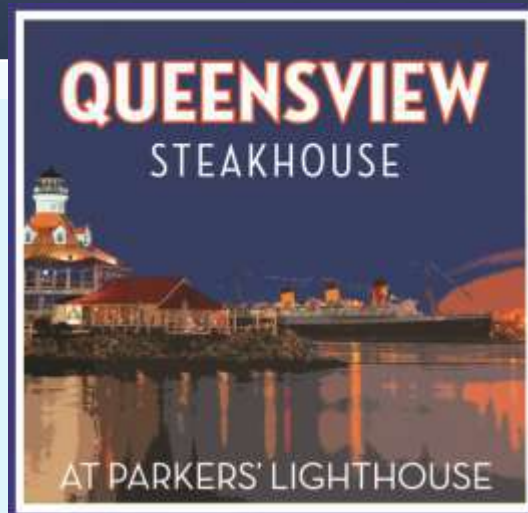


PRIVATE DINING MENU



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 • 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
apadayhag@parkerslighthouse.com
(562) 676-9707

Jennifer DuBourdieu
jdubourdieu@selectrestaurants.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 \$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) 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. 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.

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.

Hors d'Oeuvres Menu

AVAILABLE STATIONARY OR TRAY PASSED

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

Shrimp Cocktail \$9 per person
Traditional Accompaniments

Smoked Salmon Pate on a Herb Cracker \$7 per person
Pickled Shallot, Dill

Stuffed Mushrooms \$7 per person
Artichoke, Spinach, Garlic, Parmesan & Fontina, Bread Crumbs

Crab Stuffed Mushrooms \$10 per person
Parsley, Lemon, Parmesan, Bread Crumbs

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

Crispy Brussels Sprouts \$6 per person
Lemon, Chili, Mint & Parmesan

Parkers' Garlic Cheese Bread \$7 per person
Ciabatta, Fresh Herbs, Scallions

Crab Cheese Bread \$10 per person
Ciabatta, Lump Crab, Fresh Herbs, Scallions

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

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

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

Lobster Shrimp or Chicken Taquitos \$10/\$7 per person
Salsa Verde, Lime Cream, Diced Tomatoes, Cilantro

STATIONARY ITEMS ONLY

Fried Calamari \$10 per person
Remoulade Sauce

Buffalo Wings \$9 per person
Blue Cheese Dressing

Mini Lump Crab Cakes \$12 per person
Remoulade Sauce

RECEPTION PARTY PLATTERS

Fresh Fruit Display \$6 per person
Grapes, Melon, Pineapple, Berries

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

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, Bread & Crackers

Cheese and Charcuterie \$12 per person
Domestic & Imported Cheeses, Prosciutto di Parma, & Soppressata
Fig Jam, Roasted Nuts, Bread, Crackers, Marinated Olives

Heirloom 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.

\$ 24 per guest

Shrimp Cocktail

Alaskan Snow Crab Claws

Oysters on the Half Shell

HOUSEMADE MINI DESSERTS

Select 3.

\$8 per guest.

New York Style Cheesecake

Crème Brulee Tart

Lemon Tart

Fruit Tart

Chocolate Layer Cake

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) - \$160

Medium Sushi Platter (84 pieces) - \$190

Large Sushi Platter (112 pieces) - \$285

PARKERS' PLATTER

(64 pieces) - \$195

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) - \$235

“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) - \$285

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 warm rolls.

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.

Orders must be submitted 2 weeks prior to event date.

Carved Meats are served with their Natural pan sauces,
Horseradish Cream and Chimichurri

ROASTED BEEF TENDERLOIN - \$29 per guest

PRIME RIB - \$27 per guest

ROASTED BREAST OF TURKEY - \$19 per guest

WHOLE FISH OPTIONS

Choice of one: Parsley Vinaigrette or Miso Glaze

Cedar Plank Salmon Filet - \$16 per guest

Swordfish Loin - \$18 per guest

Ahi Tuna Loin - \$19 per guest

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

GRILLED CHEESE STATION - \$17 per guest

Includes: Artisan Bread, Gruyere, Smoked Gouda, Cheddar & Monterey Jack Cheeses,
Apples, Crispy Bacon, Sliced Tomato, Avocado, Caramelized Onions

Black Truffle-add \$9 per guest

Chicken – add \$3 per guest

Chicken & Shrimp – add \$5 per guest

Chicken & Lobster- add \$9 per guest

TACO STATION - \$16 per guest

Select 2: Chicken Tinga, Carne Asada, Carnitas, **or** Vegetarian

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

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 options from the list below.

Crab Cake with Remoulade
add \$3 per guest

Prime Beef Burger

Pulled BBQ 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, Beer, and Soft Drinks

Beers	High Noon Seltzer, Michelob Ultra, Firestone 805 Blonde Ale, Stone Buenaveza Lager, Peroni Lager, Stone Delicious IPA
Wine	Pinot Grigio, Chardonnay, Pinot Noir, 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		Bianchi Chardonnay
Bourbon	Buffalo Trace		Firestone 805 Blonde Ale		Sea Sun Pinot Noir
Scotch	Dewar's		Peroni Lager		Liberty School Cabernet
Gin	Tanqueray		Stone Buenaveza Lager		Sauvignon
Rum	Captain Morgan/Bacardi		Figueroa Mt. Danish Red Lager		
Tequila	Corazon Blanco		Deschutes Fresh Squeezed IPA		
Liqueurs	Kahlua / Baileys		Stone Delicious IPA		

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

Vodka	Ketel One / Grey Goose	Beer	High Noon Seltzer	Wines	Babich Sauvignon Blanc
Whiskey	Gentleman Jack		Firestone 805 Blonde Ale		ZD Chardonnay
Bourbon	Basil Hayden		Peroni Lager		Screen Door Cellars
Scotch	Glenlivet 12		Stone Buenaveza Lager		Pinot Noir
Gin	Hendrick's		Figueroa Mt. Danish Red Lager		Justin Cabernet Sauvignon
Rum	Captain Morgan/Bacardi		New Belgium Tripple		
Tequila	Don Julio Silver/ Casamigos Reposado		Deschutes Fresh Squeezed IPA		
Liqueurs	Kahlua/ Baileys		Stone Delicious IPA		

\$27.00 pp for the 1st hour

\$21.00 pp for the 2nd hour

\$16.00 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 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.



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

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 Wheatley	Tito's Wheatley	Grey Goose Ketel One Tito's Wheatley	Belvedere Grey Goose Ketel One Tito's Wheatley
Bourbon Whiskey Scotch	Buffalo Trace Dewar's Jack Daniel's	Buffalo Trace Dewar's Elijah Craig	Elijah Craig Gentleman Jack Glenlivet 12 Horse Soldier Bourbon Johnny Walker Red Maker's Mark	Angels Envy Bourbon Elijah Craig Rye Gentleman Jack Glenlivet 12 Horse Soldier Bourbon Johnny Walker Black Maker's Mark
Rum	Bacardi Captain Morgan	Bacardi Captain Morgan	Bacardi Captain Morgan Myers's	Captain Morgan Myers's Ron Zacapa
Gin	Beefeater Tanqueray	Beefeater Bombay Sapphire Gray Whale Tanqueray	Bombay Sapphire Gray Whale No. 3 London Tanqueray	Bombay Sapphire Gray Whale Hendrick's Tanqueray
Tequila	Corazon Blanco Cazadores Reposado	Don Julio Blanco Cazadores Reposado	Patron Silver Casamigos Reposado Don Julio Anejo	Don Julio Anejo Casamigos Anejo Casamigos Reposado
PLH Wine	Ruffino Pinot Grigio Bianchi Chardonnay Sea Sun Pinot Noir Liberty School Cabernet Sauvignon	Hess Shirtail Chardonnay Ruffino Pinot Grigio Sea Sun Pinot Noir Justin Cabernet Sauvignon	Ruffino Pinot Grigio ZD Chardonnay Screen Door Cellars Pinot Noir Robert Hall Merlot Justin Cabernet Sauvignon	Kettmeir Pinot Grigio ZD Chardonnay Screen Door Cellars Pinot Noir Robert Hall Merlot BV Cabernet Sauvignon
QV Wines	Ruffino Pinot Grigio Bianchi Chardonnay Sea Sun Pinot Noir Liberty School Cabernet Sauvignon	Scarpetta Pinot Grigio Ferrari Carano Tre Terre Chard. Cloudy Bay Pinot Noir Martin Ray Cabernet Sauvignon	Scarpetta Pinot Grigio Ferrari Carano Tre Terre Chardonnay Willamette Valley Whole Cluster Pinot Noir Noble Tree Merlot Hess Collection "Allomi" Cab. Sauv.	Scarpetta Pinot Grigio Rombauer Chardonnay Synthesis Pinot Noir Noble Tree Merlot Hess Maverick Cabernet Sauvignon
Beer	All Drafts High Noon Seltzer Michelob Ultra Firestone 805 Blonde Ale Peroni Lager Stone Buenaveza Lager Deschutes Fresh Squeezed IPA Stone Delicious IPA	All Drafts High Noon Seltzer Michelob Ultra Firestone 805 Blonde Ale Peroni Lager Stone Buenaveza Lager Deschutes Fresh Squeezed IPA Stone Delicious IPA	All Drafts High Noon Seltzer Firestone 805 Blonde Ale Peroni Lager Stone Buenaveza Lager Figuroa Mt. Danish Red Lager New Belgium Tripple Deschutes Fresh Squeezed IPA Stone Delicious IPA	All drafts High Noon Seltzer Firestone 805 Blonde Ale Peroni Lager Stone Buenaveza Lager Figuroa Mt. Danish Red Lager New Belgium Tripple Deschutes Fresh Squeezed IPA Stone Delicious IPA NC Brother Thelonius Ale

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

Avocado Toast
Sourdough, Extra Virgin Olive Oil,
Julienne Radish, and Micro Cilantro

Add: Scrambled Eggs & Bacon - \$7 per guest

BRUNCH BUFFET

\$45 per guest

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

BREAKFAST

Scrambled Eggs
Breakfast Potatoes

Brioche French Toast, Berries & Maple Syrup
Applewood Smoked Bacon & Breakfast Sausage

Assorted Pastries & Preserves
Fresh Fruit

SALAD

Select 1

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

Field Greens Salad
Tomato, Cucumber, Radish, Balsamic Vinaigrette

ENTREES & SIDES

Select 1 entrée & 2 sides

Mesquite Grilled Atlantic Salmon Lemon Butter Sauce, Minced Chives

Grilled Asparagus Fresh Herbs & Lemon

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

Roasted Seasonal Vegetables

Pasta Genovese Cavatappi, Pesto, Spinach, Parmesan, Tomato

Yukon Gold Mashed Potatoes

ADDITIONAL MENU ITEMS

EGGS BENEDICT
\$10 per guest

NY STRIP ROAST
Horseradish Cream
\$12 per guest

HOUSEMADE MINI DESSERTS
New York Style Cheesecake,
Crème Brulee, Fruit Tart
\$8 per guest

Shrimp Cocktail
Traditional Accompaniments
\$9 per guest

CHILLED SEAFOOD
Smoked Salmon Platter
Capers, Red Onion, Tomatoes,
Chopped Hard Boiled Egg, Crostini
\$10 per guest

Fresh Shucked Oysters on the Half Shell
\$12 per guest

CHILLED BRUNCH SEAFOOD DISPLAY (all three items) - \$25 per guest

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.

CHOOSE 8 ITEMS

Red Bell Pepper
Diced Tomatoes
Spinach

Avocado
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 -\$11 per guest

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 - \$49 per guest

APPETIZER

Select 3

Heirloom Tomato & Mozzarella Caprese Skewers
Hummus & Vegetable Crudite
Parkers' Garlic Cheese Bread

Caesar Salad or Mixed Greens Salad Balsamic Vinaigrette

Crispy Brussels Sprouts Parmesan, Lemon, Chili & Mint

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

Shrimp Genovese
Cavatappi, Pesto, Spinach, Parmesan, Tomato

SIDES

Select 2

Roasted Seasonal Vegetables
Grilled Asparagus

Roasted Fingerling Potatoes
Yukon Gold Mashed Potatoes

HOUSEMADE MINI DESSERT TRIO

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



BUFFET 2 - \$59 per guest

APPETIZER

Select 3

Heirloom Tomato & Mozzarella Caprese Skewers
Hummus & Vegetable Crudite
Parkers' Garlic Cheese Bread

Crispy Calamari
Caesar Salad or Mixed Greens Salad Balsamic Vinaigrette
Crispy Brussels Sprouts Parmesan, Lemon, Chili & Mint

ENTREE

Select 2

Grilled Day Boat Catch
Grilled Pineapple Poblano Salsa

Mesquite Grilled Atlantic Salmon
Lemon Butter Sauce, Minced Chives

Shrimp Genovese
Cavatappi, Pesto, Spinach, Parmesan, Tomato

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

Peppered New York Strip Roast
Mushroom Jus

SIDES

Select 3

Yukon Gold Mashed Potatoes
Roasted Seasonal Vegetables

Grilled Asparagus
Roasted Fingerling Potatoes

Mac and Cheese

HOUSEMADE MINI DESSERT TRIO

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



Additional Entrée Option - add \$10 per guest



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 - \$ 69 per guest

APPETIZER

Select 2

Heirloom Tomato & Mozzarella Caprese Skewers

Hummus & Vegetable Crudit 

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

ENTR E

Select 2

Grilled Day Boat Catch

Grilled Pineapple-Poblano Salsa

Mesquite Grilled Atlantic Salmon

Lemon Butter Sauce, Minced Chives

Shrimp Genovese

Cavatappi, Pesto, Spinach, Parmesan, Fresh Tomato

Chicken Piccata

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

Yucatan Roasted Chicken

Guajillo Chimichurri

Prime London Sirloin

Cognac Cream Sauce

SIDES

Select 3

Seasonal Vegetables

Roasted Fingerling Potatoes

Yukon Gold Mashed Potatoes

Grilled Asparagus

Mac & Cheese

Saut ed Spinach

HOUSEMADE MINI DESSERT TRIO

Chocolate Layer Cake, New York Style Cheesecake, Cr me Brulee Tart



Additional Entr e Option - add \$10 per guest



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 - \$ 79 per guest

APPETIZER

Select 3

Heirloom Tomato & Mozzarella Caprese Skewers

Hummus & Vegetable Crudit 

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 Salad

Mixed Greens, Feta, Balsamic Vinaigrette,
Candied Walnuts

Mediterranean Salad

Red Wine Vinaigrette

ENTR E (Select 2)

Shrimp & Scallop Skewers

Lemon Butter Sauce & Parsley Vinaigrette

Mesquite Grilled Atlantic Salmon

Lemon Butter Sauce, Minced Chives

Grilled Day Boat Catch

Grilled Pineapple-Poblano Salsa

Chicken Piccata

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

Filet Mignon Medallions

Cognac Cream Sauce

Yucatan Roasted Chicken

Guajillo Chimichurri

Peppered New York Strip Roast

Mushroom Jus

SIDES

Select 3

Seasonal Vegetables

Roasted Fingerling Potatoes

Yukon Gold Mashed Potatoes

Grilled Asparagus

Mac & Cheese

Cavatappi Genovese

HOUSEMADE MINI DESSERT TRIO

Chocolate Layer Cake, New York Style Cheesecake, Cr me Brulee Tart



Additional Entr e 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

Kid's Vegetable Crudit 

\$20

SIDES

French Fries

\$20

Potato Chips

\$20

DESSERT

Cookies and Fruit Salad- \$25

Parkers' Lunch Menu

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

2 COURSE MENU - \$42 per guest

Appetizer & Entrée or Entrée & Dessert

APPETIZER

Pre-Select 1

Tomato Basil Soup
Parmesan Croutons

Mixed Green Salad
Balsamic Vinaigrette

Caesar Salad
Caesar Dressing, Roasted Garlic Croutons,
Shaved Parmesan

ENTREE

Pre-Select 3

Mesquite Grilled Atlantic Salmon

Roasted Fingerling Potatoes, Artichoke, Spinach, Sweet Onions, Parsley Vinaigrette

Shrimp Genovese

Cavatappi, Pesto, Spinach, Tomatoes, Parmesan

Chicken Piccata

Lightly Floured Chicken Breast, Capers, Garlic, Lemon Butter Sauce, Yukon Gold Mashed Potatoes, Asparagus

Stir Fry Vegetables

Ginger Soy Glaze, White Rice, Sesame Seeds

Select One: Chicken Breast, Grilled Atlantic Salmon, or Mesquite Grilled Gulf Shrimp

Mediterranean Salad

Crumbled Feta, Tomatoes, Red Onion, Chickpeas, Kalamata Olives, Carrot, Cucumber, Red Wine Vinaigrette

Select One: Chicken Breast, Grilled Atlantic Salmon, or Mesquite Grilled Gulf Shrimp

Roasted Cauliflower Steak

Cauliflower Puree, Brussels Sprouts, Spinach, Smoked Almond & Fresh Orange Salsa

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



Parkers' Lunch Menu

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

3 COURSE MENU - \$52 per guest

APPETIZER

Pre-Select 1

Tomato Basil Soup
Parmesan Croutons

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

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

ENTRÉE

Pre-Select 3

Mesquite Grilled Atlantic Salmon
Roasted Fingerling Potatoes, Artichoke, Spinach, Sweet Onions, Parsley Vinaigrette

Shrimp Genovese
Cavatappi, Pesto, Spinach, Tomatoes, Parmesan

Chicken Piccata
Lightly Floured Chicken Breast, Capers, Garlic, Lemon Butter Sauce, Yukon Gold Mashed Potatoes, Asparagus

Stir Fry Vegetables
Ginger Soy Glaze, White Rice, Sesame Seeds
Select One: Chicken Breast, Grilled Atlantic Salmon, or Mesquite Grilled Gulf Shrimp

Prime London Sirloin
Cognac Cream Sauce, Yukon Gold Mashed Potatoes, Seasonal Vegetables

Mediterranean Salad
Crumbled Feta, Tomatoes, Red Onion, Chickpeas, Kalamata Olives, Carrot, Cucumber, Red Wine Vinaigrette
Select One: Chicken Breast, Grilled Atlantic Salmon, or Mesquite Grilled Gulf Shrimp

Seafood Cobb Salad
Jumbo Lump Crab, Shrimp, Iceberg Lettuce, Bacon, Hard Boiled Egg, Cucumber, Avocado, Tomato, Green Onion, Louie Dressing

Roasted Cauliflower Steak
Cauliflower Puree, Brussels Sprouts, Spinach, Smoked Almond & Fresh Orange Salsa

◆ Enhance one of the 3 entrees with the following ◆

7 oz. Filet Mignon
Yukon Gold Mashed Potatoes, Seasonal Vegetables, Béarnaise Sauce
add \$10 upcharge 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



Parkers' Lunch Menu

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

4 COURSE MENU - \$62 per guest

SOUP

Pre-Select 1

Clam Chowder

New England Style, Herb Crackers

Tomato Basil Soup

Parmesan Croutons

SALAD

Pre Select 1

Strawberry Fields Salad

Local Strawberries, Shaved Fennel, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette

Parkers' Wedge

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

Caesar Salad

Caesar Dressing, Roasted Garlic Croutons, Shaved Parmesan

ENTRÉE

Pre-Select 3

Mesquite Grilled Atlantic Salmon

Roasted Fingerling Potatoes, Artichoke, Spinach, Sweet Onions, Parsley Vinaigrette

Prime London Sirloin

Cognac Cream, Yukon Gold Mashed Potatoes, Seasonal Vegetables

Shrimp Genovese

Cavatappi, Pesto, Spinach, Tomatoes, Parmesan

Mediterranean Salad

Crumbled Feta, Tomatoes, Red Onion, Chickpeas, Kalamata Olives, Carrot, Cucumber, Red Wine Vinaigrette

Select One: Chicken Breast, Grilled Atlantic Salmon or Mesquite Grilled Gulf Shrimp

Chicken Piccata

Lightly Floured Chicken Breast, Capers, Garlic, Lemon Butter Sauce, Yukon Gold Mashed Potatoes, Asparagus

Seafood Cobb Salad

Jumbo Lump Crab, Shrimp, Iceberg Lettuce, Bacon Hard Boiled Egg, Cucumber, Avocado, Tomato, Green Onion, Louie Dressing

Stir Fry Vegetables

Ginger Soy Glaze, White Rice, Sesame Seeds

Select One: Chicken Breast, Grilled Atlantic Salmon or Mesquite Grilled Gulf Shrimp

Roasted Cauliflower Steak

Cauliflower Puree, Brussels Sprouts, Spinach, Smoked Almond & Fresh Orange Salsa

◆ Enhance one of the 3 entrees with the following ◆

7 oz. Filet Mignon

Yukon Gold Mashed Potatoes, Seasonal Vegetables, Béarnaise Sauce
add \$10 upcharge 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



Parkers' Dinner Menu

All includes coffee, tea, and soft drinks and served warm bread and butter.

3 COURSE MENU - \$75 per guest

APPETIZER

Pre-Select 1

Chicken Tortilla Soup

Cilantro, Avocado, Lime

Clam Chowder

New England Style, Herb Crackers

Mediterranean Salad

Crumbled Feta, Tomatoes, Red Onion, Chickpeas, Kalamata Olives, Carrot, Cucumber, Red Wine Vinaigrette

Parkers' Wedge

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

ENTRÉE

Pre-Select 3

Mesquite Grilled Shrimp & Scallop Skewers

Asparagus, Yukon Gold Mashed Potatoes

Miso Glazed Chilean Sea Bass

White Rice, Vegetable Stir Fry, Furikake

Mesquite Grilled Atlantic Salmon

Garlic Roasted Fingerling Potatoes, Artichoke, Spinach, Sweet Onions, Parsley Vinaigrette

Shrimp & Scallop Genovese

Cavatappi, Pesto, Spinach, Tomato, Parmesan

Chicken Scaloppine

Roasted Mushrooms, Spinach, Mashed Potatoes, Truffled Chicken Jus

Yucatan Roasted Chicken

Guajillo Chimichurri, Poblano Creamed Corn, Cotija, Mashed Potatoes

Prime London Sirloin

Cognac Cream, Yukon Gold Mashed Potatoes, Seasonal Vegetables

Roasted Cauliflower Steak

Cauliflower Puree, Brussels Sprouts, Spinach, Smoked Almond & Fresh Orange Salsa

◆ Enhance one of the 3 entrees with one of the following ◆

Twin Lobster Tails

Roasted Fingerling Potatoes, Seasonal Vegetables, Drawn Butter
add \$18.00 per guest

Filet Mignon 7oz. / 10 oz.

Yukon Gold Mashed Potatoes, Seasonal Vegetables, Béarnaise Sauce
add \$12.00 / \$17.00 per guest

Jumbo Lump Crab Cakes

Grain Mustard Beurre Blanc, Asparagus, Yukon Gold Mashed Potatoes
add \$12.00 per guest

Surf & Turf

7oz Filet Mignon & 6oz Lobster Tail, Lemon Butter Sauce, Seasonal Vegetables, Yukon Gold Mashed Potatoes
add \$18.00 per guest

DESSERT

Pre-Select 1

New York Style Cheesecake

Raspberry Coulis

Crème Brulee (GF)

Fresh Berries

◆ Enhance your dessert with one of the following◆

add \$5.00 per guest

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

ADD AN EXTRA SELECTION TO YOUR MENU



4th Entrée Choice - add \$10 per guest | 2nd Dessert Choice - add \$5 per guest



Parkers' Dinner Menu

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

4 COURSE MENU - \$92 per guest

SOUP

Pre -Select 1

Chicken Tortilla Avocado, Cilantro, Lime

Clam Chowder New England Style, Herb Crackers

♦ Enhance your soup with following ♦

Lobster Bisque Sherry Cream, Fresh Lobster
add \$4.00 per guest

SALAD

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

Caesar Salad

Caesar Dressing, Roasted Garlic Croutons,
Shaved Parmesan

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 Shrimp & Scallop Skewers

Asparagus, Yukon Gold Mashed Potatoes

Chicken Scallopine

Roasted Mushrooms & Spinach, Mashed Potatoes,
Truffled Chicken Jus

Miso Glazed Chilean Sea Bass

White Rice, Vegetable Stir Fry, Furikake

Yucatan Roasted Chicken

Guajillo Chimichurri, Poblano Creamed Corn, Cotija,
Mashed Potatoes

Mesquite Grilled Atlantic Salmon

Roasted Fingerling Potatoes, Artichoke, Spinach, Sweet Onions,
Parsley Vinaigrette

Filet Mignon 7 oz.

Yukon Gold Mashed Potatoes, Seasonal Vegetables,
Béarnaise Sauce

Lobster Linguini

Fresh Egg Pasta, Lobster Cream, Tarragon, Sweet Peas

Roasted Cauliflower Steak

Cauliflower Puree, Brussels Sprouts, Spinach,
Smoked Almond & Fresh Orange Salsa

♦ Enhance one of the 3 entrees with one of the following ♦

Twin Lobster Tails

Roasted Fingerling Potatoes, Seasonal Vegetables, Drawn Butter
add \$18.00 per guest

Filet Mignon 10 oz.

Yukon Gold Mashed Potatoes, Seasonal Vegetables, Béarnaise Sauce
\$17.00 per guest

Jumbo Lump Crab Cakes

Grain Mustard Beurre Blanc, Asparagus, Yukon Gold Mashed Potatoes
add \$12.00 per guest

Surf & Turf

7oz Filet Mignon & 6oz Lobster Tail, Lemon Butter Sauce,
Seasonal Vegetables, Yukon Gold Mashed Potatoes
add \$18.00 per guest

DESSERT

Pre-Select 1

New York Style Cheesecake

Raspberry Coulis

Crème Brulee (GF)

Fresh Berries

♦ Enhance your dessert with one of the following♦

add \$5.00 per guest

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

ADD AN EXTRA SELECTION TO YOUR MENU



4th Entrée Choice - add \$10 per guest | 2nd Dessert Choice - add \$5 per guest



Queensview Steakhouse Dinner Menu

Includes coffee, tea, and soft drinks and served warm bread and butter.
(Only available for private dinner events in the Queensview Steakhouse.)

3 COURSE MENU - \$95 per guest

FIRST COURSE

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

Lobster Bisque

Sherry Cream, Fresh Lobster

Mediterranean Salad

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

Heirloom Tomato

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

Iceberg Wedge

Applewood Smoked Bacon. Tomato, Gorgonzola, Blue Cheese Dressing

ENTRÉE

Pre-Select 3

Chicken Scaloppine

Roasted Mushrooms & Spinach,
Truffled Chicken Jus

Seared Atlantic Salmon

Tomato & Fennel Confit, Roasted Zucchini, Parsley Vinaigrette

7 oz. Filet Mignon

Cognac Cream Sauce

Lobster Pappardelle

Fennel, Leeks, Sweet Peas, Lobster Cream Sauce, Fines Herbs

USDA Prime 14 oz. New York Strip Steak

♦ Enhance one of the 3 entrees with one of the following ♦

Twin Lobster Tails

Drawn Butter
add \$18.00 per guest

Filet Mignon 10 oz.

Cognac Cream Sauce
add \$17.00 per guest

Jumbo Lump Crab Cakes

Grain Mustard Beurre Blanc
add \$12.00 per guest

Surf & Turf

7oz Filet Mignon, 6oz Lobster Tail, Lemon Butter Sauce
add \$18.00 per guest

FAMILY STYLE SIDES

Pre-Select 3

Potato Gratin

Parmesan, Fontina

Brussels Sprouts

Smoked Bacon, Gorgonzola

Yukon Gold Mashed Potatoes

Oven Roasted Mushrooms

Shallots, Thyme

Mac & Cheese

Grilled Asparagus

DESSERT

Pre-Select 2

New York Style Cheesecake

Raspberry Coulis

Crème Brulee (GF)

Fresh Berries

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 the Salad, Entrée and Dessert to follow
\$11.00 per guest

Queensview Steakhouse Dinner Menu

Includes coffee, tea, and soft drinks and served warm bread and butter.
(Only available for private dinner events in the Queensview Steakhouse.)

4 COURSE MENU - \$125 per guest

FIRST COURSE

Iced Seafood Display

Display Includes a Sampling of 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 Atlantic Salmon

Tomato & Fennel Confit, Roasted Zucchini, Parsley Vinaigrette

Chicken Scallopine

Roasted Mushrooms & Spinach, Truffled Chicken Jus

Oven Roasted Chilean Seabass

Miso Glazed, Asian Slaw, Ponzu Vinaigrette

10 oz. Filet Mignon

Cognac Cream Sauce

Twin Lobster Tails

Drawn Butter

USDA Prime 14 oz. New York Strip Steak

Garlic Herb Butter

Lobster Pappardelle

Fennel, Leeks, Sweet Peas, Lobster Cream Sauce, Fines Herbs

Surf & Turf

6oz. Lobster Tail and 7oz. Filet Mignon

FAMILY STYLE SIDES

Pre-Select 4

Yukon Gold Mashed Potatoes

Grilled Asparagus

Lemon & Parsley

Potato Gratin

Parmesan, Fontina

Oven Roasted Mushrooms

Shallots, Thyme

Brussels Sprouts

Smoked Bacon, Gorgonzola

Lobster Mac & Cheese

DESSERT

Pre-Select 2

New York Style Cheesecake

Raspberry Coulis

Crème Brulee (GF)

Fresh Berries

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