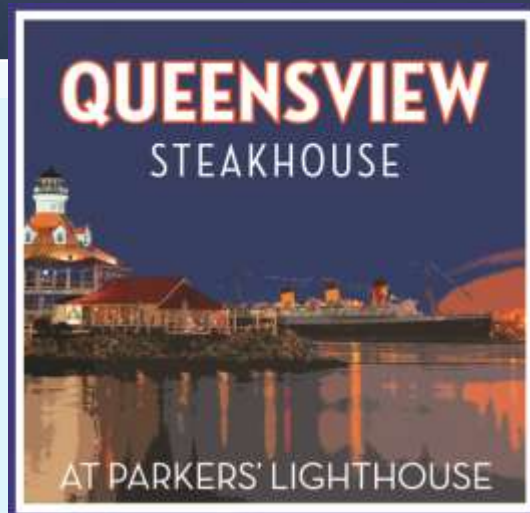
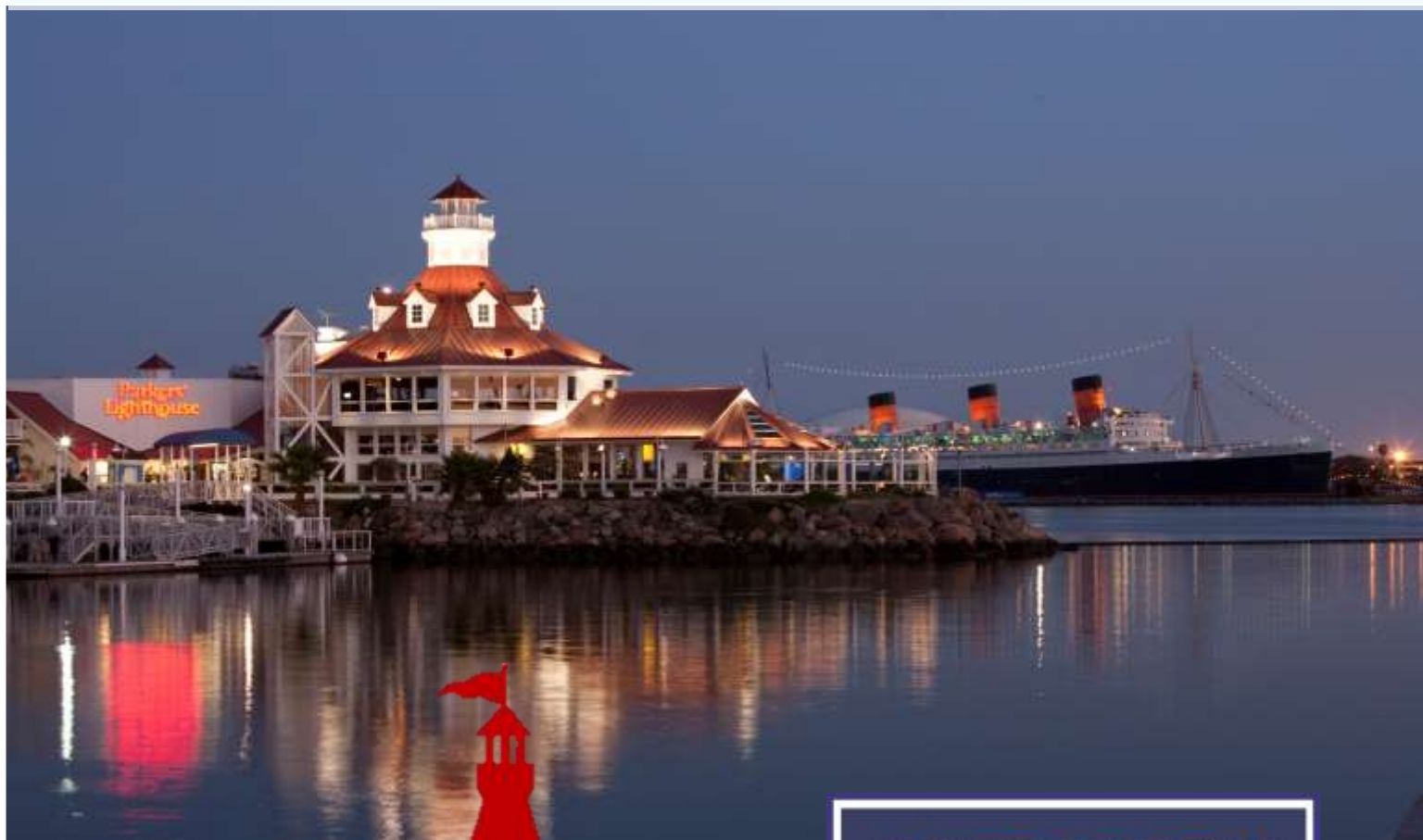


# PRIVATE DINING MENU



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](http://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 3<sup>rd</sup> Floor Queensview Room, it would be our pleasure to introduce you to our stunning waterfront location.

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

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

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

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

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

## *Your Private Dining Sales Team*

**Annalisa Padayhag**  
Sales Manager  
[apadayhag@parkerslighthouse.com](mailto:apadayhag@parkerslighthouse.com)  
(562) 676-9707

**John Grey**  
Sales Manager  
[jgrey@parkerslighthouse.com](mailto:jgrey@parkerslighthouse.com)  
(562) 676-9709



## *Our Standard Procedures*

(PAGE 1)

**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:** A minimum deposit of \$275.00 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 of this agreement.

A payment by cash, 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.



(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 Crostini*

### HOT

**Mini Lump Crab Cakes \$10**

*Remoulade 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**

**Godiva 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 1<sup>st</sup> hour

\$ 10.00 pp for the 2<sup>nd</sup> 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  
Whiskey | Jack Daniel's  
Gin | Tanqueray  
Scotch | Glenrothes 10

Rum | Captain Morgan/Bacardi  
Tequila | Cazadores Reposado  
Bourbon | Maker's Mark  
Liqueurs | Kahlua/Baileys

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

\$19.00 pp for the 1<sup>st</sup> hour

\$13.00 pp for the 2<sup>nd</sup> 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  
Whiskey | Gentleman Jack  
Gin | Tanqueray 10  
Scotch | Glenrothes 10

Rum | Captain Morgan/Bacardi  
Tequila | Avion Silver  
Bourbon | Hudson  
Liqueurs | Kahlua/ Baileys

Beers | Coors Light, Corona, Firestone 805 Blonde, Michelob Ultra, Karl Strauss Columbia Street 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 1<sup>st</sup> hour

\$15.00 pp for the 2<sup>nd</sup> 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	
<b>Vodka</b>	House Absolut	Absolut Belvedere	Grey Goose Titos	Absolut Belvedere Grey Goose	Ketel One Titos	Absolut Belvedere Chopin	Grey Goose Ketel One Titos
<b>Bourbon Whiskey Scotch</b>	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
<b>Rum</b>	Bacardi Captain Morgan	Bacardi Captain Morgan		Bacardi Captain Morgan	Myers's	Bacardi Captain Morgan	Myers's
<b>Gin</b>	Bombay Tanqueray	Bombay Bombay Sapphire Tanqueray		Bombay Bombay Sapphire	Tanqueray Tanqueray 10	Bombay Bombay Sapphire Botanist	Tanqueray Tanqueray 10
<b>Tequila</b>	Avion Blanco Cazadores Reposado	Avion Blanco Cazadores Blanco Cazadores Reposado		Avion Blanco Cazadores Blanco Cazadores Reposado Patron		Avion Blanco Cazadores Cazadores Reposado Patron	
<b>PLH Wine</b>	Ruffino Pinot Grigio Hess Shiretail 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		Curran Rose Kettmeir Pinot Grigio ZD Chardonnay WillaKenzie Pinot Noir Ferrari-Carano Merlot Justin Cabernet Sauvignon	
<b>QV Wines</b>	N/A	Scarpetta Pinot Grigio Stag's Leap Hands Of Time Chardonnay Cloudy Bay Pinot Noir Hess Alomi Cabernet Sauvignon		Scarpetta Pinot Grigio Migration Chardonnay Windracer 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	
<b>Beer</b>	All Draft    Coors Light Bud Light    Corona  Firestone 805 Lagunitas IPA Sam Adams Stone Delicious IPA Widmer Hefeweizen	All Draft    Coors Light Bud Light    Corona  Firestone 805 Guinness Lagunitas IPA Lost Coast Downtown Brown Sam Adams Stone Delicious IPA Widmer Hefeweizen	All Draft    Coors Light Bud Light    Corona  Firestone 805 Guinness Lagunitas IPA Lost Coast Downtown Brown Sam Adams Stone Delicious IPA Widmer Hefeweizen	All Draft    Coors Light Bud Light    Corona  Firestone 805 Guinness Kona Longboard Lagunitas IPA Lost Coast Downtown Brown Oskar Blues Old Chub Sam Adams Stone Delicious IPA Widmer Hefeweizen	All Draft    Coors Light Bud Light    Corona  Firestone 805 Guinness Kona Longboard Lagunitas IPA Lost Coast Downtown Brown Oskar Blues Old Chub Sam Adams Stone Delicious IPA Widmer Hefeweizen	All Draft    Coors Light Bud Light    Corona  Firestone 805 Guinness Kona Longboard Lagunitas IPA Lost Coast Downtown Brown Oskar Blues Old Chub Sam Adams Stone Delicious IPA Widmer Hefeweizen	All Draft    Coors Light Bud Light    Corona  Firestone 805 Guinness Kona Longboard Lagunitas IPA Lost Coast Downtown Brown Oskar Blues Old Chub Sam Adams Stone Delicious IPA Widmer Hefeweizen



# 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**

*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 sourdough bread. Includes coffee, tea, and soft drinks.

**Upgrade your bread offerings to also include Honey Molasses and French Rolls with Honey Pecan Butter - \$2.00 per person.**

### BUFFET

\$49 per person

#### APPETIZER (Select 2)

Heirloom Tomato & Mozzarella

Parkers' Garlic Cheese Bread

Hummus Platter

Cheese Stuffed Mushrooms

Tomato Bruschetta

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

*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

Godiva 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 sourdough bread. **Upgrade your bread offerings to also include Honey Molasses and French Rolls with Honey Pecan Butter - \$2.00 per person.**

Includes coffee, tea, and soft drinks.

## 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  
*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

Godiva 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  
*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

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



## Parkers' Lunch Menu

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

Upgrade your bread offerings to also include Honey Molasses and French Rolls 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, 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

*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

*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 sourdough bread. Includes coffee, tea, and soft drinks.

Upgrade your bread offerings to also include Honey Molasses and French Rolls 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, 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

*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

*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 sourdough bread. Includes coffee, tea, and soft drinks.

Upgrade your bread offerings to also include Honey Molasses and French Rolls 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, Red Wine Vinaigrette*

#### ENTRÉE

##### Miso Glazed Salmon

*Steamed Rice, Asian Vegetables*

##### Shrimp Scampi Pasta

*Tomatoes, Garlic, Lemon & White Wine*

##### Chicken Limone

*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

*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 sourdough bread. Includes coffee, tea, and soft drinks.

**Upgrade your bread offerings to also include Honey Molasses and French Rolls 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*

##### Crab-Stuffed Shrimp

*Yukon Gold Mashed Potatoes, Asparagus, Beurre Blanc*

##### Chicken Limone

*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 sourdough bread. Includes coffee, tea, and soft drinks.

**Upgrade your bread offerings to also include Honey Molasses and French Rolls 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*

Crab-Stuffed Shrimp

*Yukon Gold Mashed Potatoes, Asparagus, Beurre Blanc*

Chicken Limone

*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*

Crab-Stuffed Shrimp

*Yukon Gold Mashed Potatoes, Asparagus, Beurre Blanc*

Chicken Limone

*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*

Godiva Swiss

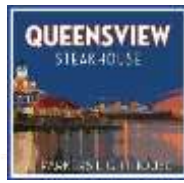
Chocolate Cake

*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 sourdough bread. Includes coffee, tea, and soft drinks.

**Upgrade your bread offerings to also include Honey Molasses and French Rolls 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, 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,  
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

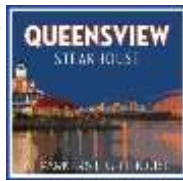
#### DESSERT

New York Style Cheesecake  
*Raspberry Coulis*

Godiva 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 sourdough bread. Includes coffee, tea, and soft drinks.

Upgrade your bread offerings to also include Honey Molasses and French Rolls 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  
*Oven Roasted Tomatoes, Wilted Spinach, 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 Coursed 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*



## Directions

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

### FREEWAY DIRECTIONS

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

### FROM THE QUEEN MARY

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

### FROM OCEAN BOULEVARD

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

