thank you for considering Parkers' Lighthouse | Queensview Steakhouse to host an event for you and your guests. Whether you choose to dine al-fresco on our outdoor patio or treat yourself to the panoramic views from our 3rd Floor Queensview Room, it would be our pleasure to introduce you to our stunning waterfront location.

Parkers' Lighthouse | Queensview Steakhouse is perfectly positioned in the charming Shoreline Village area of downtown Long Beach and is *the* premier seaside restaurant. Our event spaces overlook spectacular views of the picturesque Queen Mary ocean liner, Long Beach Harbor, and downtown skyline. Though we are only minutes from all major downtown hotels and the Long Beach Convention & Entertainment Center, for your ease & convenience we provide complimentary shuttle service to & from Parkers' Lighthouse | Queensview Steakhouse.

In addition to our extraordinary views and unique atmosphere, we are proud to present a wide selection of signature, contemporary dishes and a high standard of service that will far exceed all expectations.

Enclosed you will find our private dining menus, offering a variety of unrivaled seafood, prime steaks, chicken, gourmet pastas, fine salads, and the freshest sushi & sashimi in Long Beach. Our Executive Chef will eagerly assist in crafting custom items tailored to your dining preferences.

The Private Dining Department is dedicated to creating an unforgettable experience for you and your guests.

Please contact us for an appointment and allow us to showcase the best of Long Beach for your event.

YOUR PRIVATE DINING SALES TEAM

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OUR STANDARD PROCEDURES

PRIVATE ROOMS: Private function rooms are assigned according to the guaranteed minimum number of people anticipated. We reserve the right to change groups to a room suitable for the attendance, if attendance increases or decreases. Specific rooms and/or areas will be guaranteed according to the guest count. A room rental fee and a food and beverage minimum are required for private functions. Events are booked for a three (3) hour time period. Additional charges will apply should the party exceed 3 hours.

SEATING CAPACITY: Our indoor waterfront Lantern Room accommodates groups of up to 60 guests for full service sit down luncheon or dinner event. Our outdoor heated patio accommodates 20 to 72 guests for full service sit down event, or 20 to 100 for a cocktail reception. Our Queensview Room on our 3rd floor accommodates 80 to 100 guests for full service sit down or cocktail reception.

DEPOSIT: A deposit of \$275.00 is required to confirm the reservation and to pursue proper planning of the event. The initial deposit may be made by personal check. The deposit is deducted from the final bill on the day of the function.

MENU SELECTIONS: Menu selections, room arrangements, and all other details must be finalized no later than two (2) weeks prior to the function and are not subject to change without 72 hours notice. Entrée and dessert counts must be provided no later than five (5) business days prior to your event for groups of 29 or more, and three (3) business days prior to your event for groups of fewer than 29. If the menu is not received, your event menu will be selected by our chef and is subject to product availability. Prices are subject to change without notice and do not include sales tax or **client-stipulated gratuity**. Outside food and/or beverage of any kind are not permitted on the premises without prior approval. A corkage fee of \$35.00 per 750 mL bottle will apply to any wine, sparkling wine or champagne brought in by your group.

ATTENDANCE AND GUARANTEES: All events require a final guest count at least three (3) business days in advance of the function. This count is not subject to reduction after a 48-hour deadline. The final guaranteed number may not be less than 80% of the original signed agreement. If we do not receive a guarantee by this time, the expected number of guests stated on the contract will be used as the amount that will be charged or the actual attendance, whichever is higher. All ala carte dining events will be charged a per person fee for guests less than the guaranteed guest count.

CANCELLATION: If necessary, cancellations can be made and full deposit returned only if notice is given at least thirty (30) days prior to the function. Full deposit will be forfeited if the required thirty (30) days is not given. For ala carte parties that do not notify the Banquet Department of their cancellation at least 24 hours in advance, and/or do not arrive for their reservation, we reserve the right to charge a per person fee for the guaranteed count.

PAYMENT: Final payment is due at the conclusion of the function, and is payable in cash, credit card, or pre-approved company check. No personal checks are authorized other than the initial deposit.

TAX AND GRATUITY: **Client-stipulated gratuity**, 2% administrative fee and applicable California state sales tax will be added to all food, beverage and linen. All no host cocktail events will include 9% CA tax.

LINEN AND DECORATIONS: We offer complimentary sand linen tablecloth and black napkins. Optional colors are available at an additional charge. All decorations must comply with local health and safety codes, and must be approved by Parkers' Lighthouse for quality, content, placement, and method of fastening. Any of the above not approved by Parkers' Lighthouse may be removed and any damages caused to the facility will be charged to the individual.

PARKING: Parking is located in Shoreline Village and is monitored and managed by Shoreline Village and United Valet Parking, Inc. The first 2 hours is \$2.00 with a validation. Every 20-minutes or fraction thereafter, the parking rate is charged at \$2.00. Events choosing to host parking may purchase a 6-hour "All Day" parking validation stamps at \$10.00 per stamp. Arrangements must be made no later than two (2) weeks prior to the function.

SECURITY: The restaurant is not responsible for articles or merchandise lost, stolen or forgotten during the course of the function, unless security arrangements are made in advance through the Banquet Department with proper notice.

LIABILITY: In the event that the restaurant is unable to perform its commitment because of physical shutdown or any governmental restrictions upon travel, supplier or any labor difficulties in the nature of strikes or otherwise, or any other cause or event, the restaurant shall be excused from the performance and may terminate its commitment without liability of any kind. In the event the restaurant is unable to carry out the client's function for any reason this agreement may be cancelled by the restaurant without further obligation, other than the return of the guest's deposit.

HORS D'OEUVRES MENU

Platters are designed to serve 25 guests for cocktail receptions or as an accompaniment to your special event.
Served buffet style. Tray passed service is available with an additional fee of \$100.00 per attendant.
Carved Meats and Action Stations are available on page 9.

SEAFOOD DISPLAY - \$400

Displayed on ice with lemon, cocktail sauce and horseradish crème fraiche. Serves 25 guests.
Select (2) from the list below.

Prawn Cocktail (50 pcs)

King Crab (25 pcs)

Oysters on the Half Shell (50 pcs)

COLD HORS D'OEUVRES

Prawn Cocktail (50 pcs) - \$175

King Crab (25 pcs) - \$250

Oysters on the Half Shell (50 pcs) - \$200

Ahi Poke - \$175

Seafood Ceviche - \$130

Fresh Vegetable Crudit  ranch dipping sauce - \$75

Fresh Sliced Fruit Display - \$75

Gourmet Cheese & Fruit Display - \$90

Roma Tomato & Mozzarella Platter

balsamic reduction & basil - \$75

Bruschetta

tomato, garlic, basil & a garlic crostini (50 pcs) - \$115

Vegetable Canape Trio (60 pcs) - \$100

HOT HORS D'OEUVRES

Stuffed Mushrooms with cheese (50 pcs) - \$75

Crab Stuffed Mushrooms (50 pcs) - \$115

Mini Lump Crab Cakes with chipotle aioli (50 pcs) - \$150

Fried Calamari with remoulade sauce - \$110

Coconut Shrimp mango sweet & sour sauce (50 pcs) - \$115

Parkers' Oysters Rockefeller (25 pcs) - \$125

Prime Meatballs housemade barbeque sauce (50 pcs) - \$135

Prime Beef Skewers chimichurri sauce (50 pcs) - \$165

Teriyaki Chicken Skewers (50 pcs) - \$130

Buffalo Chicken Wings blue cheese sauce (50 pcs) - \$100

Chicken Taquitos (50 pcs) - \$120

Lobster Taquitos (50 pcs) - \$135

Parkers' Garlic Cheese Bread (50 pcs) - \$100



HOUSEMADE MINI DESSERTS

Tollhouse Cookie (50 pcs) - \$125

Godiva Chocolate Cake (50 pcs) - \$125

Key Lime Tart (50 pcs) - \$125

New York Style Cheesecake (50 pcs) - \$125

Cr me Brulee Tart (50 pcs) - \$125

SUSHI MENU

ASSORTED SUSHI PLATTER

California Rolls, Spicy Tuna Rolls, Cucumber Rolls, Tuna Rolls, Tuna Nigiri, Salmon Nigiri, Albacore Nigiri, and Shrimp Nigiri

Small Sushi Platter (56 pieces) - \$125

Medium Sushi Platter (84 pieces) - \$170

Large Sushi Platter (112 pieces) - \$250

Parkers' Platter (64 pieces) - \$185

Crunchy Roll - Tempura shrimp, avocado, & cucumber with tempura crunchies on top & a sweet sauce.

Parkers' Roll - Spicy snow crab, green onion, cucumber, burdock root, albacore, avocado, tamaji & masago on top.

3 Amigos Roll - Tempura shrimp, crab, cucumber, topped with seared tuna, avocado, tapatio & green onion.

Spider Roll - Deep fried softshell crab, cucumber, radish sprouts, burdock root & sweet sauce.

Dragon Roll - Snow crab, avocado, cucumber & sesame seeds with eel on top.

East/West Platter (96 pieces) - \$200

"California" Roll - Snow crab, avocado, cucumber, and sesame seeds.

Spicy Tuna Roll - Spicy tuna, avocado, cucumber, and sesame seeds.

"Philly" Roll - Smoked salmon, cucumber, cream cheese, and daikon sprouts wrapped with seaweed, rice on the outside and a sprinkle of sesame seeds.

Lighthouse Platter (80 pieces) - \$265

Crunchy Roll - Tempura shrimp, avocado, & cucumber with tempura crunchies on top & a sweet sauce.

Rainbow Roll - Snow crab and cucumber inside, shrimp tuna, yellowtail, salmon, halibut and avocado on top.

Garlic Miso Roll - Spicy tuna, crab, cucumber, wrapped with seaweed and rice topped salmon and garlic miso.

Parkers' Roll - Spicy snow crab, green onion, cucumber, burdock root, albacore, avocado, tamaji & masago on top.

STATIONS MENU

Minimum of 25 guests is required. Stations are set for 90 minutes.
A chef attendant fee of \$100.00 will apply to all stations.

CARVING

Chef carved and served with fresh baked rolls. Great supplement to buffet menus.

Roasted Beef Tenderloin - \$25 per person

Served with your choice of: Horseradish Crème, Whole Grain Mustard, or Mushroom Au Jus

Prime Rib - \$23 per person

Served with your choice of: Horseradish Crème, Whole Grain Mustard, or Mushroom Au Jus

Roasted Breast of Turkey - \$18 per person

with pan gravy



ACTION

Macaroni & Cheese Station - \$17 per person

Includes: cheese sauce base, fresh macaroni, blue cheese crumbles, shredded cheddar, gruyere, toasted bread crumbs, roasted peppers, crispy bacon

Chicken - add \$3 pp

Chicken & Shrimp - add \$5 pp

Chicken & Lobster - add \$9 pp

Grilled Cheese Station - \$17 per person

Includes: artisan bread, gruyere, smoked gouda, cheddar cheese, jack, Gala apples, crispy bacon, sliced tomato, avocado

Chicken - add \$3 pp

Chicken & Shrimp - add \$5 pp

Chicken & Lobster - add \$9 pp

Street Taco Station - \$22 per person

Includes: Potato Taco and a choice of Chicken Taco or Prime Beef Taco

Pico de gallo, sour cream, guacamole, limes, cilantro, diced onion, jack cheese.

Chicken - add \$3 pp

Prime Beef - add \$3 pp

Fish - add \$5 pp

Shrimp - add \$5 pp

Slider Station - \$25 per person

Includes: ketchup & mustard, sliced red onion, roma tomato, lettuce, cole slaw. Select 2 options from the list below.

Crab Cake

Prime Beef

Pulled Pork

Beef Meatball

Additional accompaniments are available at \$.50 per side/person

sautéed mushrooms

crispy bacon

caramelized onions

cheddar cheese

Meatball Station - \$25 per person

Served warm on a brioche bun and accompanied with a special sauce. Select 2 options from the list below.

Prime Beef

Turkey

Shrimp - add \$3 pp

BAR OPTIONS

A bartender fee \$100.00 may apply to all bar packages that require a Satellite Bar.
We reserve the right to refuse service to anyone who appears intoxicated or underage.

BAR PACKAGES

SOFT BAR - House Wines, Beer, and Soft Drinks

Beers | **Bud Light, Coors Light, Corona, Sam Adams**

\$15.00 per person for the 1st hour

\$9.00 per person for the 2nd hour

\$5.00 per person each additional hour

HOUSE BAR - Call Cocktails, House Wines, Beer and Soft Drinks

Vodka	Titos/Absolut	Rum	Captain Morgan/Bacardi
Whiskey	Jack Daniel's	Tequila	Cazadores Reposado
Gin	Tanqueray	Bourbon	Maker's Mark
Scotch	Macallan 10	Liqueurs	Kahlua/Bailey's
Beers	Bud Light, Coors Light, Corona, Sam Adams, Lagunitas IPA, Widmer Hefenwiezen		

\$19.00 per person for the 1st hour

\$13.00 per person for 2nd hour

\$7.00 per person each additional hour

PREMIUM BAR - Premium Cocktails, Domestic & Imported Beer, Selection of Wines. Includes all non-alcoholic beverages. Includes all Call Bar liquors.

Vodka	Ketel One/Belvedere	Rum	Captain Morgan/Bacardi
Whiskey	Gentlemen's Jack	Tequila	Avion Silver
Gin	Tanqueray 10	Bourbon	Hudson
Scotch	Macallan 10	Liqueurs	Kahlua/Bailey's
Beers	Coors Light, Corona, Firestone 805 Blonde, Michelob Ultra, Humboldt Red Nectar, Widmer Hefenweizen, Stone Delicious IPA, Lost Coast Downtown Brown		
Wines	ZD Chardonnay, Cambria Pinot Noir, Justin Cabernet Sauvignon		

\$22.00 per person for the 1st hour

\$15.00 per person for the 2nd hour

\$9.00 per person each additional hour

DRINK TICKETS

\$8.00 DRINK TICKET - SOFT BAR

Each beverage purchased with the ticket is hosted and is charged at \$8.00 per beverage. Drink tickets are valid for house wines, beer, or soft drinks.

\$10.00 DRINK TICKET- HOUSE

Each beverage purchased with the ticket is hosted and is charged at \$10.00 per beverage. Drink tickets are valid for a cocktail (call liquors), a selection of beer, or house wine.

\$15.00 DRINK TICKETS - PREMIUM

Each beverage purchased with the ticket is hosted and is charged at \$15.00 per beverage. Drink tickets are valid for a cocktail (premium liquors), selection of domestic & imported beer, or selected wine.

CONSUMPTION BAR

All drinks hosted and charged upon consumption. Host may cap consumption at a pre-set dollar amount.

NO HOST BAR

Cash bar, no drinks hosted.

BUFFET SELECTIONS

Minimum of 25 guests is required for all buffets. Buffets are open for 90 minutes and are based on 1½ serving per person. All buffet selections are served with freshly baked bread, coffee, tea, and soft drinks.

BUFFET I - \$60 per person

APPETIZER (Select 2)

Roma Tomato & Mozzarella Vegetable
Crudité Platter
Bruschetta
Stuffed Mushrooms
Fried Calamari

SALAD (Select 1)

Mixed Green Salad with balsamic vinaigrette
Caesar Salad

Chopped Wedge Salad

ENTREE (Select 2)

Andouille Crusted Swordfish - lemon beurre blanc.

Salmon - lemon beurre blanc

Grilled Chicken Breast - au jus

Filet Medallions - cognac crème

Blackened Tofu - quinoa salad topped with a red onion marmalade

SIDES (Select 2)

Sautéed Mixed Vegetables

Roasted Fingerling Potatoes

Grain Medley

Mashed Potatoes

HOUSEMADE MINI DESSERTS

BUFFET II - \$80 per person

APPETIZER (Select 3)

Roma Tomato & Mozzarella Platter
Vegetable Crudité
Cheese Display
Bruschetta
Stuffed Mushrooms
Fried Calamari

SALAD (Select 1)

Alsatian Salad

Roasted Red & Golden Beets Salad with mixed green salad, shitake mushroom with horseradish dressing

Chopped Wedge Salad

ENTREE (Select 3)

Salmon - with arugula walnut pesto

Shrimp & Scallop Brochette - with lemon beurre blanc

Free Range Airline Chicken Breast - lemon thyme jus

Filet Medallions - cognac crème

Blackened Tofu - quinoa salad topped with a red onion marmalade

SIDES (Select 2)

Sautéed Mixed Vegetables

Roasted Fingerling Potatoes

Grain Medley

HOUSEMADE MINI DESSERTS



CHILDREN BUFFET OPTIONS

Platters are designed to serve 10 guests. Based on one serving per child.

MAIN COURSE

Chicken Tenders (20 pcs) - \$50

Popcorn Shrimp - \$60

Cheeseburger (20 pcs) - \$60

SIDES

Kid's Crudité - \$20

French Fries - \$20

Potato Chips - \$20

DESSERT

Cookies and Fruit Salad - \$25

PARKERS' BANQUET LUNCHEON MENU

2 Courses - \$37.00++ per person | 3 Courses - \$42.00++ per person

All selections are served with freshly baked bread and butter. Coffee, tea and soft drinks are included.

FIRST COURSE

Choose one of the following for your guests

House Salad

Chopped romaine, redwood hill farm goat milk feta, tomatoes, green beans, red wine vinaigrette, kalamata olives

Chopped Parkers' Wedge

Iceberg, applewood smoked bacon, tomatoes, blue cheese dressing, Point Reyes blue cheese

Caesar Salad

Crisp romaine, classic Caesar dressing, housemade roasted garlic croutons, freshly shaved reggiano parmesan

ENTRÉE

Parties of 20-29 may choose up to (3) entrée selections.

Parties of 30 and larger may choose up to (2) entrée selections.

Fresh Atlantic Salmon

Lightly brushed with lemon butter and grilled over a hardwood fire. Served with grain medley and fresh vegetables.

Mesquite Grilled Shrimp

Lightly brushed with lemon butter and grilled over a hardwood fire. Served with grain medley and fresh vegetables.

Fish & Chips

Fresh Long Beach Ale batter dipped ling cod, coleslaw, French fries, housemade tartar sauce

Shrimp Scampi Pasta

With fresh tomato, garlic, lemon & white wine, served with garlic cheese bread.

Pan-Roasted Chicken Breast

Boneless chicken breast with a drumette. With roasted garlic fingerling potatoes, fresh vegetables, garlic bourbon gravy.

Filet Medallions

Mesquite grilled medium with cognac creme, mashed potatoes and fresh vegetables.

Blackened Tofu

Quinoa salad of shaved fennel, cucumber, tomato, parsley and topped with a red onion marmalade

Petite Filet Mignon 7oz.

Mesquite grilled medium, mashed potatoes, seasonal vegetables, and béarnaise sauce. (\$5.00 supplement per order)

Seafood Platter

One fresh fish brochette, one shrimp & scallop brochette, and one crab cake. Served with grain medley and fresh vegetables. (\$5.00 supplement per order)

DESSERT

Choose one of the following for your guests.

Godiva Swiss Chocolate Cake with raspberry sauce

New York Style Cheesecake with raspberry coulis

Crème Brulee

Seasonal Fresh Sorbet

PARKERS' 3-COURSE DINNER MENU

\$47.00++ per person

All selections are served with freshly baked bread and butter. Coffee, tea and soft drinks are included.

FIRST COURSE

Choose one of the following for your guests

House Salad

Chopped romaine, redwood hill farm goat milk feta, tomatoes, green beans, romaine, red wine vinaigrette, kalamata olives

Chopped Parker's Wedge

Iceberg, applewood smoked bacon, tomatoes, blue cheese dressing, Point Reyes blue cheese

Caesar Salad

Crisp romaine, classic Caesar dressing, housemade roasted garlic croutons, freshly shaved reggiano parmesan

ENTRÉE

Parties of 20-29 may choose up to (3) entrée selections.

Parties of 30 and larger may choose up to (2) entrée selections.

Fresh Atlantic Salmon

Lightly brushed with lemon butter and grilled over a hardwood fire. Served with grain medley and fresh vegetables.

Mesquite Grilled Shrimp

Lightly brushed with lemon butter and grilled over a hardwood fire. Served with grain medley and fresh vegetables.

Shrimp Scampi Pasta

Fresh tomato, garlic, lemon & white wine, served with garlic cheese bread.

Pan-Roasted Chicken Breast

Boneless chicken breast with a drummette. With roasted garlic fingerling potatoes, fresh vegetables, garlic bourbon gravy.

Filet Medallions

Mesquite grilled medium with cognac crème, mashed potatoes and fresh vegetables.

Blackened Tofu

Quinoa salad of shaved fennel, cucumber, tomato, parsley and topped with a red onion marmalade

DESSERT

Choose one of the following for your guests.

Godiva Swiss Chocolate Cake with raspberry sauce

New York Style Cheesecake with raspberry coulis

Crème Brulee

Seasonal Fresh Sorbet

PARKERS' 3-COURSE DINNER MENU

\$57.00++ per person

All selections are served with freshly baked bread and butter. Coffee, tea and soft drinks are included.

FIRST COURSE

Choose one of the following for your guests.

House Salad

Mediterranean chopped romaine, redwood hill farm goat milk feta, tomatoes, green beans, romaine, red wine vinaigrette, kalamata olives

Chopped Parker's Wedge

Iceberg, applewood smoked bacon, tomatoes, blue cheese dressing, Point Reyes blue cheese

Caesar Salad

Crisp romaine, classic Caesar dressing, housemade roasted garlic croutons, freshly shaved reggiano parmesan

ENTRÉE

Parties of 20-29 may choose up to (3) entrée selections.

Parties of 30 and larger may choose up to (2) entrée selections.

Andouille Crusted Swordfish

Andouille and panko crust, garlicky spinach, grain medley, lemon beurre blanc.

Seafood Platter

One fresh fish brochette, one shrimp & scallop brochette, and one crab cake. Served with grain medley and fresh vegetables.

Petit Filet 7 oz.

Mesquite grilled medium, roasted fingerling potatoes, seasonal vegetables.

Pan-Roasted Chicken Breast

Boneless chicken breast with a drumette. Caramelized onion risotto, sautéed spinach, and lemon thyme butter sauce.

Seafood Linguine

Large shrimp, sea scallops and manila clams sautéed with zucchini and tomatoes with garlic and white wine sauce.

Blackened Tofu

Quinoa salad of shaved fennel, cucumber, tomato, parsley and topped with a red onion marmalade

DESSERT

Choose one of the following for your guests.

Godiva Swiss Chocolate Cake with raspberry sauce

New York Style Cheesecake with raspberry coulis

Crème Brulee

Seasonal Fresh Sorbet

PARKERS' 3-COURSE DINNER MENU

\$80.00++ per person

All selections are served with freshly baked bread and butter. Coffee, tea and soft drinks are included.

FIRST COURSE

Choose one of the following for your guests.

Alsatian Salad

Santa Maria greens, Point Reyes blue cheese, Gala apples, candied pecans, apple cider vinaigrette.

Chopped Parker's Wedge

Iceberg, applewood smoked bacon, tomatoes, blue cheese dressing, Point Reyes blue cheese.

Roasted Red & Golden Beets Salad

Beets, mixed green salad, shitake mushroom with horseradish dressing

Clam Chowder

New England Style - tender ocean clams, herb crackers

ENTRÉE

Parties of 20-29 may choose up to (3) entrée selections.

Parties of 30 and larger may choose up to (2) entrée selections.

Broiled Lobster Tail 11 oz.

Cold water lobster tail, herb butter, oven roasted potatoes, seasonal vegetables, drawn butter.

Crab-Stuffed Shrimp

Wrapped in pancetta, whipped potatoes, asparagus, beurre blanc

Mariner Platter

Salmon filet, one shrimp & scallop brochette, and one crab cake. Served with grain medley and fresh vegetables.

Shelton Farms Boneless 1/2 Chicken

Caramelized onion risotto, sautéed spinach, and lemon thyme butter sauce.

Filet Mignon 10 oz.

Roasted fingerling potatoes, seasonal vegetables, and béarnaise sauce.

Prime NY Strip Steak 14 oz.

USDA Prime with roasted garlic herb potatoes and seasonal vegetables.

Surf & Turf

Filet mignon and 7 oz. cold water lobster tail, lemon butter sauce, oven-roasted garlic herb potatoes, seasonal vegetables.

Blackened Tofu

Quinoa salad of shaved fennel, cucumber, tomato, parsley and topped with a red onion marmalade

DESSERT

Choose one of the following for your guests.

Godiva Swiss Chocolate Cake with raspberry sauce

Key Lime Tart with raspberry coulis

Crème Brulee

Carrot Cake

QUEENSVIEW ROOM 3 COURSE DINNER MENU

\$80.00++ per person

All selections are served with freshly baked bread. Coffee, tea and soft drinks are included.

FIRST COURSE

Choose one of the following for your guests

Lobster Bisque - Sherry cream and fresh lobster

Roasted Beet Salad - Field greens, horseradish goat cheese, oven roasted shiitake

Mediterranean Chopped - Redwood Hill Farm goat milk feta, tomatoes, green beans, romaine, red wine vinaigrette, kalamata olives

Alsatian - Earthbound Farm Certified Organic Field greens, Point Reyes blue cheese, shaved Gala apple, candied pecans, apple cider vinaigrette

ENTRÉES

Parties of 20-29 may choose up to (3) entrée selections. Parties of 30 and larger may choose up to (2) entrée selections.

Atlantic Salmon - Pan-seared, port wine glazed onions

Andouille Crusted Swordfish - Andouille and panko crust, garlicky spinach, grain medley, lemon beurre blanc.

Grilled 11 oz. Cold Water Lobster Tail - Drawn butter.

Shelton Farms Free Range Boneless ½ Chicken - Sautéed spinach, mashed redskin potatoes, bourbon garlic gravy

Petite Filet Mignon - Au Poivre - Pan-seared, peppercorn mélange coated, cognac cream

USDA Prime 14 oz. New York Strip Steak - (\$10.00 supplement per order)

10 oz. Filet Mignon - (\$10.00 supplement per order)

Surf & Turf - 6oz. Lobster Tail and 7oz. Petite Filet (\$15.00 supplement per order)

SIDES

Pre select two for the group

Potato Gratin - Yukon Gold potatoes, simmered in parmesan cream, oven-roasted

Red Bliss Mashed Potato - Applewood smoked bacon, Tillamook aged cheddar, and scallions

Mac & Cheese - Mornay sauce, panko topping

Roasted Cauliflower - Cherry tomatoes, toasted cumin seeds

Fried Brussels Sprouts - Smoked bacon, lemon-pepper vinaigrette, parmesan cheese

Garlicky Spinach - Olive oil, sliced garlic

Sautéed Mushrooms Trio of sautéed fresh mushrooms, shallots & thyme

Fresh Asparagus

Lobster Mac & Cheese - Mornay sauce, fresh lobster, panko topping (\$15.00 supplement per order)

DESSERT

Choose one of the following for your guests.

Godiva Swiss Chocolate Cake with raspberry sauce

New York Style Cheesecake with raspberry coulis

Crème Brulee

Key Lime Tart with raspberry coulis

Seasonal Cobbler ala mode

DIRECTIONS

We offer complimentary shuttle service to and from Parkers' Lighthouse to any hotel within a 5 mile radius.
Please call (562) 432-6500 to make arrangements.

FREEWAY DIRECTIONS

- Take San Diego Fwy (405) North from Orange County or South from Los Angeles to Long Beach Fwy (710) South.
- Follow the downtown Shoreline area signs to the Aquarium.
- As the freeway ends, it becomes Shoreline Drive.
- Drive past the Aquarium. Shoreline Village will be on the right.
- Turn right on Shoreline Village Drive.
- Turn right into the parking lot.
- Parkers' Lighthouse is located at the far end of the lot, directly across the water from the Queen Mary.

FROM THE QUEEN MARY

- Take Queensway Hwy towards downtown Long Beach. (This brings you onto Shoreline Drive)
- Turn right on Shoreline Village Drive.
- Turn right into the parking lot.
- Parkers' Lighthouse is located at the far end of the lot, directly across the water from the Queen Mary.

FROM OCEAN BOULEVARD

- Take Ocean Blvd to Shoreline Drive.
- Turn onto Shoreline Drive. (opposing Alamitos Ave.) and continue on Shoreline Drive.
- Turn left onto Shoreline Village Drive.
- Turn right into the parking lot.
- Parkers' Lighthouse is located at the far end of the lot, directly across the water from the Queen Mary

