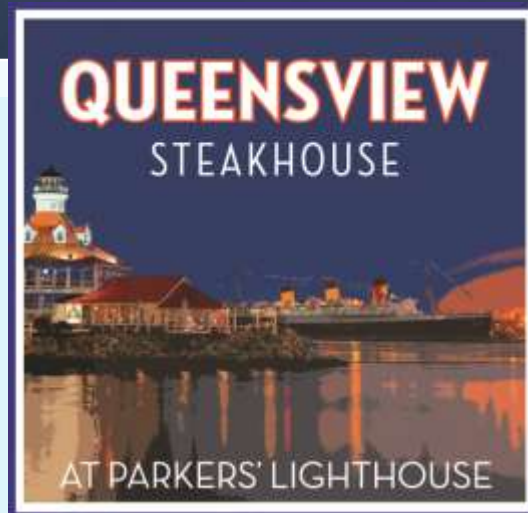
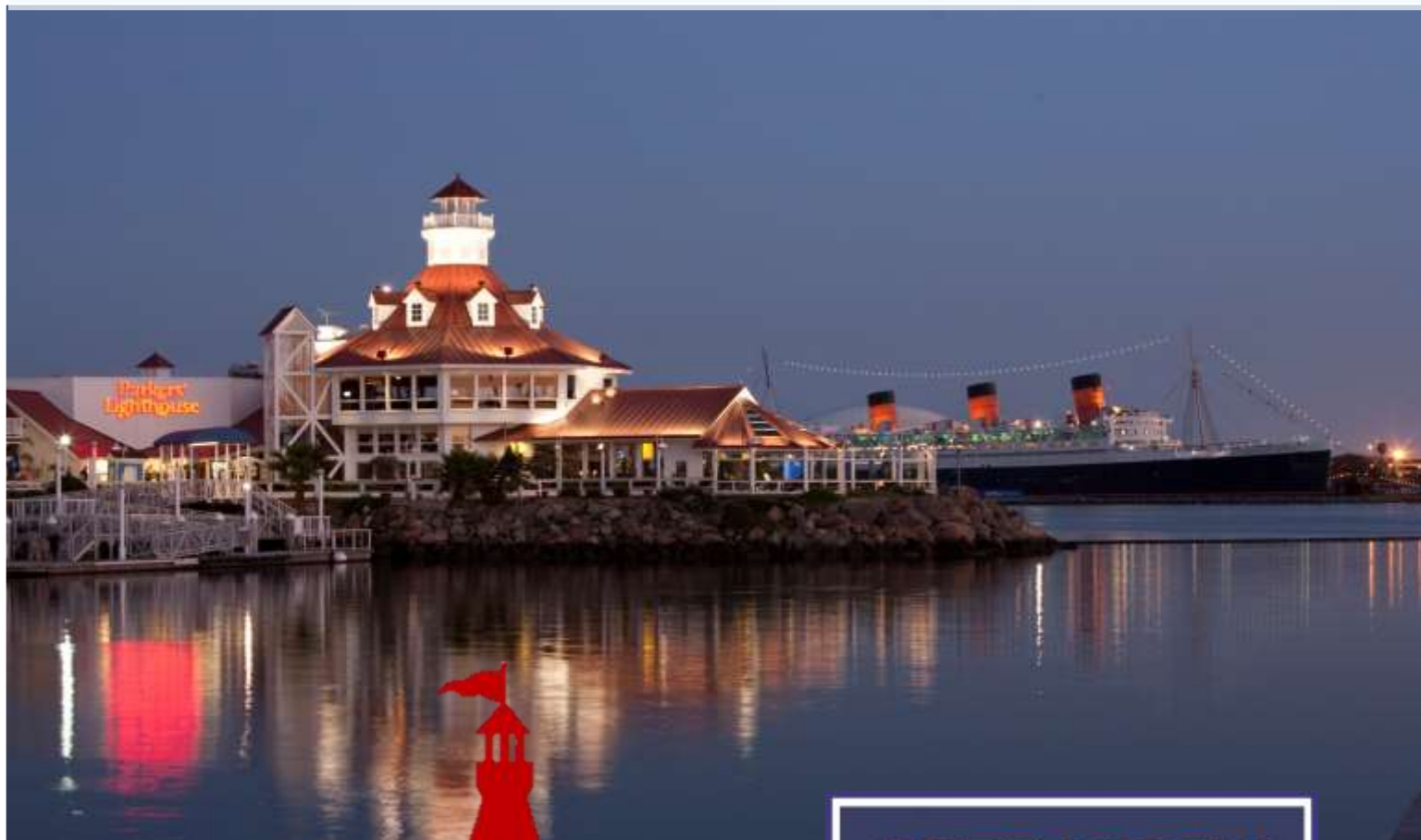


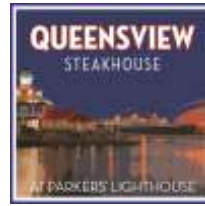
PRIVATE DINING MENU



Every table comes with a view.

Book your next event with us....

You invite the guests and we will do the rest!



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.

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

Annalisa Padayhag
Sales Manager
apadayhag@parkerslighthouse.com
(562) 676-9707

John Grey
Sales Manager
jgrey@parkerslighthouse.com
(562) 676-9709



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 charge and a food and beverage minimum are required for private functions. This excludes room rental, tax, gratuities, or cash bar sales. This minimum strictly applies to food and beverage and does not include gratuities, service charges, tax, or any other miscellaneous charges incurred. Should your final food and beverage invoice fall below the contracted minimum the difference will be added to your bill as room rental. A room charge is included for all private events up to 3-hours. You are allowed a complimentary 30 minute set up prior to your event. Additional charges will apply should your event extend beyond the allotted 3 hours.

DEPOSIT AND PAYMENT: The greater of 10% of the Food and Beverage Minimum or \$300.00, by either cash, company check, or credit card is required to confirm the reservation and to pursue proper planning of your event. A preliminary agreement must be submitted along with the deposit to hold the space. All deposits are non-refundable and will be applied towards liquidated damages due to the Restaurant pursuant to the Notice of Cancellation section.

A payment by cash, company check, or credit card of 80% of the estimated total for the event is due fourteen (14) days prior to your event. Final payment by cash, credit card, or pre-approved company check is due at the end of the event. Personal Checks will not be accepted for final payment. A credit card authorization form must be kept on file for any outstanding charges. The deposit is deducted from the final bill on the day of the function.

NOTICE OF CANCELLATION: Should it be necessary for you to cancel this function after this agreement has been signed, the Restaurant must receive this notice in writing and the Restaurant will be entitled to liquidated damages (agreed not to constitute a penalty).

FORCE MAJEURE: Restaurant and Customer shall be excused from a delay in performing, or a failure to perform, its obligation under the Agreement to the extent such delay or failure is caused by the occurrence of any contingency beyond the reasonable control of such party, which contingencies may include acts of God, war, riot, terrorism, government regulation, physical shutdown, curtailment of transportation facilities, labor troubles, disputes or strikes, power failures, fires, severe weather conditions, and other causes, whether enumerated herein or not, which are beyond the control of either party making inadvisable, illegal, or impossible to hold an Event (referred to as "Force Majeure"). Either Restaurant or Customer may cancel the Agreement for any one or more of such reasons upon written notice to the other. Notwithstanding anything to the contrary in the Agreement, in the event of cancellation due to a Force Majeure event, any and all deposits (including Non-refundable deposits, if any) and fees paid by customer will be refunded within thirty (30) days of the Force Majeure event.

In no event shall the Restaurant be liable for the loss of profit or other similar or dissimilar collateral or consequential damages, whether based on breach of contract, warranty or otherwise. In no event shall the Restaurant's liability be in excess of the total amount of the deposits paid by the Customer.

ADDITIONAL FEES: Additional Fees are defined as; (1) a 4% taxable Administrative Fee, which does not represent a gratuity for the wait staff, bartenders, or service staff and, (2) a 10.25% CA State and Local tax, or whatever the tax rate may be at the time of the Event. If a Host Bar option is selected by the Customer, all beverages will be charged on consumption with a detailed receipt added to the final bill. There is a \$150.00 fee for each bartender, cashier, coat room attendant, and chef attendant required. This fee does not apply to normal service staff.

MENU SELECTIONS: Final menu and wine selections, including 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. Once the menu is selected, a detailed event order will be sent to you for final approval.



Our Standard Procedures

(PAGE 2)

FINAL GUEST COUNTS: A final guest count is required to be sent, in writing, no later than three (3) business days prior to the event. This count will be considered a guarantee, not subject to reduction, and charges will be made accordingly. If no final event count is received prior to three (3) business days before the event, the Guest Minimum listed on this Agreement will be considered the final guest count.

All a la carte dining events will be charged a person fee for actual guests less than the guaranteed guest count.

The location of your Event within the Restaurant is based on the Guest Minimum listed on the contract. Should your guest count or event requirements change, we reserve the right to relocate your event accordingly.

MENU PRICE CHANGES: In the event of an increase in present commodity prices, labor costs, taxes, or other costs to the Restaurant, the quotation set forth herein is subject to an increase to meet said increased costs. These shall include, but are not limited to, food, beverage, and other costs of operation over those existing at the time of signing of this agreement. Customer expressly grants the right to the Restaurant to raise the prices herein quoted or to make reasonable substitutions upon the Restaurant giving the Customer prior written notice, provided, however, Customer shall have the right to terminate this Agreement in writing within fifteen (15) days after receipt of written notice from the Restaurant in the event the Customer shall not approve such increased prices.

OUTSIDE FOOD AND BEVERAGE: All outside food and beverages are prohibited without prior approval from the Restaurant. A corkage fee of \$35.00 per 750 mL bottle will apply to any wine, sparkling wine or champagne brought in by your group. A \$2.00 outside pastry fee will apply to any dessert brought in by our group in-lieu of purchasing desserts from the Restaurant

ENTERTAINMENT: Any entertainment must be approved in advance by the Restaurant. Restaurant, in its sole discretion, reserves the right to prohibit any entertainment.

LINEN: Sandalwood tablecloth and black napkins are complimentary. Other colors are available for an additional charge. Arrangements must be made no later than two (2) weeks prior to the function. Any changes to the linen order are not allowed within one (1) week of the event.

DECORATIONS: 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. Confetti, glitter, flower petals are prohibited.

RENTAL EQUIPMENT OPTIONS: The following are available for rent: Screen - \$25.00 • Projector - \$75.00 • Wireless Microphone - \$50.00 • Portable Sound System - \$100.00.

PARKING: Self-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. A 6-hour "All Day" parking validation stamp is available for purchase, should you decide to host self-parking for your guests. Arrangements must be made no later than two (2) weeks prior to the function. NOTE: Parking stamps do not guarantee a parking space. Parking Stamps do not apply towards valet parking.

LIABILITY FOR DAMAGE: Customer agrees to be responsible for any damage done to the Restaurant by the Customer, their guests, invites, employees, independent contractors or other agents under Customer's control including without limitation, linen, breakage of glasses or dishes, and damage to walls, carpet, wood or other flooring. Customer further agrees to indemnify and hold harmless Restaurant, its agents and employees, for any costs incurred including attorneys' fees arising as a result of any injury to person or damage to property, or any claim whatsoever resulting from Customer's use of the premises.

SECURITY: The Restaurant will not assume or accept any responsibility for damage or loss of any merchandise or articles left in the Restaurant prior to, during, or following the Customer's Event unless security arrangements are made in advance through the Restaurant with adequate notice. We recommend that all valuables are removed immediately after your Event.



Hors d'Oeuvres Menu

(Carved Meats and Action Stations are available on page 9.)

~ STATIONARY OR TRAY PASSED ~

Items below are available for tray passing service with \$150.00 attendant fee.

Shrimp Cocktail \$9

Seafood Salad \$12

Chilled Crab, Shrimp, Lobster, Calamari, Honey Lime Vinaigrette

Bruschetta \$5

Tomato, Garlic, Basil & Garlic Crostini

Cheese Stuffed Mushrooms \$5

Crab Stuffed Mushrooms \$8

Coconut Shrimp \$7

Mango Sweet & Sour Sauce

Prime Meatballs \$8

Housemade Barbeque Sauce

Teriyaki Prime Beef Skewers \$8

Teriyaki Chicken Skewers \$7

Chicken Sate \$7

Peanut Sauce

Chicken Taquitos \$7

Lobster & Shrimp Taquitos \$10

Parkers' Garlic Cheese Bread \$7

Crab Cheese Bread \$10

~ STATIONARY ITEMS ~

COLD

Red King Crab \$20

Oysters on the Half Shell \$10

Seafood Ceviche \$8

Vegetable Crudités \$5

Ranch Dipping Sauce

Fruit Platter \$5

Gourmet Cheese & Fruit Platter \$6

Heirloom Tomato & Mozzarella Platter \$7

Balsamic Reduction & Basil

Hummus Platter \$5

Vegetables and Herb Garlic Flat Bread

HOT

Mini Lump Crab Cakes \$10

Lemon Beurre Blanc

Fried Calamari \$9

Remoulade Sauce and Marinara Sauce

Buffalo Chicken Wings \$7

Blue Cheese Sauce



SEAFOOD DISPLAY

Displayed on ice with lemon, cocktail sauce, horseradish, champagne mignonette.

\$ 20 per person

Shrimp Cocktail

Red King Crab

Oysters on the Half Shell

HOUSEMADE MINI DESSERTS

Select 3. \$7 per person.

New York Style Cheesecake

Crème Brulee Tart

Key Lime Tart

Fruit Tart

Swiss Chocolate Cake



Sushi Platter

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) - \$150

Medium Sushi Platter (84 pieces) - \$180

Large Sushi Platter (112 pieces) - \$275

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.

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

EAST/WEST PLATTER

(96 pieces) - \$225

"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

(96 pieces) - \$275

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 sauce.

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

Salmon Ponzu Roll - Crab, cucumber, avocado, seared salmon, onion, and garlic ponzu butter



Carving Stations

Chef carved and served with fresh baked rolls. Great supplement to buffet menus.
Minimum of 25 guests is required. Stations are set for 90 minutes. A chef attendant fee of \$150.00 will apply to all stations.
Must be used in conjunction with any buffet or as a supplement to any cocktail & appetizer reception.

ROASTED BEEF TENDERLOIN - \$25 per person

choice of one:

Horseradish Crème, Whole Grain Mustard, or Mushroom Au Jus

PRIME RIB - \$23 per person

choice of one:

Horseradish Crème, Whole Grain Mustard, or Mushroom Au Jus

ROASTED BREAST OF TURKEY - \$18 per person

Pan Gravy

WHOLE FISH OPTIONS

choice of one:

Ponzu Sauce, Chimichurri, or Miso Glaze

Salmon - \$15 per person

Swordfish - \$17 per person

Ahi - \$18 per person

Seabass - \$30 per person

Action Stations

Minimum of 25 guests is required. Stations are set for 90 minutes. A chef attendant fee of \$150.00 will apply to all stations.
Offered in conjunction with any buffet or as a supplement to any cocktail & appetizer reception.

GOURMET MAC & CHEESE STATION - \$17 per person

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

Chicken - add \$3 per person

Chicken & Shrimp - add \$5 per person

Chicken & Lobster - add \$9 per person

GRILLED CHEESE STATION - \$17 per person

Includes: artisan bread, gruyere, smoked Gouda, cheddar cheese, Monterey Jack cheese, Gala apples, crispy bacon, sliced tomato, avocado

Chicken - add \$3 per person

Chicken & Shrimp - add \$5 per person

Chicken & Lobster - add \$9 per person

TACO STATION - \$15 per person

Includes: Chicken, Prime Ground Beef, and Pulled Pork
Pico de gallo, sour cream, guacamole, limes, cilantro, diced onion, Monterey Jack cheese

Lobster - add \$10 per person

Includes: shredded cabbage

Fish - add \$5 per person

Includes: shredded cabbage

Shrimp - add \$5 per person

Includes: shredded cabbage

SLIDER STATION - \$20 per person

Includes: ketchup, mustard, sliced red onion, caramelized onions, roma tomato, lettuce, cheddar cheese, cole slaw
Crispy Bacon - add \$0.50 per person

Select 2 options from the list below.

Crab Cake

Prime Ground Beef

Pulled Pork



Bar Options

A bartender fee of \$150.00 may apply to all bar packages that require a Satellite Bar.
We reserve the right to refuse service to anyone who appears intoxicated or under 21 years old.

BAR PACKAGES

- **SOFT BAR** - House Wines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Beer, and Soft Drinks
Beers | Bud Light, Coors Light, Corona, Sam Adams, Lagunitas IPA, Widmer Hefeweizen

\$15.00 pp for the 1st hour

\$ 10.00 pp for the 2nd hour

\$ 7.00 pp each additional hour

- **HOUSE BAR** - Call Cocktails, House Wines, Beer and Soft Drinks (Shots and Specialty Drinks are not included)

Vodka | Titos/Absolut

Rum | Captain Morgan/Bacardi

Whiskey | Jack Daniel's

Tequila | Cazadores Reposado

Gin | Tanqueray

Bourbon | Maker's Mark

Scotch | Glenrothes 10

Liqueurs | Kahlua/Baileys

Beers | Bud Light, Coors Light, Corona, Sam Adams, Lagunitas IPA, Widmer Hefeweizen

\$19.00 pp for the 1st hour

\$13.00 pp for the 2nd hour

\$ 8.00 pp each additional hour

- **PREMIUM BAR** - Premium Cocktails, Domestic & Imported Beer, Selection of Wines.

Includes all non-alcoholic beverages and Call Bar liquors. (Shots and Specialty Drinks are not included)

Vodka | Ketel One/Belvedere

Rum | Captain Morgan/Bacardi

Whiskey | Gentleman Jack

Tequila | Avion Silver

Gin | Tanqueray 10

Bourbon | Hudson

Scotch | Glenrothes 10

Liqueurs | Kahlua/ Baileys

Beers | Coors Light, Corona, Firestone 805 Blonde, Michelob Ultra, Abita Amber Lager, Widmer Hefeweizen, Stone Delicious IPA, Lost Coast Downtown Brown

Wines | ZD Chardonnay, WillaKenzie Pinot Noir, Justin Cabernet Sauvignon

\$22.00 pp for the 1st hour

\$15.00 pp for the 2nd hour

\$10.00 pp each additional hour



CONSUMPTION BAR

All beverages are hosted and charged upon consumption. Host may limit the consumption bar at a pre-set dollar amount or host may select one of the liquor bar packages listed on page 8.

NO HOST BAR

Cash bar, no drinks hosted.

CORKAGE FEE

A corkage fee of \$35.00 per 750 mL bottle will apply to any wine, sparkling wine or champagne brought in by your group. No other outside alcoholic beverages are permitted.



Unlimited Mimosa

Champagne and Orange Juice
\$20.00 per person

Mimosa Bar

Juices: Cranberry, White Cranberry, Orange, Grapefruit
Garnish: Raspberries and Strawberries
\$25.00 per person

Please Note: Your choice of Bar selection will be printed on the back of your custom menus.



Drink Ticket Options | Liquor Bar Packages

(Shots and Specialty Drinks are not included)

	HOUSE	CALL	TOP SHELF	PREMIUM
Price Per Drink	\$10.00	\$12.00	\$15.00	\$20.00
Price Range	\$7-\$13	\$9-\$15	\$12-\$18	\$17-\$25
Vodka	House Absolut	Absolut Belvedere Grey Goose Titos	Absolut Belvedere Grey Goose Ketel One Titos	Absolut Belvedere Chopin Grey Goose Ketel One Titos
Bourbon Whiskey Scotch	Elijah Craig Makers Mark Jack Daniels Glenrothes 10	Dewars Elijah Craig Gentleman Jack Jack Daniels Glenrothes 10 Makers Mark	Dewars Elijah Craig Gentlemen Jack Hudson Jack Daniels Glenrothes 10 Makers Mark	Dewars Elijah Craig Gentlemen Jack Hudson Jack Daniels Johnny Walker Black Glenrothes 10 Makers Mark
Rum	Bacardi Captain Morgan	Bacardi Captain Morgan	Bacardi Captain Morgan Myers's	Bacardi Captain Morgan Myers's
Gin	Bombay Tanqueray	Bombay Bombay Sapphire Tanqueray	Bombay Bombay Sapphire Tanqueray Tanqueray 10	Bombay Bombay Sapphire Botanist Tanqueray Tanqueray 10
Tequila	Avion Blanco Cazadores Reposado	Avion Blanco Cazadores Blanco Cazadores Reposado	Avion Blanco Cazadores Blanco Cazadores Reposado Patron	Avion Blanco Cazadores Cazadores Reposado Patron
PLH Wine	Ruffino Pinot Grigio Hess Shirtail Chardonnay J Pinot Noir Drumheller Cabernet Sauvignon	Bianchi Chardonnay J Pinot Noir Ruffino Pinot Grigio Hess Alomi Cabernet Sauvignon	Ruffino Pinot Grigio ZD Chardonnay WillaKenzie Pinot Noir Ferrari-Carano Merlot Justin Cabernet Sauvignon	De Kettmeir Pinot Grigio ZD Chardonnay WillaKenzie Pinot Noir Ferrari-Carano Merlot Justin Cabernet Sauvignon
QV Wines	N/A	Scarpetta Pinot Grigio Migration Chardonnay Cloudy Bay Pinot Noir Hess Alomi Cabernet Sauvignon	Scarpetta Pinot Grigio Migration Chardonnay Synthesis Pinot Noir Freemark Abbey Merlot Mount Veeder Cabernet Sauvignon	Scarpetta Pinot Grigio Migration Chardonnay Cloudy Bay Pinot Noir Freemark Abbey Merlot Mount Veeder Cabernet Sauvignon
Beer	All Draft Bud Light Firestone 805 Lagunitas IPA Sam Adams Stone Delicious IPA Widmer Hefeweizen Coors Light Corona	All Draft Bud Light Firestone 805 Guinness Lagunitas IPA Lost Coast Downtown Brown Sam Adams Stone Delicious IPA Widmer Hefeweizen Coors Light Corona	All Draft Bud Light Firestone 805 Guinness Kona Longboard Lagunitas IPA Lost Coast Downtown Brown Oskar Blues Old Chub Sam Adams Stone Delicious IPA Widmer Hefeweizen Coors Light Corona	All Draft Bud Light Firestone 805 Guinness Kona Longboard Lagunitas IPA Lost Coast Downtown Brown Oskar Blues Old Chub Sam Adams Stone Delicious IPA Widmer Hefeweizen Coors Light Corona



Breakfast and Brunch Buffet Menu

DELUXE CONTINENTAL BREAKFAST

\$25.00 per person

Available before 11:00 a.m. Minimum of 25 guests. Breakfast buffet includes coffee, tea, and juice.

Assorted Breads & Pastries with Whipped Butter & Preserves

Scrambled Eggs

Fruit Platter



BRUNCH BUFFET MENU

\$39.00 per person

Buffet brunch is available from 10:00 a.m. to 12:00 p.m. and is open for a total of 1½ hours and is based on 1½ servings per person. A minimum of 25 guests is required. Brunch buffet includes coffee, tea, juice and soft drinks.

BREAKFAST

Brioche French Toast

Fresh Berries & Maple Syrup

Scrambled Eggs

Breakfast Potatoes

Bacon and Sausage

Assorted Pastries

SALAD

Roma Tomato & Fresh Mozzarella Platter

Balsamic, Basil, Olive Oil

Seafood Cobb Salad

Jumbo Lump Crab, Shrimp, Avocado, Bacon, Egg, Roma Tomatoes, Crisp Romaine Lettuce, Louie Dressing

ENTREES (Select 1)

Mesquite Grilled Atlantic Salmon

Lemon Butter Sauce

or

Chicken Limone

*Lightly Floured Boneless Chicken Breast, Capers, Garlic,
White Wine-Lemon Butter Sauce*



OMELETTE STATION

\$10.00 per person

Available from 10:00 a.m. to 12:00 p.m. and is open for a total of 1½ hours. A minimum of 25 guests is required. Must be purchased with one of the above packages.

Red Bell Pepper

Diced Tomatoes

Spinach

Mushrooms

Onion

Ham

Chopped Bacon

Cheddar Cheese

Chicken

add \$3 pp

Chicken & Shrimp

add \$5 pp

Chicken & Lobster

add \$9 pp



Lunch Buffet

Minimum of 25 guests is required for all buffets. Buffets are open for 90 minutes and are based on 1½ servings per person.

All buffet selections are served freshly baked ciabatta bread. Includes coffee, tea, and soft drinks.

Upgrade your bread offerings to also include 9 Grain and Squaw with Honey Pecan Butter - \$2.00 per person.

BUFFET

\$49 per person

APPETIZER (Select 2)

Heirloom Tomato & Mozzarella

Hummus Platter

Tomato Bruschetta

Parkers' Garlic Cheese Bread

Cheese Stuffed Mushrooms

Fried Calamari

SALAD (Select 1)

Caesar Salad

Mixed Green Salad *Balsamic Vinaigrette*

Chopped Salad *Blue Cheese Dressing*

ENTREE (Select 2)

Mahi Mahi

Lemon Beurre Blanc

Salmon

Miso Glazed

Chicken Limone

Lightly Floured Boneless Chicken Breast, Capers, Garlic, White Wine-Lemon Butter Sauce

Mediterranean Pasta

Spinach, Tomatoes, Kalamata Olives, Fried Capers, Garlic, Parmesan, Feta, Lemon Butter Sauce

SIDES (Select 2)

Roasted Baby Vegetables

Roasted Fingerling Potatoes

Yukon Gold Mashed Potatoes

HOUSEMADE MINI DESSERT TRIO

Swiss Chocolate Cake, New York Style Cheesecake, Crème Brulee Tart



Children Buffet

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



Dinner Buffet

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

Upgrade your bread offerings to also include 9 Grain and Squaw with Honey Pecan Butter - \$2.00 per person.

BUFFET I - \$ 67 per person

APPETIZER (Select 2)

Heirloom Tomato & Mozzarella Platter

Hummus Platter

Tomato Bruschetta

Cheese Stuffed Mushrooms

Fried Calamari

SALAD (Select 1)

Mixed Green Salad
Balsamic Vinaigrette

Caesar Salad

Chopped Salad
Blue Cheese Dressing

ENTRÉE (Select 2)

Mahi Mahi *Lemon Beurre Blanc*

Salmon
Miso Glazed

Chicken Limone
*Lightly Floured Boneless Chicken Breast, Capers, Garlic,
White Wine-Lemon Butter Sauce*

Skirt Steak
Guajillo Chimichurri

Mediterranean Pasta
*Spinach, Tomatoes, Kalamata Olives, Fried Capers, Garlic,
Parmesan, Feta, Lemon Butter Sauce*

SIDES (Select 2)

Roasted Baby Vegetables | Roasted Brussels Sprouts
Roasted Fingerling Potatoes | Mac & Cheese

HOUSEMADE MINI DESSERT TRIO

Swiss Chocolate Cake, New York Style Cheesecake,
Crème Brulee Tart

BUFFET II - \$ 77 per person

APPETIZER (Select 3)

Heirloom Tomato & Mozzarella Platter

Hummus Platter

Tomato Bruschetta

Cheese Stuffed Mushrooms

Fried Calamari

SALAD (Select 1)

Poma Salad
*Arugula, Mixed Greens, Goat Cheese, Pomegranate Arils, Sliced Red
Onions, Pickled Fennel, Toasted Pepitas, Pomegranate Vinaigrette*

Roasted Red & Golden Beet Salad
Mixed Green Salad, Shiitake Mushroom, Horseradish Dressing

Chopped Salad
Blue Cheese Dressing

ENTRÉE (Select 3)

Mahi Mahi *Lemon Beurre Blanc*

Salmon *Miso Glazed*

Day Boat Catch of the Day *Guajillo Chimichurri*

Shrimp & Scallop Brochette *Lemon Beurre Blanc*

Chicken Limone
*Lightly Floured Boneless Chicken Breast, Capers, Garlic,
White Wine-Lemon Butter Sauce*

Filet Medallions *Cognac Crème*

Mediterranean Pasta
*Spinach, Tomatoes, Kalamata Olives, Fried Capers, Garlic,
Parmesan, Feta, Lemon Butter Sauce*

SIDES (Select 2)

Roasted Baby Vegetables | Roasted Brussels Sprouts
Roasted Fingerling Potatoes | Mac & Cheese

HOUSEMADE MINI DESSERT TRIO

Swiss Chocolate Cake, New York Style Cheesecake,



Crème Brulee Tart

Parkers' Lunch Menu

All selections are served freshly baked ciabatta bread. Includes coffee, tea, and soft drinks.

Upgrade your bread offerings to also include 9 Grain and Squaw with Honey Pecan Butter - \$2.00 per person.

2 COURSE MENU - \$42 per person

Select a Salad & Entrée or Entrée & Dessert

SALAD

Mediterranean Salad

Romaine, Goat Milk Feta, Tomatoes, Chickpeas, Kalamata Olives, Shredded Carrots, Sliced Red Onions, Cucumbers, Red Wine Vinaigrette

ENTRÉE

Grilled Atlantic Salmon

*Mesquite Grilled, Lightly Brushed Lemon Butter
Grain Medley, Seasonal Vegetables.*

Shrimp Scampi Pasta

Tomatoes, Garlic, Lemon & White Wine

Chicken Limone

*Lightly Floured Chicken Breasts, Capers, Garlic, White Wine-Lemon Butter
Sauce. Yukon Gold Mashed Potatoes, Seasonal Vegetables*

Mediterranean Ravioli

*Vegetable Fontina Ravioli, Spinach, Tomatoes, Kalamata Olives,
Fried Capers, Garlic, Parmesan, Feta, Lemon Butter Sauce*

DESSERT

New York Style Cheesecake *Raspberry Coulis*

3 COURSE MENU - \$47 per person

SALAD

Parkers' Wedge

*Iceberg, Applewood Smoked Bacon, Tomatoes, Blue Cheese Dressing,
Gorgonzola Blue Cheese*

ENTRÉE

Mahi Mahi Veracruz

Red Rice, Grilled Corn, Guajillo Chimichurri

Mesquite Grilled Shrimp

*Mesquite Grilled, Lightly Brushed Lemon Butter
Yukon Gold Mashed Potatoes, Fresh Asparagus.*

Chicken Limone

*Lightly Floured Chicken Breasts, Capers, Garlic, White Wine-Lemon Butter
Sauce. Yukon Gold Mashed Potatoes, Seasonal Vegetables*

Skirt Steak

Mesquite Grilled Medium, Cotija Mashed Potatoes, Guajillo Chimichurri

Mediterranean Ravioli

*Vegetable Fontina Ravioli, Spinach, Tomatoes, Kalamata Olives,
Fried Capers, Garlic, Parmesan, Feta, Lemon Butter Sauce*

DESSERT

New York Style Cheesecake

Raspberry Coulis

Crème Brulee

Substitute one of the desserts for:

Warm Butter Cake - Strawberry Puree, Streusel Crumble, Vanilla Ice Cream

\$3.00 upcharge per person



Parkers' Lunch Menu

All selections are served freshly baked ciabatta bread. Includes coffee, tea, and soft drinks.

Upgrade your bread offerings to also include 9 Grain and Squaw with Honey Pecan Butter - \$2.00 per person.

4 COURSE MENU - \$52 per person

SOUP

Pre-Select 1

Chicken Tortilla

Clam Chowder

*New England Style - Tender
Ocean Clams, Herb Crackers*

Substitute either soup for:

Lobster Bisque - *Sherry Cream, Fresh Lobster*
(\$2.00 upcharge per person)

SALAD

Mediterranean Salad

*Romaine, Goat Milk Feta, Tomatoes, Chickpeas, Kalamata Olives,
Shredded Carrots, Sliced Red Onions, Cucumbers, Red Wine Vinaigrette*

ENTRÉE

Grilled Atlantic Salmon

*Mesquite Grilled, Lightly Brushed Lemon Butter
Grain Medley, Seasonal Vegetables*

Shrimp Scampi Pasta

Tomatoes, Garlic, Lemon & White Wine

Chicken Limone

*Lightly Floured Chicken Breasts, Capers, Garlic, White Wine-Lemon Butter
Sauce. Yukon Gold Mashed Potatoes, Seasonal Vegetables*

7 oz. Filet Mignon

*Mesquite Grilled Medium, Yukon Gold Mashed Potatoes,
Seasonal Vegetables.*

Seafood Platter

*Mesquite-Grilled Fresh Fish Brochette, Shrimp & Scallop Brochette,
Jumbo Lump Crab Cake. Grain Medley, Seasonal Vegetables*
(\$5.00 supplement per order)

Mediterranean Ravioli

*Vegetable Fontina Ravioli, Spinach, Tomatoes, Kalamata Olives,
Fried Capers, Garlic, Parmesan, Feta, Lemon Butter Sauce*

DESSERT

New York Style Cheesecake

Raspberry Coulis

Crème Brulee

4 COURSE MENU - \$57 per person

SOUP

Pre-Select 1

Chicken Tortilla

Clam Chowder

*New England Style - Tender
Ocean Clams, Herb Crackers*

Substitute either soup for:

Lobster Bisque - *Sherry Cream, Fresh Lobster*
(\$2.00 upcharge per person)

SALAD

Parkers' Wedge

*Iceberg, Applewood Smoked Bacon, Tomatoes, Blue Cheese Dressing,
Gorgonzola Blue Cheese*

Caesar Salad

*Crisp Romaine, Classic Caesar Dressing,
Housemade Roasted Garlic Croutons, Freshly Shaved Reggiano Parmesan*

ENTRÉE

Mahi Mahi Veracruz

Red Rice, Grilled Corn, Guajillo Chimichurri

Mesquite Grilled Shrimp

*Mesquite Grilled, Lightly Brushed Lemon Butter,
Yukon Gold Mashed Potatoes, Fresh Asparagus*

Chicken Limone

*Lightly Floured Chicken Breasts, Capers, Garlic, White Wine-Lemon Butter
Sauce. Yukon Gold Mashed Potatoes, Seasonal Vegetables*

7 oz. Filet Mignon

*Mesquite Grilled Medium, Yukon Gold Mashed Potatoes,
Seasonal Vegetables*

Seafood Platter

*Mesquite-Grilled Fresh Fish Brochette, Shrimp & Scallop Brochette,
Jumbo Lump Crab Cake. Grain Medley, Seasonal Vegetables*
(\$5.00 supplement per order)

Mediterranean Ravioli

*Vegetable Fontina Ravioli, Spinach, Tomatoes, Kalamata Olives,
Fried Capers, Garlic, Parmesan, Feta, Lemon Butter Sauce*

DESSERT

New York Style Cheesecake

Raspberry Coulis

Crème Brulee

Substitute one of the desserts for:

Warm Butter Cake - *Strawberry Puree, Streusel Crumble, Vanilla Ice Cream*

\$3.00 upcharge per person



Parkers' Dinner Menu

All selections are served freshly baked ciabatta bread. Includes coffee, tea, and soft drinks.

Upgrade your bread offerings to also include 9 Grain and Squaw with Honey Pecan Butter - \$2.00 per person.

3 COURSE MENU - \$52 per person

SALAD

Mediterranean Salad

Romaine, Goat Milk Feta, Tomatoes, Chickpeas, Kalamata Olives, Shredded Carrots, Sliced Red Onions, Cucumbers, Red Wine Vinaigrette

ENTRÉE

Miso Glazed Salmon

Steamed Rice, Asian Vegetables

Shrimp Scampi Pasta

Tomatoes, Garlic, Lemon & White Wine

Chicken Limone

Lightly Floured Chicken Breasts, Capers, Garlic, White Wine-Lemon Butter Sauce. Yukon Gold Mashed Potatoes, Seasonal Vegetables

Mediterranean Ravioli

Vegetable Fontina Ravioli, Spinach, Tomatoes, Kalamata Olives, Fried Capers, Garlic, Parmesan, Feta, Lemon Butter Sauce

DESSERT

Crème Brulee

3 COURSE MENU - \$62 per person

SALAD

Caesar Salad

Crisp Romaine, Classic Caesar Dressing, Housemade Roasted Garlic Croutons, Freshly Shaved Reggiano Parmesan

ENTRÉE

Mahi Mahi Veracruz

Red Rice, Grilled Corn, Guajillo Chimichurri

7 oz. Filet Mignon

Mesquite Grilled Medium, Yukon Gold Mashed Potatoes, Seasonal Vegetables

Chicken Limone

Lightly Floured Chicken Breasts, Capers, Garlic, White Wine-Lemon Butter Sauce. Yukon Gold Mashed Potatoes, Seasonal Vegetables

Mediterranean Ravioli

Vegetable Fontina Ravioli, Spinach, Tomatoes, Kalamata Olives, Fried Capers, Garlic, Parmesan, Feta, Lemon Butter Sauce

DESSERT

New York Style Cheesecake

Raspberry Coulis

Crème Brulee

Substitute one of the desserts for:

*Warm Butter Cake - Strawberry Puree, Streusel Crumble, Vanilla Ice Cream
\$3.00 upcharge per person*



Parkers' Dinner Menu

All selections are served freshly baked ciabatta bread. Includes coffee, tea, and soft drinks.

Upgrade your bread offerings to also include 9 Grain and Squaw with Honey Pecan Butter - \$2.00 per person.

3 COURSE MENU - \$82 per person

STARTER

Caesar Salad

Crisp Romaine, Classic Caesar Dressing, Housemade Roasted Garlic Croutons, Freshly Shaved Reggiano Parmesan

Parkers' Wedge

Iceberg, Applewood Smoked Bacon, Tomatoes, Blue Cheese Dressing, Gorgonzola Blue Cheese

Clam Chowder

New England Style - Tender Ocean Clams, Herb Crackers

Substitute either starter for:

Lobster Bisque - Sherry Cream, Fresh Lobster

(\$2.00 upcharge per person)

ENTRÉE

Broiled Lobster Tail 11 oz.

Cold Water Lobster Tail, Herb Butter, Oven Roasted Fingerling Potatoes, Seasonal Vegetables, Drawn Butter

Grilled Shrimp Romesco

Roasted Red Pepper Almond Coulis, Oven-Roasted Fingerling Potatoes, Asparagus

Chicken Limone

Lightly Floured Chicken Breasts, Capers, Garlic, White Wine-Lemon Butter Sauce.

Yukon Gold Mashed Potatoes, Seasonal Vegetables

Filet Mignon 10 oz.

Yukon Gold Mashed Potatoes, Seasonal Vegetables, Béarnaise Sauce

Mediterranean Ravioli

Vegetable Fontina Ravioli, Spinach, Tomatoes, Kalamata Olives,

Fried Capers, Garlic, Parmesan, Feta, Lemon Butter Sauce

DESSERT

Key Lime Tart

Raspberry Coulis

Crème Brulee

Substitute either dessert for:

Warm Butter Cake - Strawberry Puree, Streusel Crumble, Vanilla Ice Cream

\$3.00 upcharge per person



Parkers' Dinner Menu

All selections are served freshly baked ciabatta bread. Includes coffee, tea, and soft drinks.

Upgrade your bread offerings to also include 9 Grain and Squaw with Honey Pecan Butter - \$2.00 per person.

4 COURSE MENU - \$72 per person

SOUP

Pre -Select 1

Chicken Tortilla

Clam Chowder

*New England Style - Tender
Ocean Clams, Herb Crackers*

Substitute either soup for:

Lobster Bisque - Sherry Cream, Fresh Lobster
(\$2.00 upcharge per person)

SALAD

Caesar Salad

*Crisp Romaine, Classic Caesar Dressing, Housemade Roasted
Garlic Croutons, Freshly Shaved Reggiano Parmesan*

ENTRÉE

Mahi Mahi Veracruz

Red Rice, Grilled Corn, Guajillo Chimichurri

Grilled Shrimp Romesco

*Roasted Red Pepper Almond Coulis,
Oven-Roasted Fingerling Potatoes, Asparagus*

Chicken Limone

*Lightly Floured Chicken Breasts, Capers, Garlic, White Wine-Lemon Butter
Sauce. Yukon Gold Mashed Potatoes, Seasonal Vegetables*

7 oz. Filet Mignon

*Mesquite Grilled Medium, Yukon Gold Mashed Potatoes,
Seasonal Vegetables*

Mediterranean Ravioli

*Vegetable Fontina Ravioli, Spinach, Tomatoes, Kalamata Olives,
Fried Capers, Garlic, Parmesan, Feta, Lemon Butter Sauce*

DESSERT

New York Style Cheesecake
Raspberry Coulis

Crème Brulee

4 COURSE MENU - \$92 per person

SOUP

Pre -Select 1

Chicken Tortilla

Clam Chowder

*New England Style - Tender
Ocean Clams, Herb Crackers*

Substitute either soup for:

Lobster Bisque - Sherry Cream, Fresh Lobster
(\$2.00 upcharge per person)

SALAD

Poma Salad - Arugula, Mixed Greens, Goat Cheese, Pomegranate Arils,
Sliced Red Onions, Pickled Fennel, Toasted Pepitas,
Pomegranate Vinaigrette

Parkers' Wedge - Iceberg, Applewood Smoked Bacon, Tomatoes,
Blue Cheese Dressing, Gorgonzola Blue Cheese

Caesar Salad - Crisp Romaine, Classic Caesar Dressing, Housemade
Roasted Garlic Croutons, Freshly Shaved Reggiano Parmesan

ENTRÉE

Groups 50+ must limit to 4 entrée options.

Chilean Sea Bass

Miso Mirin Glaze, Slivered Asian Vegetables, Steamed White Rice

Grilled Shrimp Romesco

*Roasted Red Pepper Almond Coulis,
Oven-Roasted Fingerling Potatoes, Asparagus*

Chicken Limone

*Lightly Floured Chicken Breasts, Capers, Garlic, White Wine-Lemon Butter
Sauce. Yukon Gold Mashed Potatoes, Seasonal Vegetables*

Filet Mignon 10 oz.

Yukon Gold Mashed Potatoes, Seasonal Vegetables, Béarnaise Sauce

Surf & Turf

*7oz. Filet Mignon & 6oz. Cold Water Lobster Tail, Lemon Butter Sauce,
Yukon Gold Mashed Potatoes, and Seasonal Vegetables*

Mediterranean Ravioli

*Vegetable Fontina Ravioli, Spinach, Tomatoes, Kalamata Olives,
Fried Capers, Garlic, Parmesan, Feta, Lemon Butter Sauce*

DESSERT

Key Lime Tart
Raspberry Coulis

Swiss Chocolate Cake

Substitute one of the desserts for:

Warm Butter Cake - Strawberry Puree, Streusel Crumble, Vanilla Ice Cream
\$3.00 upcharge per person



Queensview Steakhouse Dinner Menu

All selections are served freshly baked ciabatta bread. Includes coffee, tea, and soft drinks.

Upgrade your bread offerings to also include 9 Grain and Squaw with Honey Pecan Butter - \$2.00 per person.

3 COURSE MENU - \$85 per person

SALAD

Heirloom Tomato

*Burrata, Grilled Baguette, Basil, Oregano, Red Wine Vinaigrette,
Balsamic Reduction*

Mediterranean Salad

*Romaine, Goat Milk Feta, Tomatoes, Chickpeas, Kalamata Olives,
Shredded Carrots, Sliced Red Onions, Cucumbers, Red Wine Vinaigrette*

Substitute either soup for:

*Lobster Bisque Sherry Cream, Fresh Lobster
(\$2.00 upcharge per person)*

ENTRÉE

Atlantic Salmon

Pan-Seared, Port Wine Glazed Onions

Roasted Yucatan Free Range Half Chicken

Guajillo Chimichurri

7oz. Filet Mignon*

Surf & Turf

6oz. Lobster Tail and 7oz. Filet Mignon

FAMILY STYLE SIDES

Yukon Gold Mashed Potatoes

Mac & Cheese Mornay Sauce, Panko Topping

Grilled Asparagus

DESSERT

New York Style Cheesecake
Raspberry Coulis

Crème Brulee

*Substitute one of the desserts for:
Warm Butter Cake - Strawberry Puree, Streusel Crumble, Vanilla Ice Cream
\$3.00 upcharge per person*

3 COURSE MENU - \$95 per person

FIRST COURSE

Groups 50+ must limit to 1 option

Lobster Bisque Sherry Cream, Fresh Lobster

Heirloom Tomato Burrata, Grilled Baguette, Basil, Oregano, Red Wine Vinaigrette, Balsamic Reduction

Mediterranean Salad Romaine, Goat Milk Feta, Tomatoes, Chickpeas, Kalamata Olives, Shredded Carrots, Sliced Red Onions, Cucumbers, Red Wine Vinaigrette

ENTRÉE

Roasted Yucatan Free Range Half Chicken

Guajillo Chimichurri

USDA Prime 14 oz. New York Strip Steak

10 oz. Filet Mignon*

Surf & Turf

6oz. Lobster Tail and 7oz. Filet Mignon

FAMILY STYLE SIDES - Select 3

Potato Gratin Parmesan, Fontina, Cream

Yukon Gold Mashed Potatoes

Mac & Cheese Mornay Sauce, Panko Topping

Brussels Sprouts Smoked Bacon, Gorgonzola

Oven Roasted Mushrooms Trio Of Mushrooms, Shallots & Thyme

Grilled Asparagus

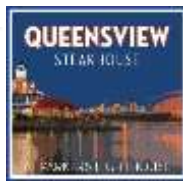
DESSERT

New York Style Cheesecake
Raspberry Coulis

Swiss Chocolate Cake

***Add one of the following preparations to steaks above.**

Cognac Sauce - Peppercorn and cognac cream demi-glace - additional \$5.00 | Oscar - Red King Crab, béarnaise - additional \$10.00



Queensview Steakhouse Dinner Menu

All selections are served freshly baked ciabatta bread. Includes coffee, tea, and soft drinks.

Upgrade your bread offerings to also include 9 Grain and Squaw with Honey Pecan Butter - \$2.00 per person.

4 COURSE MENU - \$110 per person

FIRST COURSE

Iced Seafood Display

*Display Includes a Sampling of 2 Oysters, 2 Large Gulf Shrimp, 2 Green-Lipped Mussels, 4 oz. Alaskan King Crab per person.
Classic Horseradish, Cocktail Sauce, Champagne Mignonette*

SECOND COURSE

Groups 50+ must limit to 1 option

Lobster Bisque *Sherry Cream, Fresh Lobster*

Heirloom Tomato *Burrata, Grilled Baguette, Basil, Oregano, Red Wine Vinaigrette, Balsamic Reduction*

Roasted Beet Salad *Laura Chenel Goat Cheese, Serrano Vinegar, Roasted Marcona Almonds, Watermelon, Balsamic Reduction, Petite Basil*

INTERMEZZO

Housemade Sorbet

ENTRÉE

Groups 50+ must limit to 4 entrée options.

Atlantic Salmon
Pan-Seared, Port Wine Glazed Onions

Roasted Yucatan Free Range Half Chicken
Guajillo Chimichurri

Pacific Swordfish
Beurre Blanc

10 oz. Filet Mignon*

Grilled 11 oz. Cold Water Lobster Tail
Drawn Butter

USDA Prime 14 oz. New York Strip Steak*

Surf & Turf
6oz. Lobster Tail and 7oz. Filet Mignon

FAMILY STYLE SIDES - Select 4

Yukon Gold Mashed Potatoes

Grilled Asparagus

Potato Gratin *Parmesan, Fontina, Cream*

Oven Roasted Mushrooms *Trio Of Mushrooms, Shallots & Thyme*

Brussels Sprouts *Smoked Bacon, Gorgonzola*

Lobster Mac & Cheese *Mornay Sauce, Tender Lobster, Panko Topping*

DESSERT

New York Style Cheesecake *Raspberry Coulis*

Crème Brulee

Key Lime Tart *Raspberry Coulis*

Substitute one of the desserts for:

Warm Butter Cake - *Strawberry Puree, Streusel Crumble, Vanilla Ice Cream*
\$3.00 upcharge per person

***You may add one of the following preparations to steaks above.**

Cognac Sauce - *Peppercorn and cognac cream demi-glace - additional \$5.00* | Oscar - *Red King Crab, béarnaise - additional \$10.00*



Family Style Sides

Family Style Sides can be added to any Coured Banquet Menu.
Sides serve 2-3 guests and are priced at \$11 per order, unless otherwise described below.

Potato Gratin
Cream, Parmesan, Fontina

Yukon Gold Mashed Potatoes

Brussels Sprouts
Smoked Bacon, Gorgonzola

Oven Roasted Mushrooms
Trio of Mushrooms, Shallots & Thyme

Grilled Asparagus

Mac & Cheese

Roasted Seasonal Vegetables

Herb Roasted Fingerling Potatoes

Lobster Mac & Cheese - \$16.00
Mornay Sauce, Panko, Cavatappi Pasta