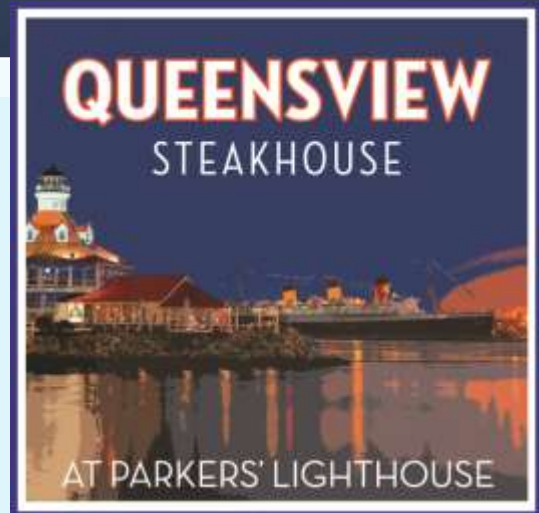
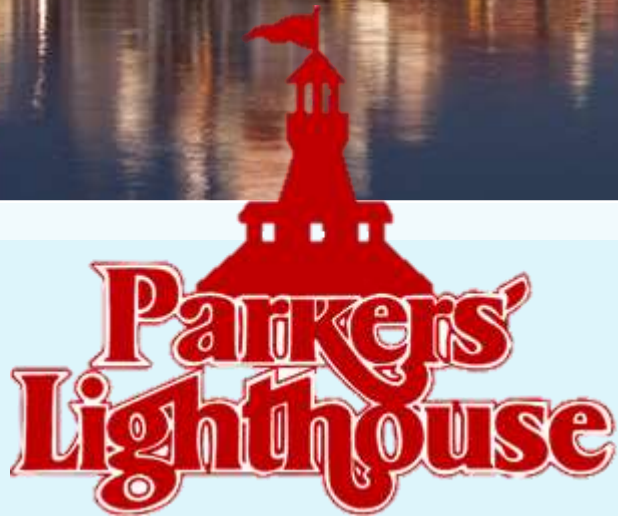


PRIVATE DINING MENU



Every table comes with a view.

Book your next event with us....

You invite the guests and we will do the rest!



435 Shoreline Village Drive • Shoreline Village • Long Beach, CA 90802
562-432-6500 • Fax: 562-436-3551 • www.parkerslighthouse.com

Thank you for considering Parkers' Lighthouse | Queensview Steakhouse to host an event for you and your guests.

Whether you choose to dine al-fresco on our outdoor patio or treat yourself to the panoramic views from our 3rd Floor Queensview Room, it would be our pleasure to introduce you to our stunning waterfront location.

Parkers' Lighthouse | Queensview Steakhouse is perfectly positioned in the charming Shoreline Village area of downtown Long Beach and is the premier seaside restaurant. Our event spaces overlook spectacular views of the picturesque Queen Mary ocean liner, Long Beach Harbor, and downtown skyline. 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.

Annalisa Padayhag and Chef William DeMars' culinary team are eager to help you plan your custom event.

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

Private Dining Sales Manager

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

Bruschetta \$5 per person
Tomato, Garlic, Basil, Rustic Crostini

Stuffed Mushrooms \$5 per person
Artichoke, Spinach, Garlic, Parmesan & Fontina, Bread Crumbs

Crab Stuffed Mushrooms \$8 per person
Parsley, Lemon, Parmesan, Bread Crumbs

Crispy Brussels Sprouts \$5 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 \$8 per person
House made Barbeque or Marinara & Parmesan

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

Chicken, Beef or Shrimp Skewers \$8 per person
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 \$5 per person
Grapes, Melon, Pineapple, Berries

Hummus & Vegetable Crudite \$6 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 \$8 per person
Cheddar, Chevre Goat Cheese, Smoked Gouda, Parmesan
Seasonal Fruit Chutney, Roasted Nuts, Bread & Crackers

Cheese and Charcuterie \$10 per person
Domestic & Imported Cheeses, Prosciutto di Parma, & Soppresata
Seasonal Fruit Chutney, Roasted Nuts, Bread, Crackers,
Marinated Olives

Heirloom Tomato & Mozzarella Caprese \$8 per person
Balsamic, Basil, Extra Virgin Olive Oil

SEAFOOD DISPLAY

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

\$ 22 per guest

Shrimp Cocktail

Alaskan Snow Crab

Oysters on the Half Shell

HOUSEMADE MINI DESSERTS

Select 3. \$7 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) - \$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 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 - \$27 per guest

PRIME RIB - \$25 per guest

ROASTED BREAST OF TURKEY - \$18 per guest

WHOLE FISH OPTIONS

Choice of one: Parsley Vinaigrette or Miso Glaze

Cedar Plank Salmon Filet - \$15 per guest

Swordfish Loin - \$17 per guest

Ahi Tuna Loin - \$18 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 - \$17 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 - \$15 per guest

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

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 - \$18 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: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Beer, and Soft Drinks

Beers | Fire Stone 805 Blonde Ale, Smog City IPA, Stone Buenaveza Lager, Peroni, Buenavida Seltzer, Michelob Ultra

\$18.00 pp for the 1st hour

\$ 15.00 pp for the 2nd hour

\$ 10.00 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
Whiskey | Jack Daniel's
Gin | Tanqueray
Scotch | Glenlivet 12

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

Beers | Fire Stone 805 Blonde Ale, Smog City IPA, Stone Buenaveza Lager, Peroni, Buenavida Seltzer, Michelob Ultra

\$23.00 pp for the 1st hour

\$18.00 pp for the 2nd hour

\$12.00 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 | Hendrick's
Scotch | Glenlivet 12

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

Beers | Fire Stone 805 Blonde Ale, Smog City IPA, Stone Buenaveza Lager, Drakes Flyway Pils, Peroni, Buenavida Seltzer, Deschutes Fresh Squeezed IPA, Ne Belgium Tripple

Wines | French Blue Sauvignon Blanc, ZD Chardonnay, WillaKenzie Pinot Noir, Justin Cabernet Sauvignon

\$26.00 pp for the 1st hour

\$20.00 pp for the 2nd hour

\$15.00 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

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 | \$12.00 | \$15.00 | \$18.00 | \$23.00 |
| Price Range | \$9-\$15 | \$12-\$18 | \$15-\$21 | \$20-\$28 |
| Vodka | House Absolut | Absolut Belvedere Grey Goose Tito's | Absolut Belvedere Grey Goose Ketel One Tito's | Absolut Belvedere Chopin Grey Goose Ketel One Tito's |
| Bourbon Whiskey Scotch | Jack Daniel's Buffalo Trace Dewar's | Elijah Craig Makers Mark | Elijah Craig Gentleman Jack Hudson Manhattan Rye Johnny Walker Red Glenlivet 12 Maker's Mark | Gentleman Jack Hudson Maker's Mark Johnny Walker Black Glenlivet 12 Maker's Mark |
| Rum | Bacardi Captain Morgan | Bacardi Captain Morgan | Bacardi Captain Morgan Myers's | Bacardi Captain Morgan Myers's |
| Gin | Bombay Sapphire Tanqueray | Gray Whale Bombay Sapphire Tanqueray | Gray Whale Bombay Sapphire Tanqueray Hendrick's | Gray Whale Bombay Sapphire Tanqueray Roku |
| Tequila | Don Julio Blanco Cazadores Reposado | Corazon Blanco Don Julio Anejo | Patron Silver Don Julio Anejo | Patron Silver Casamigos Reposado |
| PLH Wine | Ruffino Pinot Grigio Bianchi Chardonnay J Pinot Noir Liberty School Cabernet Sauvignon | Hess Shiretail Chardonnay J Pinot Noir Ruffino Pinot Grigio Justin Cabernet Sauvignon | Ruffino Pinot Grigio ZD Chardonnay WillaKenzie Pinot Noir Ferrari-Carano Merlot Justin Cabernet Sauvignon | Kettmeir Pinot Grigio ZD Chardonnay WillaKenzie Pinot Noir Ferrari-Carano Merlot Justin Cabernet Sauvignon |
| QV Wines | N/A | Scarpetta Pinot Grigio Petree Cellars Chardonnay Cloudy Bay Pinot Noir Martin Ray Cabernet Sauvignon | Scarpetta Pinot Grigio Petree Cellars Chardonnay Synthesis Pinot Noir Freemark Abbey Merlot Mount Veeder Cabernet Sauvignon | Scarpetta Pinot Grigio Petree Cellars Chardonnay Cloudy Bay Pinot Noir Freemark Abbey Merlot Mount Veeder Cabernet Sauvignon |
| Beer | All Drafts Firestone 805 Blonde Ale Smog City IPA Stone Buenaveza Lager Peroni Lager Buenavida Seltzer Michelob Ultra | All Drafts Firestone 805 Blonde Ale Smog City IPA Stone Buenaveza Lager Peroni Lager Buenavida Seltzer Michelob Ultra Deschutes Fresh Squeezed IPA Drakes Flyway Pilsner | All Drafts Smog City IPA Stone Buenaveza Lager Drakes Flyway Pilsner Peroni Lager Buenavida Seltzer Deschutes Fresh Squeezed IPA New Belgium Tripple | All drafts Firestone 805 Blonde Ale Smog City IPA Stone Buenaveza Lager Drakes Flyway Pilsner Peroni Lager Buenavida Seltzer Deschutes Fresh Squeezed IPA New Belgium Tripple NC Brother Thelonium Ale Kentucky Tangerine Cream 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
with Whipped Butter & 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

\$42 per guest

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

BREAKFAST

Scrambled Eggs

Brioche French Toast, Berries & Maple Syrup

Assorted Pastries & Preserves

Breakfast Potatoes

Applewood Smoked Bacon & Breakfast Sausage

Fresh Fruit

SALAD

Select 1

Heirloom Tomato & Mozzarella Caprese
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

ROAST BEEF TENDERLOIN \$11 per guest
Horseradish Cream

HOUSEMADE MINI DESSERTS \$7 per guest
Crème Brulee, New York Style Cheesecake,
Fruit Tart

Shrimp Cocktail \$9 per guest
Traditional Accompaniments

CHILLED SEAFOOD

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

Fresh Shucked Oysters
on the Half Shell \$11 per guest

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

OMELETTE STATION

\$10 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
Hummus & Vegetable Crudite
Parkers' Garlic Cheese Bread

Caesar Salad or Mixed Greens Salad

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
Hummus & Vegetable Crudite
Parkers' Garlic Cheese Bread

Crispy Calamari

Caesar Salad or Mixed Greens Salad

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 Strip Roast
Mushroom Jus

SIDES

Select 3

Roasted Seasonal Vegetables
Yukon Gold Mashed Potatoes

Grilled Asparagus

Mac and Cheese
Roasted Fingerling Potatoes

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 - \$ 67 per guest

APPETIZER

Select 2

Heirloom Tomato & Mozzarella Caprese

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

Shrimp Genovese

Cavatappi, Pesto, Spinach, Parmesan, Fresh Tomato

Chicken Piccata

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

Cajun-Spiced Roast Chicken

Hanger Steak

Cognac Cream Sauce

SIDES

Select 3

Seasonal Vegetables

Roasted Fingerling Potatoes

Yukon Gold Mashed Potatoes

Grilled Asparagus

Mac & Cheese

Sautéed Spinach

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 2 - \$ 77 per guest

APPETIZER

Select 3

Heirloom Tomato & Mozzarella Caprese

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, Greek Yogurt, Candied Walnuts

Mediterranean Salad

Red Wine Vinaigrette

ENTR E (Select 2)

Shrimp & Scallop Skewers

Lemon Butter Sauce & Parsley Vinaigrette

Filet Mignon Medallions

Cognac Cream Sauce

Mesquite Grilled Atlantic Salmon

Lemon Butter Sauce, Minced Chives

Chicken Piccata

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

Peppered New Strip Roast

Mushroom Jus

Grilled Day Boat Catch

Grilled Pineapple-Poblano Salsa

Cajun-Spiced Roast Chicken

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



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



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



Parkers' Lunch Menu

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

2 COURSE MENU - \$39 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

DESSERT

Pre-Select 1

New York Style Cheesecake
Raspberry Coulis

Crème Brulee
Fresh Berries

◆ Enhance your dessert with following ◆

Petite Warm Butter Cake

Strawberry Puree, Streusel Crumble, Vanilla Ice Cream
add \$5.00 upcharge 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 - \$49 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

Hanger Steak
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

♦ 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
Fresh Berries

♦ Enhance your dessert with following ♦

Petite Warm Butter Cake
Strawberry Puree, Streusel Crumble, Vanilla Ice Cream
add \$5.00 upcharge 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 - \$59 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

Hanger Steak

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

Chicken Piccata

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

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

Stir Fry Vegetables

Ginger Soy Glaze, White Rice, Sesame Seeds

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

◆ 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

Fresh Berries

◆ Enhance your dessert with following ◆

Petite Warm Butter Cake

Strawberry Puree, Streusel Crumble, Vanilla Ice Cream
add \$5.00 upcharge 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.

2 COURSE MENU - \$55 per guest

Appetizer & Entrée or Entrée & Dessert

APPETIZER

Pre-Select 1

Chicken Tortilla Soup

Cilantro, Avocado, Lime

Mediterranean Salad

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

Clam Chowder

New England Style, Herb Crackers

Caesar Salad

Caesar Dressing, Roasted Garlic Croutons, Shaved Parmesan

ENTREE

Pre-Select 3

Grilled Day Boat Catch

Asparagus, Yukon Gold Mashed Potatoes, Lemon Butter Sauce

Mesquite Grilled Atlantic Salmon

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

Miso Glazed Chilean Sea Bass

White Rice, Vegetable Stir Fry, Furikake

Shrimp & Scallop Genovese

Cavatappi, Pesto, Spinach, Tomato, Parmesan

Chicken Piccata

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

Hanger Steak

Cognac Cream, Yukon Gold Mashed Potatoes, Seasonal Vegetables

DESSERT

Pre-Select 1

New York Style Cheesecake

Raspberry Coulis

Crème Brulee

Fresh Berries

◆ Enhance your dessert with one of the following◆

Petite Warm Butter Cake

Strawberry Puree, Streusel Crumble, Vanilla Ice Cream
add \$5.00 upcharge per guest

Warm Chocolate Brownie Custard

Banana-Rum Caramel, Vanilla Ice Cream, Chocolate Sauce
add \$3.00 upcharge 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 - \$72 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 Scalloppine
Roasted Mushrooms, Spinach, Truffle Mashed Potatoes, White Wine Chicken Jus

Cajun-Spiced Roast Chicken
Half Chicken, Sweet Potato Mash, Corn & Stone Fruit Slaw

Hanger Steak
Cognac Cream, Yukon Gold Mashed Potatoes, Seasonal Vegetables

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

Twin Lobster Tails
Roasted Fingerling Potatoes, Seasonal Vegetables, Drawn Butter
add \$15.00 per guest

Jumbo Lump Crab Cakes
Grain Mustard Beurre Blanc, Asparagus, Yukon Gold Mashed Potatoes
add \$10.00 per guest

Filet Mignon 7oz. / 10 oz.
Yukon Gold Mashed Potatoes, Seasonal Vegetables, Béarnaise Sauce
add \$10.00 / \$15.00 per guest

Surf & Turf
7oz Filet Mignon, 6oz Lobster Tail, Lemon Butter Sauce, Seasonal Vegetables, Yukon Gold Mashed Potatoes
add \$15.00 per guest

DESSERT

Pre-Select 1

New York Style Cheesecake
Raspberry Coulis

Crème Brulee
Fresh Berries

◆ Enhance your dessert with one of the following◆

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

Warm Chocolate Brownie Custard
Banana-Rum Caramel, Vanilla Ice Cream, Chocolate Sauce
add \$3.00 upcharge 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

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

4 COURSE MENU - \$89 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 \$2.00 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 Scaloppine

Roasted Mushrooms & Spinach, Truffle Mashed Potatoes,
White Wine Chicken Jus

Miso Glazed Chilean Sea Bass

White Rice, Vegetable Stir Fry, Furikake

Mesquite Grilled Atlantic Salmon

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

Cajun-Spiced Roast Chicken

Half Chicken, Sweet Potato Mash, Corn & Stone Fruit Slaw

Lobster Linguini

Fresh Egg Pasta, Lobster Cream, Tarragon, Sweet Peas

Filet Mignon 7 oz.

Yukon Gold Mashed Potatoes, Seasonal Vegetables, Béarnaise Sauce

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

Twin Lobster Tails

Roasted Fingerling Potatoes, Seasonal Vegetables, Drawn Butter
add \$15.00 per guest

Filet Mignon 10 oz.

Yukon Gold Mashed Potatoes, Seasonal Vegetables, Béarnaise Sauce
add \$15.00 per guest

Jumbo Lump Crab Cakes

Grain Mustard Beurre Blanc, Asparagus, Yukon Gold Mashed Potatoes
add \$10.00 per guest

Surf & Turf

7oz Filet Mignon, 6oz Lobster Tail, Lemon Butter Sauce, Seasonal
Vegetables, Yukon Gold Mashed Potatoes
add \$15.00 per guest

DESSERT

Pre -Select 1

New York Style Cheesecake

Raspberry Coulis

Warm Chocolate Brownie Custard

Banana-Rum Caramel, Vanilla Ice Cream, Chocolate Sauce

Crème Brulee

Fresh Berries

◆ Enhance your dessert with the following◆

Petite Warm Butter Cake

Strawberry Puree, Streusel Crumble, Vanilla Ice Cream
add \$5.00 upcharge per guest

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.

3 COURSE MENU - \$92 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 Scalloppine

Roasted Mushrooms & Spinach, Truffle Mashed Potatoes, White Wine Chicken Jus

Seared Atlantic Salmon

Tomato & Fennel Confit, Roasted Zucchini, Parsley Vinaigrette

Lobster Pappardelle

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

USDA Prime 14 oz. New York Strip Steak*

7 oz. Filet Mignon*

*Add Oscar Style to any of our Steaks

Preparation of Alaskan Snow Crab, Asparagus, Béarnaise
\$11.00 per guest

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

Twin Lobster Tails

Drawn Butter
add \$15.00 per guest

Filet Mignon 10 oz.

Cognac Cream Sauce
add \$15.00 per guest

Jumbo Lump Crab Cakes

Grain Mustard Beurre Blanc
add \$10.00 per guest

Surf & Turf

7oz Filet Mignon, 6oz Lobster Tail, Lemon Butter Sauce
add \$15.00 per guest

FAMILY STYLE SIDES

Pre-Select 3

Potato Gratin Parmesan, Fontina

Yukon Gold Mashed Potatoes

Mac & Cheese

Brussels Sprouts Smoked Bacon, Gorgonzola

Oven Roasted Mushrooms Shallots, Thyme

Grilled Asparagus

DESSERT

Pre-Select 2

New York Style Cheesecake

Raspberry Coulis

Warm Chocolate Brownie Custard

Banana-Rum Caramel, Vanilla Ice Cream, Chocolate Sauce

◆ Enhance your dessert with the following◆

Petite Warm Butter Cake

Strawberry Puree, Streusel Crumble, Vanilla Ice Cream
add \$5.00 upcharge per guest

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.

4 COURSE MENU - \$115 per guest

FIRST COURSE

Iced Seafood Display

Display Includes a Sampling of 2 Oysters, 2 Large Gulf Shrimp, 4 oz. Alaskan Snow Crab 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

Grilled Day Boat Catch

Garlic Butter Wilted Spinach, Parsley Vinaigrette

Twin Lobster Tails

Drawn Butter

Lobster Pappardelle

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

Chicken Scaloppine

Roasted Mushrooms & Spinach, Truffle Mashed Potatoes,
White Wine Chicken Jus

10 oz. Filet Mignon*

Cognac Cream Sauce

USDA Prime 14 oz. New York Strip Steak*

Garlic Herb Butter

Surf & Turf

6oz. Lobster Tail and 7oz. Filet Mignon

*Add Oscar Style to any of our Steaks

Preparation of Alaskan Snow Crab, Asparagus, Béarnaise
\$11.00 per guest

FAMILY STYLE SIDES

Pre-Select 4

Yukon Gold Mashed Potatoes

Potato Gratin Parmesan, Fontina

Brussels Sprouts Smoked Bacon, Gorgonzola

Grilled Asparagus Lemon & Parsley

Oven Roasted Mushrooms Shallots, Thyme

Lobster Mac & Cheese

DESSERT

Pre-Select 2

New York Style Cheesecake

Raspberry Coulis

Crème Brulee

Fresh Berries

Warm Chocolate Brownie Custard

Banana-Rum Caramel, Vanilla Ice Cream, Chocolate Sauce

Petite Warm Butter Cake

Strawberry Puree, Streusel Crumble, Vanilla Ice Cream