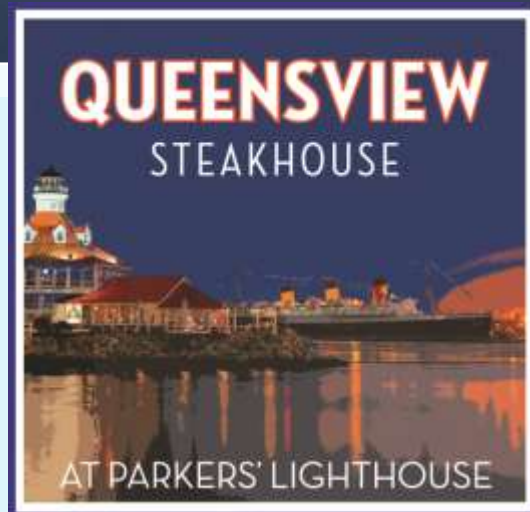
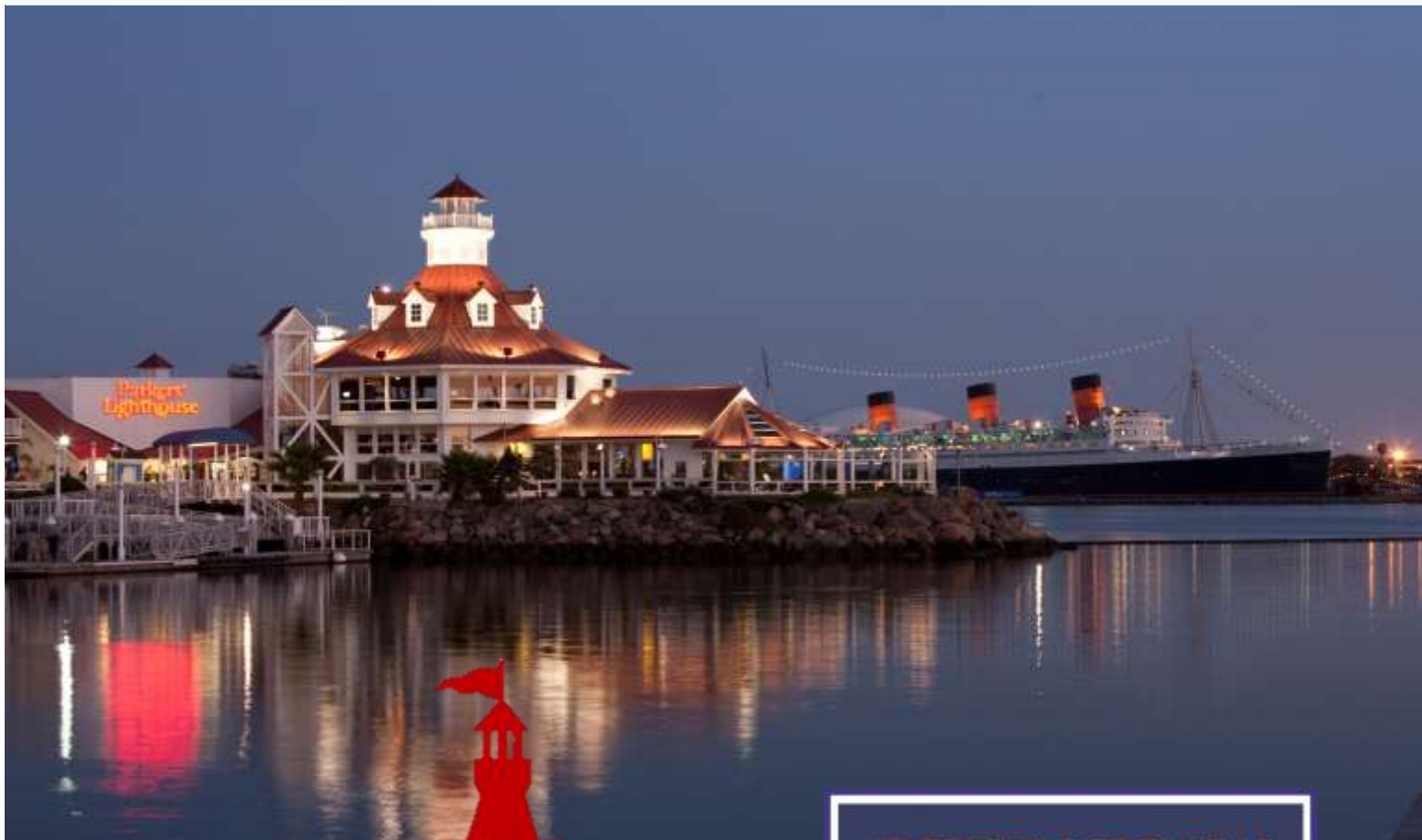


PRIVATE DINING MENU



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



Our Standard Procedures

PRIVATE ROOMS: Private function rooms are assigned according to the guaranteed minimum number of people anticipated. We reserve the right to change groups to a room suitable for the attendance, if attendance increases or decreases. Specific rooms and/or areas will be guaranteed according to the guest count. A room charge and a food and beverage minimum are required for private functions. This excludes room rental, tax, gratuities, or cash bar sales. This minimum strictly applies to food and beverage and does not include gratuities, service charges, tax, or any other miscellaneous charges incurred. Should your final food and beverage invoice fall below the contracted minimum the difference will be added to your bill as room rental. A room charge is included for all private events up to 3-hours. You are allowed a complimentary 30 minute set up prior to your event. Additional charges will apply should your event extend beyond the allotted 3 hours.

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

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

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

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

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

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

MENU SELECTIONS: Final menu and wine selections, including room arrangements, and all other details must be finalized no later than two (2) weeks prior to the function and are not subject to change. Once the menu is selected, a detailed event order will be sent to you for final approval.



Our Standard Procedures (PAGE 2)

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

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

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

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

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

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

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

DECORATIONS: All decorations must comply with local health and safety codes, and must be approved by Parkers' Lighthouse for quality, content, placement, and method of fastening. Any of the above not approved by Parkers' Lighthouse may be removed and any damages caused to the facility will be charged to the individual. Confetti, glitter, flower petals are prohibited.

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

PARKING: Self-parking is located in Shoreline Village and is monitored and managed by Shoreline Village and United Valet Parking, Inc. The first 2 hours is \$2.00 with a validation. Every 20-minutes or fraction thereafter, the parking rate is charged at \$2.00. A 6-hour "All Day" parking validation stamp is available for purchase, should you decide to host self-parking for your guests. Arrangements must be made no later than two (2) weeks prior to the function. NOTE: Parking stamps do not guarantee a parking space. Parking Stamps do not apply towards valet parking.

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

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



Hors d'Oeuvres Menu

AVAILABLE STATIONARY OR TRAY PASSED

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

- Shrimp Cocktail** \$9
Traditional Accompaniments
- Smoked Salmon Pate on a Chip** \$7
Pickled Shallot, Dill
- Bruschetta** \$5
Tomato, Garlic, Basil & Garlic Crostini
- Stuffed Mushrooms** \$5
*Artichoke, Spinach,
Garlic, Parmesan & Fontina, Bread*

- Crab Stuffed Mushrooms** \$8
Parsley, Lemon, Parmesan
- Crispy Brussels Sprouts** \$5
Lemon, Chili, Mint & Parmesan
- Parkers' Garlic Cheese Bread** \$7
Ciabatta, Fresh Herbs, Scallions
- Crab Cheese Bread** \$10
*Ciabatta, Lump Crab, Fresh Herbs,
Lemon, Scallions*

- Meatballs** \$8
*House-made Barbeque or
Marinara, Basil & Parmesan*
- Beef Tenderloin Sliders** \$12
Arugula, Fontina, Onion Jam, Truffle Aioli
- Chicken, Beef or Shrimp Skewers** \$8
Peanut Sauce, Ginger Soy Glaze or Korean BBQ
- Lobster or Chicken Taquitos** \$10/\$7
Salsa Verde, Lime Cream

STATIONARY ITEMS ONLY

- Fried Calamari** \$10
Remoulade Sauce

- Buffalo Wings** \$9
Blue Cheese Dressing

- Mini Lump Crab Cakes** \$12
Remoulade Sauce

RECEPTION PARTY PLATTERS

- Fresh Fruit Display** \$5
Grapes, Melon, Pineapple, Berries
- Hummus & Vegetable Crudite** \$6
*Cucumber, Cherry Tomato, Red Bell Peppers, Carrot, Celery, Radish
Ranch & Blue Cheese Dip*
- Smoked Salmon** \$10
*Capers, Red Onion, Tomatoes, Chopped Hard Boiled Egg
Rye Crostini & Crackers*

- Domestic & Imported Cheese** \$7
*Cheddar, Chevre Goat Cheese, Smoked Gouda, Parmesan
Seasonal Fruit Chutney, Roasted Nuts, Bread & Crackers*

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

- Fresh Mozzarella & Tomato Caprese** \$8
Balsamic Reduction, Basil, Extra Virgin Olive Oil

SEAFOOD DISPLAY

Displayed on ice with lemon, cocktail sauce, horseradish, champagne mignonette.
\$ 22 per guest

Shrimp Cocktail

Red King Crab

Oysters on the Half Shell

HOUSEMADE MINI DESSERTS

Select 3. \$7 per guest.

New York Style Cheesecake

Crème Brulee Tart

Key Lime 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.

ROASTED BEEF TENDERLOIN - \$27 per guest

PRIME RIB - \$25 per guest

ROASTED BREAST OF TURKEY - \$18 per guest

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

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

Black Truffle-add \$18 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,
Gala Apples, Crispy Bacon, Sliced Tomato, Avocado, Caramelized Onion Jam, Mustard

Black Truffle-add \$18 per guest

Chicken - add \$3 per guest

Chicken & Shrimp - add \$5 per guest

Chicken & Lobster- add \$9 per guest

TACO STATION - \$15 per guest

Includes: Chicken Tinga, Carne Asada And Carnitas

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 | Bud Light, Coors Light, Corona, Sam Adams, Lagunitas IPA

\$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)

<i>Vodka</i>	Titos/ Absolut	<i>Rum</i>	Captain Morgan/ Bacardi
<i>Whiskey</i>	Jack Daniel's	<i>Tequila</i>	Cazadores Reposado
<i>Gin</i>	Tanqueray	<i>Bourbon</i>	Maker's Mark
<i>Scotch</i>	Glenlivet 12	<i>Liqueurs</i>	Kahlua/ Baileys
<i>Beers</i>	Bud Light, Coors Light, Corona, Sam Adams, Lagunitas IPA		

\$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)

<i>Vodka</i>	Ketel One/ Belvedere	<i>Rum</i>	Captain Morgan/ Bacardi
<i>Whiskey</i>	Gentleman Jack	<i>Tequila</i>	Avion Silver
<i>Gin</i>	Tanqueray 10	<i>Bourbon</i>	Hudson
<i>Scotch</i>	Glenlivet 12	<i>Liqueurs</i>	Kahlua/ Baileys
<i>Beers</i>	Coors Light, Corona, Firestone 805 Blonde, Michelob Ultra, Abita Amber Lager, Stone Delicious IPA, Lost Coast Downtown Brown		
<i>Wines</i>	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 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
\$25.00 per guest

Mimosa Bar

Juices: Cranberry, White Cranberry, Orange, Grapefruit 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	\$7-\$13	\$9-\$15	\$12-\$18	\$17-\$25
Vodka	House Absolut	Absolut Belvedere Grey Goose Titos	Absolut Belvedere Grey Goose Ketel One Titos	Absolut Belvedere Chopin Grey Goose Ketel One Titos
Bourbon Whiskey Scotch	Makers Mark Jack Daniels Glenlivet 12 Buffalo Trace	Dewars Elijah Craig Gentleman Jack Jack Daniels Glenlivet 12 Makers Mark	Dewars Elijah Craig Gentlemen Jack Hudson Jack Daniels Glenlivet 12 Makers Mark	Dewars Elijah Craig Gentlemen Jack Hudson Jack Daniels Johnny Walker Black Glenlivet 12 Makers Mark
Rum	Bacardi Captain Morgan	Bacardi Captain Morgan	Bacardi Captain Morgan Myers's	Bacardi Captain Morgan Myers's
Gin	Bombay Tanqueray	Bombay Bombay Sapphire Tanqueray	Bombay Bombay Sapphire Tanqueray Tanqueray 10	Bombay Bombay Sapphire Botanist Tanqueray Tanqueray 10
Tequila	Avion Blanco Cazadores Reposado	Avion Blanco Don Julio Blanco Cazadores Reposado	Avion Blanco Don Julio Blanco Cazadores Reposado Patron	Avion Blanco Don Julio Blanco Cazadores Reposado Patron
PLH Wine	Ruffino Pinot Grigio Hess Shirltail Chardonnay J Pinot Noir Drumheller Cabernet Sauvignon	Bianchi 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 Migration Chardonnay Cloudy Bay Pinot Noir Martin Ray Cabernet Sauvignon	Scarpetta Pinot Grigio Migration Chardonnay Synthesis Pinot Noir Freemark Abbey Merlot Mount Veeder Cabernet Sauvignon	Scarpetta Pinot Grigio Migration Chardonnay Cloudy Bay Pinot Noir Freemark Abbey Merlot Mount Veeder Cabernet Sauvignon
Beer	All Draft Coors Light Bud Light Corona Firestone 805 Lagunitas IPA Sam Adams Stone Delicious IPA	All Draft Coors Light Bud Light Corona Firestone 805 Guinness Lagunitas IPA Lost Coast Downtown Brown Sam Adams Stone Delicious IPA	All Draft Coors Light Bud Light Corona Firestone 805 Guinness Kona Longboard Lagunitas IPA Lost Coast Downtown Brown Sam Adams Stone Delicious IPA	All Draft Coors Light Bud Light Corona Firestone 805 Guinness Kona Longboard Lagunitas IPA Lost Coast Downtown Brown Sam Adams Stone Delicious IPA



Breakfast and Brunch Buffets

CALIFORNIA CONTINENTAL BREAKFAST

\$25 per guest

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

Assorted Breads & Pastries
with Whipped Butter & Preserves

Fresh Fruit, Organic Yogurt, Granola

Sour Dough Avocado Toast-
Extra Virgin Olive Oil, Red Chili Flake

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. and is open for a total of 90 minutes.
A minimum of 25 guests is required. Brunch buffet includes coffee, tea, juice and soft drinks.

BREAKFAST

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

Scrambled Eggs
Yukon Gold Breakfast Potatoes
Assorted Pastries & Preserves

SALAD

Tomato & Fresh Mozzarella Platter
Balsamic, Basil, Olive Oil

Field Greens Salad
Tomato, Cucumber, Radish, Balsamic Vinaigrette

ENTREES & SIDES

Mesquite Grilled Atlantic Salmon
Parsley Vinaigrette, Lemon Butter Sauce

Chicken Piccata
Lightly Floured Boneless Breast, Capers, Garlic, White Wine Pan Jys

Cavatappi Pasta Genovese
Pesto, Spinach, Parmesan, Tomato

Grilled Asparagus
Fresh Herbs & Lemon

ADDITIONAL MENU ITEMS

CHILLED SEAFOOD

Shrimp Cocktail
\$9 per guest

Smoked Salmon Platter
\$9 per guest

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

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

ROAST BEEF TENDERLOIN \$11 per guest
Horseradish Sauce

MINIATURE DESSERTS \$6 per guest
Crème Brulee, New York Style Cheesecake, Fruit Tart, Key Lime Tart

OMELETTE STATION

\$10 per guest

Available from 10:00 a.m. to 12:00 p.m. and is open for a total of 90 minutes. A chef attendant fee of \$150.00 will apply to all stations.
A minimum of 25 guests is required. Must be purchased with one of the above packages.

CHOOSE 8 ITEMS

Red Bell Pepper
Diced Tomatoes
Spinach

Avocado
Mushrooms
Asparagus

Green Onions
Diced Ham
Chopped Bacon

Parmesan Cheese
Cheddar Cheese
Pepperjack Cheese

Shrimp -\$5 per guest

Carne Asada - \$7 per guest

Crabmeat 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 Platter
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 Salmon
Lemon Butter Sauce, Minced Chives

Chicken Piccata
Lightly Floured Chicken Breast, Capers, Garlic, White Wine-Pan Jus

Shrimp & Cavatappi Genovese
Pesto, Spinach, Parmesan, Fresh 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 Platter
Crispy Calamari

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 Salmon
Lemon Butter Sauce, Minced Chives

Shrimp & Cavatappi Genovese
Pesto, Spinach, Parmesan, Fresh Tomato

Chicken Piccata
Lightly Floured Chicken Breast, Capers, Garlic, White Wine-Pan Jus

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 \$5 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 & Crudite

Crispy Brussels Sprouts *Mint, Chili, Parmesan*

Parkers Garlic Cheese Bread

Fried Calamari

SALAD

Select 1

Mixed Green Salad
Balsamic Vinaigrette

Mediterranean Salad
Red Wine Vinaigrette

Classic Caesar Salad

ENTRÉE

Select 2

Grilled Day Boat Catch
Grilled Pineapple-Poblano Salsa

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

Mesquite Grilled Salmon
Lemon Butter Sauce, Minced Chives

Yucatan Roasted Chicken
Guajillo Chimichurri

Shrimp & Cavatappi Genovese
Spinach, Pesto, Parmesan, Fresh Tomato

Hanger Steak
Guajillo Chimichurri

SIDES

Select 3

Seasonal Vegetables
Roasted Fingerling Potatoes
Mashed Potatoes

Grilled Asparagus
Mac & Cheese
Sautéed Garlic 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 & Crudite

Crispy Brussels Sprouts *Mint, Chili, Parmesan*

Parkers Garlic Cheese Bread
Fried Calamari

SALAD

Select 1

Strawberry Field 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

ENTRÉE (Select 2)

Mesquite Grilled Salmon
Lemon Butter Sauce, Minced Chives

Shrimp & Scallop Brochette
Lemon Butter Sauce & Parsley Vinaigrette

Filet Mignon Medallions
Cognac Crème

Grilled Day Boat Catch
Grilled Pineapple-Poblano Salsa

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

Peppered New Strip Roast
Mushroom Jus

Yucatan Roasted Chicken
Guajillo Chimichurri

☞ **Additional Entrée Option - add \$10 per guest** ☜

SIDES

Select 3

Seasonal Vegetables
Roasted Fingerling Potatoes
Mashed Potatoes

Grilled Asparagus
Mac & Cheese
Cavatappi Genovese

HOUSEMADE MINI DESSERT TRIO

Chocolate Layer 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

Kid's Crudité-
\$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 - \$39 per guest

Appetizer & Entrée or **Entrée & Dessert**

APPETIZER

Pre-Select 1

Cream of Tomato Basil Soup

Parmesan Croutons

Mixed Green Salad

Balsamic Vinaigrette

Classic Caesar Salad

Classic Caesar Dressing, Roasted Garlic Croutons, Shaved Parmesan

ENTREE

Pre-Select 3

Mesquite Grilled Salmon

Lemon Butter, Asparagus, Roasted Fingerling Potatoes, Minced Chives

Shrimp & Cavatappi Pasta Genovese

Pesto, Spinach, Fresh Tomatoes, Parmesan

Chicken Piccata

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

Stir Fry Vegetables

Ginger Soy Glaze, Sticky Rice, Sesame Seeds

Add: *Chicken Breast, Grilled Salmon or Mesquite Gulf Shrimp*

Mediterranean Salad

Romaine, Crumbled Feta, Tomatoes, Red Onion, Kalamata Olives, Carrot, Red Wine Vinaigrette

Add: *Chicken Breast, Grilled Salmon or Mesquite Gulf Shrimp*

DESSERT

Pre-Select 1

New York Style Cheesecake

Raspberry Coulis

Crème Brûlée

Fresh Berries



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

Cream of Tomato Basil Soup
Parmesan Croutons

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

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

ENTRÉE

Pre Select 3

Mesquite Grilled Salmon
Lemon Butter, Asparagus, Roasted Fingerling Potatoes, Minced Chives

Shrimp & Cavatappi Pasta Genovese
Pesto, Spinach, Fresh Tomatoes, Parmesan

Chicken Piccata
Boneless Breast, Capers, Garlic, Lemon Butter Sauce, Mashed Potatoes, Asparagus

Stir Fry Vegetables
Ginger Soy Glaze, Sticky Rice, Sesame Seeds
Add: *Chicken Breast, Grilled Salmon or Mesquite Gulf Shrimp*

Hanger Steak
Guajillo Chimichurri, Mashed Potatoes, Seasonal Vegetables

Mediterranean Salad
Romaine, Crumbled Feta, Tomatoes, Red Onion, Kalamata Olives, Carrot, Red Wine Vinaigrette
Add: *Chicken Breast, Grilled Salmon or Mesquite Gulf Shrimp*

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



Additional Entrée Option

add \$5 per guest

DESSERT

Pre Select 1

New York Style Cheesecake
Raspberry Coulis

Crème Brulee
Fresh Berries



Substitute one of the desserts for:

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

Cream of Tomato Basil Soup
Parmesan Croutons

SALAD

Pre Select 1

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

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

Caesar Salad
*Classic Caesar Dressing, Roasted Garlic Croutons,
Shaved Parmesan*

ENTRÉE

Pre Select 3

Mesquite Grilled Salmon
Lemon Butter, Asparagus, Roasted Fingerling Potatoes, Minced Chives

Hanger Steak
Guajillo Chimichurri, Mashed Potatoes, Seasonal Vegetables

Shrimp & Cavatappi Pasta Genovese
Pesto, Spinach, Fresh Tomatoes, Parmesan

Mediterranean Salad
*Romaine, Crumbled Feta, Tomatoes, Red Onion, Kalamata Olives,
Carrot, Red Wine Vinaigrette*
Add: Chicken Breast, Grilled Salmon or Mesquite Gulf Shrimp

Chicken Piccata
*Lightly Floured Boneless Breast, Capers, Garlic, Lemon Butter Sauce,
Mashed Potatoes Asparagus*

Stir Fry Vegetables
Ginger Soy Glaze, Sticky Rice, Sesame Seeds
Add: Chicken Breast, Grilled Salmon or Mesquite Gulf Shrimp

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



Additional Entrée Option
add \$5 per guest

Enhance your Entree Options with:

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



Substitute one of the desserts for:

Warm Butter Cake *Strawberry Puree, Streusel Crumble, Vanilla Ice Cream*
add \$5.00 upcharge 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
*Romaine, Goat Milk Feta, Tomatoes, Chickpeas, Kalamata Olives,
Shredded Carrots, Sliced Red Onions, Cucumbers, Red Wine Vinaigrette*

Clam Chowder
New England Style, Herb Crackers

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

ENTREE

Pre-Select 3

Grilled Day Boat Catch
Roasted Fingerling Potatoes, Spinach, Artichoke, Roasted Red Onions

Mesquite Grilled Salmon
Lemon Butter, Asparagus, Roasted Fingerling Potatoes, Parsley Vinaigrette

Miso Glazed Chilean Sea Bass
Sticky Rice, Vegetable Stir Fry

Shrimp, Scallop & Cavatappi Pasta Genovese
Pesto, Spinach, Fresh Tomato, Parmesan

Chicken Piccata
Capers, Garlic, Lemon Butter Pan Jus, Mashed Potatoes, Asparagus

Hanger Steak
Guajillo Chimichurri, Poblano Creamed Corn, Cotija, Mashed Potatoes

DESSERT

Pre-Select 1

New York Style Cheesecake
Raspberry Coulis

Crème Brulee
Fresh Berries



Substitute one of the above desserts for:

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



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

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

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

ENTRÉE

Pre Select 3

Mesquite Grilled Shrimp & Scallop Skewers
Parsley Vinaigrette, Asparagus, Roasted Onions & Fingerling Potatoes

Miso Glazed Chilean Sea Bass
Sticky Rice, Vegetable Stir Fry

Mesquite Grilled Salmon
Lemon Butter, Asparagus, Roasted Fingerling Potatoes, Parsley Vinaigrette

Shrimp, Scallop & Cavatappi Pasta Genovese
Pesto, Spinach, Fresh Tomato, Parmesan

Chicken Piccata
Capers, Garlic, Lemon Butter Pan Jus, Mashed Potatoes, Asparagus

Yucatan Roasted Chicken
Guajillo Chimichurri, Poblano Creamed Corn, Cotija, Mashed Potatoes

Hanger Steak
Guajillo Chimichurri, Mashed Potatoes, Seasonal Vegetables



Enhance your Entree Options with:

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

Jumbo Lump Crab Cakes
Grain Mustard Beurre Blanc, Asparagus, 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, Mashed Potatoes
add \$15.00 per guest

DESSERT

Pre-Select 1

New York Style Cheesecake
Raspberry Coulis

Crème Brulee
Fresh Berries



Substitute one of the above desserts for:

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



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: ☞

Lobster Bisque *Sherry Cream, Fresh Lobster*
add \$2.00 per guest

SALAD

Pre -Select 2

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*

Strawberry Field Salad

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

ENTRÉE

Pre -Select 3

Mesquite Grilled Shrimp & Scallop Skewer

Parsley Vinaigrette, Asparagus, Roasted Onions & Fingerling Potatoes

Chicken Scallopine

*Roasted Maitake Mushroom Jus, Spinach, Truffle Mashed Potatoes,
White Wine Chicken Jus*

Miso Glazed Chilean Sea Bass

Sticky Rice, Vegetable Stir Fry, Sesame Seeds

Yucatan Roasted ½ Chicken

Guajillo Chimichurri, Poblano Creamed Corn, Cotija, Mashed Potatoes

Mesquite Grilled Salmon

Crab Hollandaise, Asparagus, Chive Mashed Potatoes

Seafood Linguini

*Fresh Egg Pasta, Gulf Shrimp, Seas Scallops, Manila Clams, Basil Pesto,
Garlic Butter, Fresh Tomato*

Filet Mignon 7 oz.

Yukon Gold Mashed Potatoes, Seasonal Vegetables, Béarnaise Sauce

☞

Additional Entrée Option - add \$5 per guest

Enhance your Entree Options with:

Twin Lobster Tails

*Sauce Americaine, Oven 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, Mashed Potatoes
add \$10.00 per guest

Surf & Turf

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

DESSERT

Pre -Select 1

New York Style Cheesecake

Raspberry Coulis

Crème Brulee

Fresh Berries

Warm Chocolate Brownie Custard

Banana-Rum Caramel, Vanilla Ice Cream, Chocolate Sauce

☞

Substitute one of the desserts for:

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

Groups 50+ must limit to 1 option

Lobster Bisque
Sherry Cream, Fresh Lobster

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

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

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

ENTRÉE

Pre -Select 3

Chicken Scallopine
Roasted Maitake Mushroom Jus, Spinach, Truffle Mashed Potatoes, White Wine Chicken Jus

Atlantic Salmon
Buttered Leeks & Peas, Red Wine Reduction

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 Red King Crab Bearnaise
\$11.00 per guest

Enhance your Entree Options with:

Twin Lobster Tails
Sauce Americaine, Oven 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, Mashed Potatoes
add \$10.00 per guest

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

FAMILY STYLE SIDES

Pre -Select 3

Potato Gratin *Parmesan, Fontina, Cream*
Yukon Gold Mashed Potatoes
Mac & Cheese Mornay Sauce

Brussels Sprouts *Smoked Bacon, Gorgonzola*
Oven Roasted Mushrooms *Shallots & Thyme*
Grilled Asparagus

DESSERT

New York Style Cheesecake *Raspberry Coulis*

Warm Chocolate Brownie Custard
Banana-Rum Caramel, Vanilla Ice Cream, Chocolate Sauce



Substitute one of the desserts for:

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

Make either of the above menus a four course dinner 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 King Crab per guest.
Classic 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 *Laura Chenel Goat Cheese, Serrano Vinegar, Roasted Marcona Almonds, Watermelon, Balsamic Reduction, Petite Basil*

ENTRÉE

Pre Select 4

Atlantic Salmon

Buttered Leeks & Peas, Red Wine Reduction

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 Scallopine

Roasted Maitake Mushroom Jus, Spinach, Truffle Mashed Potatoes, White Wine Chicken Jus

10 oz. Filet Mignon*

Peppercorn 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 Red King Crab Bearnaise

\$11.00 per guest

FAMILY STYLE SIDES

Pre Select 4

Yukon Gold Mashed Potatoes

*Potato Gratin *Parmesan, Fontina, Cream**

*Brussels Sprouts *Smoked Bacon, Gorgonzola**

Grilled Asparagus *Lemon & Parsley*

*Oven Roasted Mushrooms *Shallots & Thyme**

*Lobster Mac & Cheese *Mornay Sauce, Lobster Tail & Claw Meat**

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

Warm Butter Cake

Strawberry Puree, Streusel Crumble, Vanilla Ice Cream