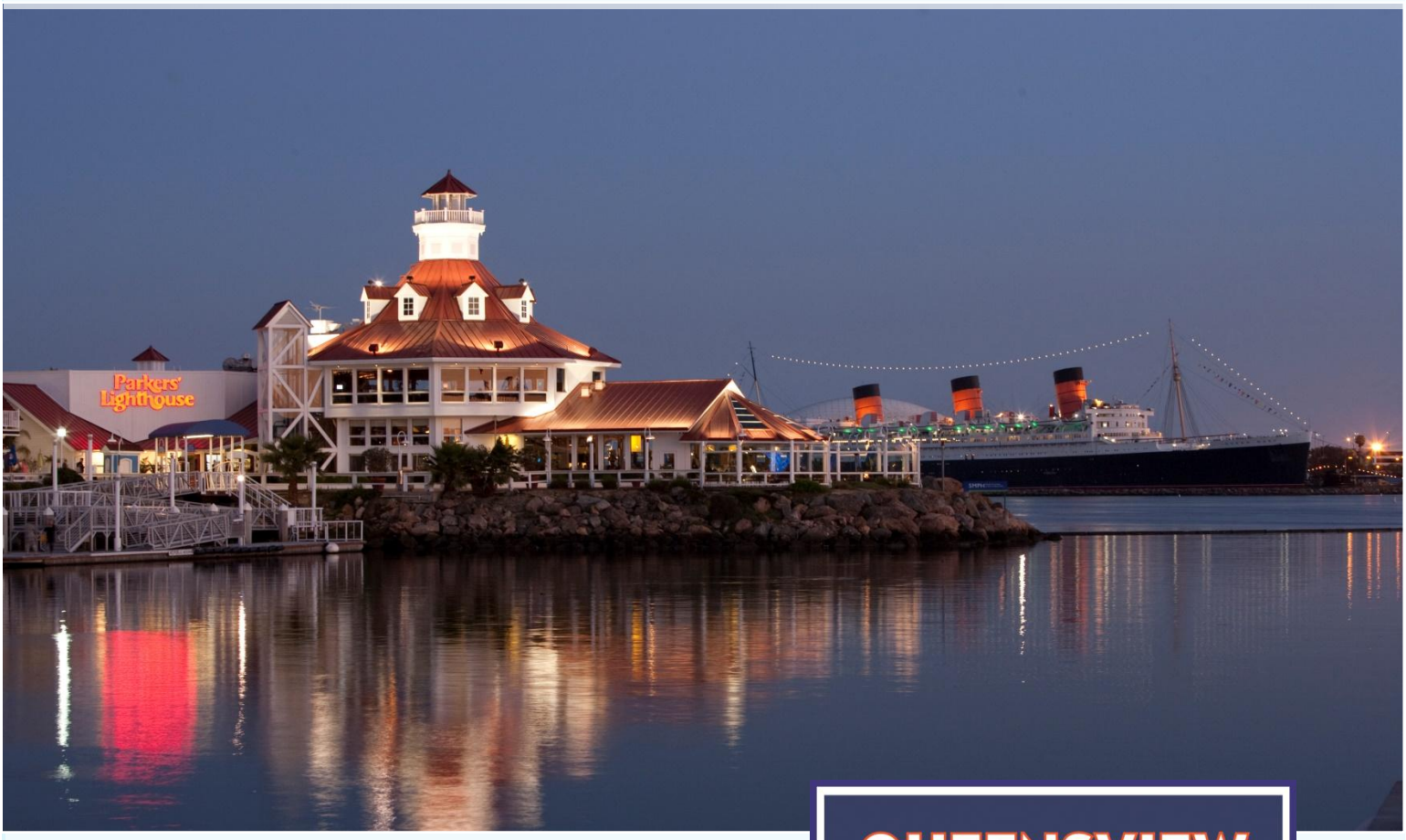
PRIVATE DINING MENU



QUEENSVIEW
STEAKHOUSE
AT PARKERS' LIGHTHOUSE

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 • 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. 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 hospitality. Enclosed you will find our private dining menus, offering a wide range of contemporary American menus along with dishes that reflect the lifestyle of our Southern California locale and rounded out with the freshest sushi & sashimi in Long Beach.

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.

Private Dining Sales Managers

Annalisa Padayhag
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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 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 $500.00, 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 liquidate 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) applicable 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.

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. If on the day of your event, your confirmed guest count exceeds the Final Guest Count submitted or the Guarantee Minimum listed on the Agreement, all per guest items (Hors d' Oeuvres, Carving Stations, Action Stations, Breakfast and Brunch Buffets, Lunch and Dinner Buffets, and any per person Liquor Packages) will be charged accordingly.

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.

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Our Standard Procedures

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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 per person outside pastry fee will apply to any dessert brought in by your 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.

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Hors d'Oeuvres Menu

AVAILABLE STATIONARY OR TRAY PASSED

Items below are available for tray passing service with $150.00 attendant fee.
Unlimited coffee, tea, and soft drinks are available at $4.00 per person.

Shrimp Cocktail $9 per person
Traditional Accompaniments

Tostada $7 per person
Avocado Mousse, Arugula, Sweet Onion, Queso Seco

Stuffed Mushrooms $7 per person
Artichoke, Spinach, Garlic, Parmesan & Fontina, Bread Crumbs
Add: Crab $3 per person

Bruschetta $6 per person
Tomato, Garlic, Basil, Rustic Crostini

Crispy Brussels Sprouts $7 per person
Lemon, Chili, Mint & Parmesan

Parkers' Garlic Cheese Bread $7 per person
Ciabatta, Fresh Herbs, Scallions
Add: Lump Crab $3 per person

Meatballs $9 per person
Choose: House made Barbeque or Marinara & Parmesan

Beef Tenderloin Sliders $12 per person
Arugula, Fontina, Caramelized Onions, Truffle Aioli

Chicken, or Beef, or Shrimp Skewers $9 per person
Choose: Peanut Sauce, Ginger Soy Glaze, or Korean BBQ

Lobster & Shrimp or Chicken Dorados $10/$7 per person
Lobster Salsa Molcajete, Shredded Lettuce, Queso Fresco, Lemon Crema, Chives

STATIONARY ITEMS and RECEPTION PLATTERS

Mezze Platter $15 per person
Grilled & Raw Vegetables, Dips, Dried & Fresh Fruit, Assorted Olives, Marinated Feta

Fried Calamari $10 per person
Remoulade Sauce

Mini Lump Crab Cakes $12 per person
Remoulade Sauce

Smoked Salmon $10 per person
Capers, Red Onion, Tomatoes, Chopped Hard Boiled Egg, Crostini

Artisan Cheese Display $9 per person
Cheddar, Chevre Goat Cheese, Smoked Gouda, Parmesan, Fig Jam, Roasted Nuts, Crackers

Cheese and Charcuterie $15 per person
Domestic & Imported Cheeses, Prosciutto di Parma, Soppressata, Fig Jam, Roasted Nuts, Crackers, Marinated Olives

Fresh Fruit Display $7 per person
Grapes, Melon, Pineapple, Berries

Hummus & Vegetable Crudite $7 per person
Cucumber, Cherry Tomato, Red Bell Peppers, Carrot, Celery, Radish, Ranch Dip

Cherry Tomato & Mozzarella Caprese Skewers $9 per person
Balsamic, Basil, Extra Virgin Olive Oil

SEAFOOD DISPLAY

Displayed on ice with lemon, cocktail sauce, horseradish, champagne mignonette.
$ 26 per guest

Shrimp Cocktail | Scallops on the Half Shell | Alaskan Snow Crab Claws | Oysters on the Half Shell

HOUSEMADE MINI DESSERTS

Select 3
$8 per person

New York Style Cheesecake | Crème Brulee Tart | Lemon Tart | Fruit Tart | Chocolate Layer Cake

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Sushi Platters

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
(serves 15 guests)
$160 per platter

MEDIUM SUSHI PLATTER
84 pieces
(serves 25 guests)
$190 per platter

LARGE SUSHI PLATTER
112 pieces
(serves 35 guests)
$285 per platter

PARKERS' PLATTER

64 pieces
(serves 20 guests)
$195 per platter

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
(serves 30 guests)
$235 per platter

"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
(serves 30 guests)
$285 per platter

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.

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Carving Stations

Chef carved and served with warm rolls. Minimum of 25 guests is required. Stations are set for 90 minutes. Must be used in conjunction with any buffet or as a supplement to any cocktail & appetizer reception. Orders must be submitted 2 weeks prior to event date. A chef attendant fee of $150.00 will apply to all stations. Groups of 70+ require 2 chef attendants.

CARVED MEATS

Includes: Natural Pan Sauces, Horseradish Cream, and Chimichurri

Roasted Beef Tenderloin - $29 per guest
Prime Rib - $27 per guest
Porchetta - $27 per guest

WHOLE FISH OPTION

Select one: Parsley Vinaigrette or Miso Glaze

Whole Cedar Plank Salmon- $16 per guest
Herb Marinated, Smoked over Mesquite Coals, Lemon Beurre Blanc

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.

MAC & CHEESE STATION - $18 per guest

Includes: Blue Cheese Crumbles, Shredded Cheddar, Gruyere, Parmesan, Toasted Bread Crumbs, Roasted Peppers, Asparagus, Crispy Bacon

Black Truffle-add $9 per guest

Chicken – add $3 per guest | **Chicken & Shrimp** – add $5 per guest | **Chicken & Lobster**- add $9 per guest

CEVICHE STATION - $19 per guest

Includes: Onion, Tomato, Mango, Cilantro, Cucumber, Jalapeno, Avocado

Select 2:

Tuna | **Baby Shrimp** | **Cauliflower** (VG) | **Salmon** - add $3 per guest

Select 2 Agua Chile:

Verde - Cucumber Jalapeno | **Traditional** - Citrus, Jalapeno | **Rojo** - Dried Chilies, Spices | **Aji Amarillo Coconut**

TACO STATION - $16 per guest

Includes: Pico De Gallo, Sour Cream, Guacamole, Limes, Cilantro, Diced Onion, Shredded Cabbage, Jalapeno, Salsa Verde, Monterey Jack Cheese

Select 2:

Chicken Tinga | **Carne Asada** | **Carnitas** | **Vegetarian**

Choose 1: Crispy Cauliflower Al Pastor or Sweet Potato Soyrizo

Seafood Taco Options

Lobster – add $10 per guest | **Fish** – add $5 per guest | **Shrimp** – add $5 per guest

SLIDER STATION - $19 per guest

Includes: Ketchup, Mustard, Sliced Red Onion, Caramelized Onions, Roma Tomato, Lettuce, Cheddar Cheese, Cole Slaw, Crispy Bacon

Select 2:

Crab Cake with Remoulade - add $3 per guest | **Prime Beef Burger** | **Pulled BBQ Pork**

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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, Beer, and Soft Drinks

Beers	Michelob Ultra, Firestone 805 Blonde Ale, Stone Buenaveza Lager, Peroni Lager, Stone Delicious IPA , Heineken 0.0
Wine	Ruffino Pinot Grigio, Bianchi Chardonnay, Sea Sun Pinot Noir, Daou Cabernet Sauvignon

$19.00 pp for the 1st hour **$ 16.00** pp for the 2nd hour **$ 12.00** pp each additional hour

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

Vodka	Tito's / Absolut	Beer	High Noon Seltzer	Wines	Ruffino Pinot Grigio
Whiskey	Jack Daniel's		Michelob Ultra		Hess Shirtail Chardonnay
Bourbon	Four Roses		Firestone 805 Blonde Ale		Sea Sun Pinot Noir
Scotch	Dewar's		Peroni Lager		Daou Cabernet Sauvignon
Gin	Tanqueray		Stone Buenaveza Lager		
Rum	Captain Morgan/Bacardi		Deschutes Fresh Squeezed IPA		
Tequila	Corazon Blanco		Stone Delicious IPA		
Liqueurs	Kahlua / Baileys		Heineken 0.0		

$24.00 pp for the 1st hour **$19.00** pp for the 2nd hour **$13.00** pp each additional hour

- **PREMIUM BAR -** Premium Cocktails, Domestic & Imported Beer, Selection of Wines. Includes Soft Drinks and House Bar Package. (Shots and Specialty Drinks are not included)

Vodka	Chopin	Beer	High Noon Seltzer	Wines	Stoneleigh Sauvignon Blanc
Whiskey	Gentleman Jack		Firestone 805 Blonde Ale		ZD Chardonnay
Bourbon	Maker's Mark		Peroni Lager		Siduri Pinot Noir
Scotch	Glenlivet 12		Stone Buenaveza Lager		Justin Cabernet Sauvignon
Gin	Hendrick's		New Belgium Tripple		
Rum	Captain Morgan/Bacardi		Deschutes Fresh Squeezed IPA		
Tequila	Casamigos Reposado		Stone Delicious IPA		
Liqueurs	Kahlua/ Baileys		Heineken 0.0		

$27.00 pp for the 1st hour **$21.00** pp for the 2nd hour **$16.00** pp each additional hour

Unlimited Mimosa

Champagne and Orange Juice
$25.00 per guest

Mimosa Bar

Juices: Cranberry, Orange, Grapefruit, Pineapple
Garnish: Raspberries and Strawberries
$30.00 per guest

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 9.

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.

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Drink Ticket Options | Liquor Bar Packages

(Shots and Specialty Drinks are not included)

	HOUSE	CALL	TOP SHELF	PREMIUM
Price Per Drink	$13.00	$16.00	$19.00	$24.00
Price Range	$10-$16	$13-$19	$16-$22	$21-$29
Vodka	House	Tito's Wheatley	Chopin Grey Goose Tito's Wheatley	Belvedere Chopin Grey Goose Ketel One Wheatley
Bourbon	House	Elijah Craig Four Roses	Elijah Craig Horse Soldier Maker's Mark	Angels Envy Horse Soldier Maker's Mark
Scotch	House		Glenlivet 12 Johnny Walker Red	Glenlivet 12
Whiskey		Dewar's	Gentleman Jack	Elijah Craig Rye Gentleman Jack Johnny Walker Black
Rum	House	Bacardi	Bacardi Captain Morgan Myers's	Captain Morgan Myers's Ron Zacapa
Gin	House	Beefeater Tanqueray	Beefeater Bombay Sapphire No. 3 London Tanqueray	Beefeater Bombay Sapphire Hendrick's Tanqueray
Tequila	House	Don Julio Blanco Cazadores Reposado	Patron Silver Casamigos Reposado	Don Julio Anejo Casamigos Anejo Casamigos Reposado
PLH Wine	Ruffino Pinot Grigio Bianchi Chardonnay Sea Sun Pinot Noir Liberty School Cabernet Sauvignon	Ruffino Pinot Grigio Hess Shirtail Chardonnay Sea Sun Pinot Noir Daou Cabernet Sauvignon	Ruffino Pinot Grigio ZD Chardonnay Siduri Pinot Noir Robert Hall Merlot Justin Cabernet Sauvignon	Caposaldo Moscato ZD Chardonnay Siduri Pinot Noir Robert Hall Merlot Hess "Allomi" Cabernet Sauvignon
QV Wines	Ruffino Pinot Grigio Bianchi Chardonnay Sea SunPinot Noir Liberty School Cabernet Sauvignon	J Vineyards Pinot Gris ZD Chardonnay Greenwing by Duckhorn Pinot Noir Architect Cabernet Sauvignon	J Vineyards Pinot Gris ZD Chardonnay Greenwing by Duckhorn Pinot Noir Antinori Peppoli Chianti Hess "Allomi" Cabernet Sauvignon	J Vineyards Pinot Gris Rombauer Chardonnay Prisoner Pinot Noir Duckhorn Merlot Austin HopeCabernet Sauvignon Hess "Allomi" Cabernet Sauvignon
Beer & Seltzer	Drafts Michelob Ultra Firestone 805 Blonde Ale Peroni Lager Stone Buenaveza Lager Deschutes Fresh Squeezed IPA Stone Delicious IPA Heineken 0.0	Drafts High Noon Seltzer Michelob Ultra Firestone 805 Blonde Ale Peroni Lager Stone Buenaveza Lager Deschutes Fresh Squeezed IPA Stone Delicious IPA Heineken 0.0	Drafts High Noon Seltzer Firestone 805 Blonde Ale Peroni Lager Stone Buenaveza Lager Figueroa Mt. Danish Red Lager Tripple New Belgium Ale Deschutes Fresh Squeezed IPA Stone Delicious IPA Heineken 0.0	Drafts High Noon Seltzer Firestone 805 Blonde Ale Peroni Lager Stone Buenaveza Lager Figueroa Mt. Danish Red Lager Tripple New Belgium Ale Deschutes Fresh Squeezed IPA Stone Delicious IPA NC Brother Thelonius Ale Heineken 0.0

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Breakfast and Brunch Buffets

Minimum of 25 guests. Buffets are open for a total of 90 minutes. Breakfast buffet includes coffee, tea, and juice.

CALIFORNIA CONTINENTAL BREAKFAST

$25 per guest

Available before 11:00 a.m.

Assorted Breads & Pastries
Whipped Butter, and Preserves

Yogurt & Granola Parfait

Fresh Fruit

Breakfast Potato Hash
Oven Roasted with Paprika, Oregano, Red Peppers & Onion

Add: Scrambled Eggs & Bacon - $7 per guest

BRUNCH BUFFET

$49 per guest

Buffet brunch is available from 10:00 a.m. to 12:00 p.m.

Includes Breakfast Items:

Scrambled Eggs

Applewood Smoked Bacon & Breakfast Sausage

Assorted Pastries & Preserves

SALAD

Select 1

Cherry Tomato & Mozzarella Caprese Skewers
Balsamic, Basil, Extra Virgin Olive Oil

Strawberry Fields Salad
Local Strawberries, Shaved Fennel, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette

ENTREES & SIDES

ENTREES

Select: 1

Brioche French Toast, Berries & Maple Syrup

Salmon & Lox Mini Bagels
Plain or Everything Bagels, Smoked Atlantic Salmon, Sliced Tomato, Onion, Whipped Cream Cheese, Dill, Capers

Chicken 'n Waffles
Crispy Fried Chicken Breast, Belgium Waffles, Hot Honey Butter, Maple Syrup

SIDES

Select: 2

Fresh Fruit

Breakfast Potato Hash
Oven Roasted with Paprika, Oregano, Red Peppers & Onion

Cheese Grits with Roasted Tomatoes
Parmesan and Cheddar

OMELETTE STATION

$12 per guest

Available from 10:00 a.m. to 12:00 p.m. Must be purchased with one of the above packages. A chef attendant fee of $150.00 will apply.

Select 8 items

Red Bell Pepper
Diced Tomatoes
Spinach
Mushrooms
Asparagus
Green Onions
Diced Ham
Chopped Bacon
Parmesan Cheese
Cheddar Cheese
Pepper Jack Cheese

Shrimp -$5 per guest

Carne Asada - $7 per guest

Crab or Lobster -$16 per guest

ADDITIONAL BREAKFAST & BRUNCH ITEMS

Eggs Benedict - $10 per guest

Crabcake Benedict - $12 per guest

NY Strip Roast - $12 per guest
Horseradish Cream

Housemade Mini Desserts - $8 per guest
Chocolate Layer Cake, New York Style Cheesecake, Crème Brulee Tart

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Lighthouse Lunch Buffet

Minimum of 25 guests is required for all buffets. Buffets are open for 90 minutes.
Includes coffee, tea, and soft drinks and served warm bread and butter.

BUFFET 1 - $54 per guest

APPETIZER
Select 2

Cherry Tomato & Mozzarella Caprese Skewers

Crispy Brussels Sprouts
Mint, Chili, Parmesan

Caesar Salad

Mixed Greens Salad
Balsamic Vinaigrette

ENTREE
Select 2

Grilled Day Boat Catch
Grilled Pineapple-Poblano Salsa

Mesquite Grilled Atlantic Salmon
Lemon Butter Sauce, Minced Chives

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

Cajun Chicken & Shrimp Linguine
Red Bell Pepper, Green Onion,
Cajun Cream Sauce

Enchiladas Roja (VG)
Spinach, Mushroom, Corn Tortillas,
Tofu Crema, Cilantro, Onion

SIDES
Select 2

Grilled Asparagus

Roasted Seasonal Vegetables

Roasted Fingerling Potatoes

Whipped Potatoes

HOUSEMADE MINI DESSERT TRIO

Chocolate Layer Cake | New York Style Cheesecake | Crème Brulee Tart

Additional Entrée Option - add $10 per guest

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 Vegetable Crudité $20

French Fries $20

Potato Chips $20

DESSERT

Cookies and Fruit Salad- $25

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Lighthouse Lunch Buffet

Minimum of 25 guests is required for all buffets. Buffets are open for 90 minutes.
Includes coffee, tea, and soft drinks and served warm bread and butter.

BUFFET 2 - $64 per guest

APPETIZER
Select 3

Cherry Tomato & Mozzarella Caprese Skewers

Hummus & Vegetable Crudite

Parkers' Garlic Cheese Bread

Crispy Brussels Sprouts
Parmesan, Lemon, Chili & Mint

Crispy Calamari

Caesar Salad

Mixed Greens Salad
Balsamic Vinaigrette

Roasted Beet & Quinoa Salad
Red Wine Dill Vinaigrette, Arugula, Cucumber, Feta, Balsamic Reduction

ENTREE
Select 2

Grilled Day Boat Catch
Grilled Pineapple Poblano Salsa

Mesquite Grilled Atlantic Salmon
Lemon Butter Sauce, Minced Chives

Cajun Chicken & Shrimp Linguine
Red Bell Pepper, Green Onion, Cajun Cream Sauce

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

Peppered New York Strip Roast
Mushroom Jus

Enchiladas Roja (VG)
Spinach, Mushroom, Corn Tortillas, Tofu Crema, Cilantro, Onion

SIDES
Select 3

Grilled Asparagus

Mac and Cheese

Roasted Fingerling Potatoes

Roasted Seasonal Vegetables

Whipped Potatoes

HOUSEMADE MINI DESSERT TRIO

Chocolate Layer Cake

New York Style Cheesecake

Crème Brulee Tart

Additional Entrée Option - add $10 per guest

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Lighthouse Dinner Buffet

Minimum of 25 guests is required for all buffets. Buffets are open for 90 minutes.
Includes coffee, tea, and soft drinks and served warm bread and butter.

BUFFET I - $ 74 per guest

APPETIZER

Select 2

Cherry Tomato & Mozzarella Caprese Skewers

Hummus & Vegetable Crudité

Parkers' Garlic Cheese Bread

Crispy Brussels Sprouts
Mint, Chili, Parmesan

Fried Calamari

SALAD

Select 1

Mixed Greens Salad
Balsamic Vinaigrette

Caesar Salad
Caesar Dressing, Roasted Garlic Croutons, Shaved Parmesan

Mediterranean Salad
Red Wine Vinaigrette

ENTRÉE

Select 2

Grilled Day Boat Catch
Grilled Pineapple-Poblano Salsa

Mesquite Grilled Atlantic Salmon
Lemon Butter Sauce, Minced Chives

Cajun Chicken & Shrimp Linguine
Red Bell Pepper, Green Onion, Cajun Cream Sauce

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

Prime London Sirloin
Cognac Cream Sauce

Enchiladas Roja (VG)
Spinach, Mushroom, Corn Tortillas, Tofu Crema, Cilantro, Onion

SIDES

Select 3

Grilled Asparagus
Roasted Seasonal Vegetables
Sautéed Spinach

Roasted Fingerling Potatoes
Whipped Potatoes
Mac & Cheese

HOUSEMADE MINI DESSERT TRIO

Chocolate Layer Cake

New York Style Cheesecake

Crème Brulee Tart

Additional Entrée Option - add $10 per guest

53.02020/0303
PLH&QVSH-Printed: 10/23/2026

Lighthouse Dinner Buffet

Minimum of 25 guests is required for all buffets. Buffets are open for 90 minutes.
Includes coffee, tea, and soft drinks and served warm bread and butter.

BUFFET 2 - $ 84 per guest

APPETIZER
Select 3

Cherry Tomato & Mozzarella Caprese Skewers

Hummus & Vegetable Crudité

Parkers' Garlic Cheese Bread

Crispy Brussels Sprouts
Mint, Chili, Parmesan

Fried Calamari

SALAD
Select 1

Strawberry Fields Salad
Local Strawberries, Shaved Fennel, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette

Roasted Beet & Quinoa Salad
Red Wine Dill Vinaigrette, Arugula, Cucumber, Feta, Balsamic Reduction

Mediterranean Salad
Red Wine Vinaigrette

ENTRÉE
Select 2

Grilled Day Boat Catch
Grilled Pineapple-Poblano Salsa

Mesquite Grilled Atlantic Salmon
Lemon Butter Sauce, Minced Chives

Shrimp & Scallop Skewers
Lemon Butter Sauce & Parsley Vinaigrette

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

Filet Mignon Medallions
Cognac Cream Sauce

Peppered New York Strip Roast
Mushroom Jus

Enchiladas Roja (VG)
Spinach, Mushroom, Corn Tortillas, Tofu Crema, Cilantro, Onion

SIDES
Select 3

Grilled Asparagus
Roasted Seasonal Vegetables

Roasted Fingerling Potatoes
Whipped Potatoes

Chive Cream-Poached Potatoes
Mac & Cheese

HOUSEMADE MINI DESSERT TRIO

Chocolate Layer Cake

New York Style Cheesecake

Crème Brulee Tart

Additional Entrée Option - add $10 per guest

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Parkers' Lunch Menu

Includes coffee, tea, and soft drinks and served warm bread and butter.

3 COURSE MENU - $60 per guest

APPETIZER

Pre-Select 1

Tomato Basil Soup
Parmesan Croutons

Caesar Salad
Caesar Dressing, Roasted Garlic Croutons, Shaved Parmesan

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

ENTRÉE

Pre-Select 3

Mesquite Grilled Atlantic Salmon
Poblano Creamed Corn, Tamale Gnocchi, Spinach, Aji Verde

Mesquite Grilled Shrimp Skewers
Whipped Potatoes, Asparagus, Lemon Burre Blanc

Cajun Chicken & Shrimp Linguine
Red Bell Pepper, Green Onion, Cajun Cream Sauce

Chicken Piccata
Lightly Floured Chicken Breast, Capers, Garlic, Lemon Butter Sauce, Whipped Potatoes, Asparagus

Prime London Sirloin
Cognac Cream Sauce, Whipped Potatoes, Seasonal Vegetables

Korean Fried Cauliflower (VG)
Gochujang Glaze, Lime-Yuzu Tofu Crema, Soy Pickled Shitake, Shaved Bok Choy, Rice, Furikake, Scallions

Alternate vegetarian options are available.
Please refer to page 22 for more information.

• Enhance one of the 3 entrees with the following •

7 oz. Filet Mignon
Whipped Potatoes, Seasonal Vegetables, Béarnaise Sauce
add $15.00 per guest

DESSERT

Pre-Select 1

New York Style Cheesecake
Raspberry Coulis

Crème Brulee (GF)
Fresh Berries

• Enhance your dessert with following •

Petite Warm Butter Cake
Strawberry Puree, Streusel Crumble, Vanilla Ice Cream
add $5.00 per guest

Add An Extra Selection To Your Menu
4th Entrée Choice - add $10 per guest | 2nd Dessert Choice - add $5 per guest

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Parkers' Lunch Menu

Includes coffee, tea, and soft drinks and served warm bread and butter.

4 COURSE MENU - $70 per guest

SOUP

Pre-Select 1

Clam Chowder
New England Style, Herb Crackers

Tomato Basil Soup
Parmesan Croutons

SALAD

Pre Select 1

Caesar Salad
Caesar Dressing, Roasted Garlic Croutons, Shaved Parmesan

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

Strawberry Fields Salad
Local Strawberries, Shaved Fennel, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette

ENTRÉE

Pre-Select 3

Mesquite Grilled Atlantic Salmon
Poblano Creamed Corn, Tamale Gnocchi, Spinach, Aji Verde

Chicken Piccata
Lightly Floured Chicken Breast, Capers, Garlic, Lemon Butter Sauce, Whipped Potatoes, Asparagus

Mesquite Grilled Shrimp Skewers
Whipped Potatoes, Asparagus, Lemon Burre Blanc

Prime London Sirloin
Cognac Cream Sauce, Whipped Potatoes, Seasonal Vegetables

Cajun Chicken & Shrimp Linguine
Red Bell Pepper, Green Onion, Cajun Cream Sauce

Korean Fried Cauliflower (VG)
Gochujang Glaze, Lime-Yuzu Tofu Crema, Soy Pickled Shitake, Shaved Bok Choy, Rice, Furikake, Scallions

Alternate vegetarian options are available.
Please refer to page 22 for more information.

• Enhance one of the 3 entrees with the following •

7 oz. Filet Mignon
Whipped Potatoes, Seasonal Vegetables, Béarnaise Sauce
add $15.00 per guest

DESSERT

Pre-Select 1

New York Style Cheesecake
Raspberry Coulis

Crème Brulee (GF)
Fresh Berries

• Enhance your dessert with following •

Petite Warm Butter Cake
Strawberry Puree, Streusel Crumble, Vanilla Ice Cream
add $5.00 per guest

Add An Extra Selection To Your Menu
4th Entrée Choice - add $10 per guest | 2nd Dessert Choice - add $5 per guest

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Queensview Steakhouse Dinner Menu

Includes coffee, tea, and soft drinks and served warm bread and butter.

3 COURSE MENU - $105 per guest

FIRST COURSE

Pre-Select 2 | Groups 50+ must limit to 1 option

Lobster Bisque
Sherry Cream, Fresh Lobster

Chopped Iceberg Wedge
Applewood Smoked Bacon. Tomato, Gorgonzola, Blue Cheese Dressing

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

Mediterranean Salad
Romaine, Feta, Tomatoes, Chickpeas, Kalamata Olives, Carrots, Red Onions, Cucumbers, Red Wine Vinaigrette

ENTRÉE

Pre -Select 3

Cedar Plank Ora King Salmon
Sauce Gribiche

Chicken Scalloppine
Roasted Mushrooms & Spinach, Truffled Chicken Jus

7 oz. Filet Mignon
Béarnaise Sauce

Lobster Pappardelle
Fresh Egg Pasta, Lobster Cream Sauce, Asparagus, Lobster Claw Meat, Fennel, Fine Herbs, Lemon

USDA Prime 14 oz. New York Strip Steak
Cognac Cream Sauce

• Enhance one of the 3 entrees with the following •

Australian Lamb Chops
Smoked Paprika, Moroccan Relish, Honey Yogurt
add $18.00 per guest

Filet Mignon 10 oz.
Cognac Cream Sauce
add $20.00 per guest

Twin Lobster Tails
Drawn Butter
add $21.00 per guest

Jumbo Lump Crab Cakes
Grain Mustard Beurre Blanc
add $15.00 per guest

Surf & Turf
7oz Filet Mignon & 6oz Lobster Tail, Béarnaise Sauce, Drawn Butter, Lemon
add $25.00 per guest

FAMILY STYLE SIDES

Pre -Select 3

Potato Gratin
Cream, Parmesan, Fontina

Brussels Sprouts
Smoked Bacon, Gorgonzola

Oven Roasted Mushrooms
Shallots, Thyme

Whipped Potatoes

Mac & Cheese
Gruyere, Smoked Gouda, Cavatappi Pasta
add: Lobster - $14.00

Grilled Asparagus
Lemon & Parsley

DESSERT

Pre-Select 2

New York Style Cheesecake
Raspberry Coulis

Crème Brulee (GF)
Fresh Berries

Trio of Fresh Fruit Sorbets (VG)

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

Warm Chocolate Brownie Custard (GF)
Banana-Rum Caramel, Vanilla Ice Cream, Chocolate Sauce, and topped with Walnuts

Make this a 4-Course Dinner Menu by serving a Soup to start with Salad, Entrée and Dessert to follow
$11.00 per guest

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Queensview Steakhouse Dinner Menu

Includes coffee, tea, and soft drinks and served warm bread and butter.

4 COURSE MENU - $135 per guest

FIRST COURSE

Iced Seafood Display
Display Includes a Sampling of 2 Scallops, 2 Oysters, 2 Large Gulf Shrimp, 4 oz. Alaskan Snow Crab Claw per guest.
Horseradish, Cocktail Sauce, Champagne Mignonette

SECOND COURSE

Pre-Select 2 | 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
Goat Cheese, Serrano Vinegar, Roasted Almonds, Watermelon, Balsamic Reduction, Basil

ENTRÉE

Pre-Select 4

Seared Sea Scallops
Pickled Raisin Mustard Vinaigrette, Charred Onion, Celery Root Puree, Arugula Salad

Oven Roasted Chilean Seabass
Nori Risotto, Lime Pickled Sea Grapes, Charred Scallion Vinaigrette

Lobster Pappardelle
Fresh Egg Pasta, Lobster Cream Sauce, Asparagus, Lobster Claw Meat, Fennel, Fine Herbs, Lemon

Twin Lobster Tails
Drawn Butter

Chicken Scalloppine
Roasted Mushrooms & Spinach, Truffled Chicken Jus

10 oz. Filet Mignon
Béarnaise Sauce

USDA Prime 14 oz. New York Strip Steak
Cognac Cream Sauce

• Enhance one of the 4 entrees with the following •

Surf & Turf
7 oz. Filet Mignon and 6oz. Lobster Tail Béarnaise Sauce, Drawn Butter, Lemon
add $25.00 per guest

FAMILY STYLE SIDES

Pre-Select 4

Potato Gratin
Cream, Parmesan, Fontina

Brussels Sprouts
Smoked Bacon, Gorgonzola

Oven Roasted Mushrooms
Shallots, Thyme

Whipped Potatoes

Mac & Cheese
Gruyere, Smoked Gouda, Cavatappi Pasta
add: Lobster - $14.00

Grilled Asparagus
Lemon & Parsley

DESSERT

Pre-Select 2

New York Style Cheesecake
Raspberry Coulis

Crème Brulee (GF)
Fresh Berries

Trio of Fresh Fruit Sorbets (VG)

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

Warm Chocolate Brownie Custard (GF)
Banana-Rum Caramel, Vanilla Ice Cream, Chocolate Sauce, and topped with Walnuts

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Vegetarian Options

STARTER

Inquire with your Sales Manager for alternate options.

ENTREE

Pre-Select 1

Eggplant Parmesan (V)
Marinara, Mozzarella, Fresh Basil, Parmesan

Korean Fried Cauliflower (VG)
Gochujang Glaze, Lime-Yuzu Tofu Crema, Soy Pickled Shitake,
Shaved Bok Choy, Rice, Furikake, Scallions

Enchiladas Roja (VG)
Spinach, Mushroom, Corn Tortillas, Tofu Crema, Cilantro, Onion

Ginger Coconut Milk Tofu Curry Stew (VG)
Rice, Vegan Yogurt, Cilantro, Lime

DESSERT

Trio of Fresh Fruit Sorbets (VG)

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