
PRIVATE BANQUET FACILITY

Parkers' Restaurant & Bar is located in the Chicago Suburb of Downers Grove, just south of the Highland Avenue exit of Interstate 88. We have private banquet rooms which can accommodate up to 50 guests or 100 guests for cocktail and/or hors d'oeuvres parties.

Parkers' Restaurant & Bar offers contemporary, upscale dining, using only the freshest fish and seafood ingredients available, served to you by a professional staff. We offer several options to accommodate your needs, which are outlined in this brochure.

DIRECTIONS FROM CHICAGO:

Traveling west on I-290, exit to I-88 west, 3-4 miles past toll, exit Highland Avenue, turn left. We are on the northwest corner of Highland and 31st Street.

DIRECTIONS FROM O'HARE AIRPORT:

Exiting airport, take I-294 south to I-88 west, 3-4 miles past toll, exit Highland Avenue, turn left. We are on the northwest corner of Highland and 31st Street.

DIRECTIONS FROM MIDWAY AIRPORT:

Exit airport to northbound Cicero Avenue. Take I-55 west to LaGrange Road North. Turn left on 31st Street, travel approximately 15 minutes to Highland Avenue. We are on the northwest corner of Highland and 31st Street.

Parkers' Restaurant & Bar is able to accommodate meetings, receptions and private parties. For a small dinner party, holiday event, wedding rehearsal or cocktail party, please contact us at (630) 960-5700. www.parkersamerican.com

PARKERS' RESTAURANT & BAR • 1000 31ST STREET • DOWNERS GROVE, IL 60515 • (630) 960-5700 • FAX: (630) 960-0491

GENERAL INFORMATION

RESERVATIONS AND DEPOSITS

We request a minimum deposit of \$200.00 in order for us to pursue proper planning for all details, including menus, table arrangements, rentals, etc. Reservations for private banquet rooms will be confirmed once a deposit has been received. In the event of cancellation, the deposit may be used to secure an alternate date 10 days prior to your function. A room rental charge of \$150-\$400, depending upon the size of the room required, will be added to your total function cost.

MENUS

Parkers' Restaurant & Bar is committed to serving the freshest available products from the farmer and the fisherman. Please inform us regarding any dietary restrictions; menus are available upon request to accommodate vegetarians, gluten-free and dairy-free diets. To ensure the success of your party, all menus must be determined five business days in advance. Prices are subject to the availability of our products and cannot be guaranteed more than 30 days prior to the event.

BEVERAGES

Wine, beer, liquor and non-alcoholic beverages must be purchased through Parkers' Restaurant & Bar. Beverages can only be dispensed by our staff to the guests.

GUEST COUNT

The final, guaranteed number of guests needs to be specified three business days prior to your event. You will be billed based on your final guaranteed number of guests.

BILLING

All balances are due upon completion of your event. Your deposit will be deducted from all final bills. All major credit cards and pre-approved company checks are accepted. No personal checks for final payment, please.

BREAKFAST BUFFETS

20 Person Minimum for Buffets

CONTINENTAL BREAKFAST

Assorted Breakfast Breads

Fruit Juices: Orange, Tomato and Cranberry

La Colombe Parkers' House Blend Coffee and Harney & Sons Teas (Regular and Decaf)

15.00 per person

HIGH TIDE BUFFET

Applewood Smoked Bacon

Oven Roasted Tomato, Goat Cheese and Herb Frittata

Southwestern Style Yukon Potato and Poblano Hash

Assorted Breakfast Breads

Fresh Fruit Parfait with Granola and Vanilla Honey Yogurt

Fruit Juices: Orange, Tomato and Cranberry

La Colombe Parkers' House Blend Coffee and Harney & Sons Teas (Regular and Decaf)

24.00 per person

HORS D'OEUVRES

Prices are per dozen

FROM THE FISHERMAN

FRESH FISH WONTONS 42.00

Pico de Gallo, Lime Cream and Avocado

FRESHLY SHUCKED QUALITY ASSURED COLD WATER OYSTERS 30.00

Cucumber Mignonette, Horseradish
and Cocktail Sauces

OYSTERS ROCKEFELLER 48.00

Creamy Spinach, Parmesan and Swiss Cheese

CHILLED COLOSSAL GULF SHRIMP 39.00

Spicy Cocktail Sauce

CHARCOAL GRILLED GULF SHRIMP AND BRIE 36.00

Spicy Potato Chip, Port Reduction

BBQ SPICED SCALLOPS 48.00

Wrapped with Smoked Bacon

MINI LUMP CRAB CAKES 42.00

Lemon Garlic Aioli

LUMP CRAB CALIFORNIA ROLLS 42.00

Avocado and Citrus Sesame Dipping Sauce

SPICY TUNA ROLLS (UPON AVAILABILITY) 38.00

Sambal Mayonnaise

VEGETABLE ROLLS 28.00

Cucumber, Avocado and Sweet Rice Wine Vinaigrette

CRISPY FOLEY CALAMARI (SERVES 2-3 GUESTS) 14.00

Lightly Breaded in Garlic Parmesan Flour,
Lemon Gremolata and Cocktail Sauce

FROM THE FARMER

RUSTIC TOMATO BRUSCHETTA 15.00

Charcoal Grilled Garlic Crostini, Extra Virgin
Olive Oil and Laura Chenel Goat Cheese

BEEF TENDERLOIN CARPACCIO 48.00

Truffle Oil and Arugula Pesto on
Rosemary Focaccia

CHICKEN SPRING ROLLS 30.00

Sweet Chili Sauce

WHITE MEAT CHICKEN SATAYS 34.00

Spicy Miso Glaze

CHARCOAL GRILLED LAMB CHOPS 58.00

Mint-Basil Syrup

CERTIFIED BLACK ANGUS MINI BURGERS 42.00

Tillamook Cheddar, Chipotle Mayonnaise

MINI PORTOBELLO BURGERS 36.00

Buffalo Mozzarella, Caramelized Garlic
Balsamic Mayonnaise

POLENTA FRIES 12.00

Harissa Mayonnaise

BROCHETTES 16.00

Shishito Peppers, Korean BBQ Sauce

ADD CHICKEN 5.00

ADD BEEF 12.00

HORS D'OEUVRES

RECEPTION PARTY PLATTERS

FRESH FRUIT DISPLAY

Small serves 25 people **50.00**

Large serves 50 people **85.00**

DOMESTIC AND IMPORTED CHEESE DISPLAY

Small serves 25 people **50.00**

Large serves 50 people **100.00**

SEASONAL VEGETABLE CRUDITÉ WITH RANCH OR BLUE CHEESE DIP

Small serves 25 people **50.00**

Large serves 50 people **75.00**

CARVERY

50.00 Carving Fee

Grilled Beef Tenderloin **220.00**

Roasted Turkey Breast **90.00**

Whole Side Wood-Roasted Salmon **135.00**

"ON THE ROCKS"

Chilled Maine Lobster, Red King Crab, Cold Water Oysters and Shrimp Cocktail,
with Horseradish, Tabasco, Lemon and Cocktail Sauce

Small (2-4 persons) **Market Price**

Large (4-8 persons) **Market Price**

HORS D'OEUVRES

WOOD OVEN COOKED (Authentic VPN Certified)

Associazione Verace Pizza Napoletana

We use only imported Italian "00" Flour, Extra Virgin Olive Oil, Cheeses and San Marzano Tomatoes to maintain the VPN standards.

MARGHERITA PIZZA 12.00

Buffalo Mozzarella, San Marzano Tomatoes,
Basil, Extra Virgin Olive Oil

DI PARMA 16.00

Arugula, Prosciutto, Grape Tomatoes, Buffalo Mozzarella, Gran Cru Cheese,
San Marzano Tomatoes, Basil, Extra Virgin Olive Oil

SHRIMP SCAMPI 15.00

Mozzarella, Roasted Garlic, Basil, San Marzano Tomatoes,
Extra Virgin Olive Oil

SALSICCIA 13.00

Italian Sausage, Sweet Peppers, Onions, San Marzano Tomato, Mozzarella
Parmigiano-Reggiano, Extra Virgin Olive Oil

ORTOLANO 12.00

Buffalo Mozzarella, San Marzano Tomatoes, Basil,
Extra Virgin Olive Oil, Rosemary Grilled Zucchini,
Eggplant, Red Pepper and Mushroom

NAPOLI SALAME & SALSICCIA 14.00

Roasted Garlic, Wild Mushrooms, Buffalo Mozzarella and San Marzano Tomatoes

PISTACHIO E FONTINA 15.00

Mortadella, Pistachios, Roasted Cauliflower, Brussels Sprouts, Fontina

LUNCH BANQUET

*Lunch includes Bread Service, Soup or Salad, Main Course, Dessert, and Non-Alcoholic Beverage (Iced Tea, Soda or Coffee).
Vegetarian, Dairy-Free and Gluten-Free Menus available upon request.*

SOUP OR SALAD COURSE

Please select ONE from the following:

Soup of the Day

Manila Clam Chowder
(additional 2.00 per person)

Shrimp & Lobster Bisque
(additional 5.00 per person)

Classic Caesar Salad

Hearts of Romaine, Charcoal Grilled Croutons,
Shaved Parmigiano-Reggiano

Mesclun Greens Salad

Tomato, Cucumber and Mustard Vinaigrette

MAIN COURSES

Please select THREE from the following:

ALSATIAN SALAD 20.00

Mixed Greens, Blue Cheese, Sautéed Apples,
Candied Walnuts, Apple Cider Vinaigrette

ADD COLEMAN'S GRILLED CHICKEN BREAST 5.00
ADD ORGANICALLY MANAGED GRILLED SALMON 9.00

CHOPPED SALAD 20.00

Applewood Smoked Bacon, Tomatoes, Onion,
Haricots Verts, Avocado, Sweet & Spicy Vinaigrette

ADD GULF SHRIMP 6.00
ADD COLEMAN'S GRILLED CHICKEN BREAST 5.00

REGAL SPRINGS TILAPIA 23.00

ORGANICALLY MANAGED SALMON 29.00

LAKE SUPERIOR WHITEFISH 27.00

GULF SHRIMP 24.00

We Offer All of Our Seafood Choices "Simply Prepared"

Charcoal Grilled with Seasonal Vegetable,
Sun-Dried Tomatoes, Whipped Potatoes,
Extra Virgin Olive Oil
and Lemon

MACARONI AND CHEESE 16.00

Cavatappi Pasta, Smoked Gouda,
Applewood Smoked Bacon and Asparagus

ADD STEAMED LOBSTER TAIL 20.00
ADD COLEMAN'S GRILLED CHICKEN BREAST 5.00

BAKED JUMBO LUMP CRAB CAKE "LOUIE" SALAD 29.00

Iceberg Lettuce, Applewood Smoked Bacon,
Roasted Corn, Egg, Avocado, Tomato,
Heart of Palm, Cucumber, 1001 Island Dressing

CAESAR SALAD 18.00

Hearts of Romaine, Wood Grilled Croutons,
Shaved Parmigiano-Reggiano

ADD COLEMAN'S GRILLED CHICKEN BREAST 5.00
ADD CRISPY CALAMARI 7.00
ADD ORGANICALLY MANAGED GRILLED SALMON 9.00
ADD GRILLED GULF SHRIMP 6.00

VEGETARIAN TASTING 24.00

Chef's Preparation Inspired with Local and
Seasonal Vegetables

HERB ROASTED COLEMAN'S CHICKEN BREAST 26.00

Applewood Smoked Bacon, Crispy Onions,
Wild Mushroom Bordelaise Sauce,
Whipped Potatoes

SLOW ROASTED BONELESS BEEF SHORTRIB 28.00

Seasonal Vegetables, Whipped Potatoes
and Red Wine Sauce

Main Courses continued on next page

LUNCHEON BANQUET

SANDWICHES AND WRAPS

Served with French Fries

GRILLED HONEY MUSTARD COLEMAN'S CHICKEN BREAST SANDWICH 23.00

Applewood Smoked Bacon, Lettuce, Tomato, Red Onion,
Monterey Jack, Grilled Stirato Roll

SMOKED TURKEY CLUB 23.00

Applewood Smoked Bacon, Hellmann's Mayonnaise,
Lettuce, Tomato and Toasted Nine Grain Bread

CHARCOAL GRILLED TURKEY BURGER 22.00

Avocado, Monterey Jack, Honey Mustard Sauce,
Lettuce, Tomato, Pickle and Toasted Challah Bun

SPICY BUFFALO TILAPIA WRAP 22.00

Guacamole, Lettuce, Tomato, Ranch Dressing
and Spinach Tortilla

DESSERT SELECTIONS

Please select ONE from the following:

BITTERSWEET CHOCOLATE FLOURLESS CAKE

Mocha Mousse, In-House Made Toffee

CARAMEL BUDINO

Italian Style Custard, Salted Caramel,
Chocolate Cookie Crumbles

SORBET TERRINE

Fresh Fruit, Seasonal Soup, Lemon Tuile

KEY LIME TART

With Raspberry Sauce and Italian Meringue

IN-HOUSE MADE BROWNIE A LA MODE

Chocolate and Caramel Sauce with Vanilla Ice Cream

TOFFEE CRÈME BRÛLÉE

In House-Made Toffee

SELECTION OF MINI DESSERTS

(additional 7.00 per person)

LUNCH BUFFET

Buffets include one soft drink, coffee or iced tea.

Minimum of 20 guests is required for all buffets. Minimum of 35 people to open before 4:00 p.m. on Saturday and Sunday.

Vegetarian items may be added to any buffet.

THE PARKER BUFFET

Bread Service

Spicy House-Made Potato Chips

Charcoal Grilled Tilapia with White Wine Sauce

Macaroni and Cheese with Cavatappi Pasta, Smoked Gouda and Asparagus

Seasonal Vegetables tossed with Whole Butter and Herbs

Choice of:

Alsation Grilled Chicken Breast Salad with Mixed Greens, Candied Walnuts,
Blue Cheese, Sauteed Apples and Apple Cider Vinaigrette

Or

Grilled Chicken Breast Caesar with Hearts of Romaine, Charcoal Grilled Croutons,
Shaved Parmigiano-Reggiano

Assorted Cookies

25.00 per person

THE HIGHLAND BUFFET

Bread Service

Spicy House-Made Potato Chips

Soup of the Day, Caesar Salad

Fish, Beef, Chicken and Portobello Mushroom Tacos

Certified Black Angus Mini Sliders with Tillamook Cheddar and Chipotle Mayonnaise

Baby Iceberg Wedge Salads with Bacon, Blue Cheese, Tomato, Onions and Ranch Dressing

Seasonal Fresh Fruit

Selection of Mini Desserts

29.00 per person

DINNER BANQUET

*Dinner includes Bread Service, Soup or Salad, Main Course, Dessert, and Non-Alcoholic Beverage (Iced Tea, Soda or Coffee).
Vegetarian, Dairy-Free and Gluten-Free Menus available upon request.*

SOUP OR SALAD COURSE

Please select ONE from the following:

Manila Clam Chowder
(additional 2.00 per person)

Shrimp & Lobster Bisque
(additional 5.00 per person)

Soup of the Day

Classic Caesar Salad

Hearts of Romaine, Charcoal Grilled Croutons,
Shaved Parmigiano-Reggiano

Mesclun Greens Salad

Tomato, Cucumber and Mustard Vinaigrette

MAIN COURSES

Please select THREE from the following:

FROM THE FISHERMAN

REGAL SPRINGS TILAPIA 38.00
ORGANICALLY MANAGED SALMON 44.00
LAKE SUPERIOR WHITEFISH 38.00
GULF SHRIMP 36.00
SEA SCALLOPS 42.00

SEASONAL FISH *Upon Request*

We Offer All of Our Seafood Choices "Simply Prepared"
Charcoal Grilled with Seasonal Vegetable,
Sun-Dried Tomatoes, Whipped Potatoes,
Extra Virgin Olive Oil and Lemon

CEDAR PLANK ROASTED ORGANICALLY MANAGED SALMON 44.00
Whipped Potatoes, Garlic Sautéed Spinach
and Lemon White Wine Butter Sauce

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH 34.00
Whipped Potatoes, Garlic Sautéed Spinach
and Lemon Butter Sauce

GULF OF MAINE SEA SCALLOP "PICCATO" 42.00
Garlic Sautéed Spinach and
Lemon Caper Butter Sauce

JUMBO LUMP CRAB CAKES 42.00
Mesclun Greens, Lemon-Garlic Aioli
and Mango Sambal

BOUILLABAISSÉ 41.00
Jonah Crab, Scallops, Calamari, Manila Clams,
Mussels, Shrimp and Fin Fish,
Saffron Tomato Broth and Classic Rouille

FROM THE FARMER

HERB ROASTED COLEMAN'S DOUBLE CHICKEN BREAST 36.00
Applewood Smoked Bacon, Crispy Onions,
Wild Mushroom Bordelaise Sauce, Roasted Potatoes

CHARCOAL GRILLED PORK CHOP 40.00
Sweet Potato Fries, Moody Blue Cheese,
Arugula and Grain Mustard Apple Glaze

CHARCOAL GRILLED FILET MIGNON 7 oz. 50.00 10 oz. 60.00
Seasonal Vegetables, Whipped Potatoes
and Red Wine Sauce

VEGETARIAN TASTING 32.00
Chef Preparation Inspired with Local and
Seasonal Vegetables

**HERB CRUSTED CHICKEN BREAST AND
FILET MIGNON COMBINATON 42.00**
Whipped Potatoes, Fresh Vegetables
and Red Wine Sauce

SURF & TURF 62.00
7 oz. Filet of Beef and 7 oz. Cold Water Canadian
Lobster Tail, Whipped Potatoes,
Garlic Sautéed Spinach, Lemon
and Drawn Butter

DINNER BANQUET

DESSERT SELECTIONS

Please select ONE from the following:

BITTERSWEET CHOCOLATE FLOURLESS CAKE

Mocha Mousse, In-House Made Toffee

CARAMEL BUDINO

Italian Style Custard, Salted Caramel,
Chocolate Cookie Crumbles

SORBET TERRINE

Fresh Fruit, Seasonal Soup, Lemon Tuile

KEY LIME TART

With Raspberry Sauce and Italian Meringue

IN-HOUSE MADE BROWNIE A LA MODE

Chocolate and Caramel Sauce with Vanilla Ice Cream

TOFFEE CRÈME BRÛLÉE

In House-Made Toffee

SELECTION OF MINI DESSERTS

(additional 7.00 per person)

DINNER BUFFETS

Buffets include one soft drink, coffee or iced tea.

Minimum of 20 guests is required for all buffets. Minimum of 35 people to open before 4:00 p.m. on Saturday and Sunday.

Vegetarian items may be added to any buffet.

THE DOWNERS BUFFET

Bread Service

Choice of Classic Caesar Salad or Mesclun Greens Salad

Macaroni and Cheese with Cavatappi Pasta, Smoked Gouda and Asparagus

Seasonal Vegetables tossed with Whole Butter and Herbs

Herb Roasted Baby New Potatoes

Wood Oven Roasted Chicken with Mushroom Demi Glaze

Charcoal Grilled Regal Springs Tilapia with Crispy Leeks and Lemon Butter Sauce

Selection of Mini Desserts

32.00 per person

THE EXECUTIVE BUFFET

Bread Service

Classic Caesar Salad or Mesclun Greens Salad

Macaroni and Cheese with Cavatappi Pasta, Smoked Gouda and Asparagus

Seasonal Vegetables tossed with Whole Butter and Herbs

Herb Roasted Baby New Potatoes

Charcoal Grilled Boneless Beef Ribeye with Red Wine Veal Reduction

Wood Oven Roasted Organically Managed Salmon with Sautéed Spinach and White Wine Sauce

Selection of Mini Desserts

36.00 per person

BAR OPTIONS

HOST BAR

A tab will be run on all drinks ordered and transferred to a separate check for payment.

CASH BAR

Guests may pay for drinks as they order.

OPEN BAR

All drinks will be added to the same tab as the food.

CUSTOM BAR

Please ask our banquet coordinator for a specially designed package.

We offer a wide selection of wines and spirits.

We have, at your disposal, close to 5,000 bottles of wine.

Wine Spectator Magazine has chosen our list for the Award of Excellence.

In addition, we have over 40 different types of martinis to choose from.

Let our dramatic lounge be the backdrop for your cocktail and hors d'oeuvres party.

The vaulted wood ceiling and rich leather seats make any reception a special event.

We have a Live Jazz Entertainment Wednesday through Saturday from 6-9 p.m.

Our Happy Hour is Monday through Friday from 3-6 p.m. and Saturday 4-6 p.m. and Sunday 3-6 p.m.

which consists of 50% off all bar food menu items!

EXECUTIVE CHEF PROFILE

EDDIE JOBIN

Executive Chef

Executive Chef Eddie Jobin is no stranger to the Parkers' Restaurant & Bar; he served as sous chef in the same kitchen from 2013 to 2015, only leaving to open Countyline Tavern—another one of Select Restaurant's premier dining destinations in Chicagoland. It was 2015.

It was 2015 and Jobin held the position of executive chef at Countyline Tavern for close to two years before returning home. Prior to accepting the sous chef position at Parkers', Jobin led the kitchen at Gardina's—a small bar and café in Oshkosh, Wisconsin from 2011 to 2013.

From 2009 to 2011, he lived in Michigan attending Baker College of Muskegon, The Culinary Institute of Michigan, and working at Reserve Wine Bar in Grand Rapids. In 2011, he added a bachelor's degree in food and beverage management from Baker to his associate's degree from Johnson & Wales University in Charlotte, NC.

In addition to an education and experience in culinary arts, Jobin is the recipient of both team and individual accolades from the American Culinary Federation—holding bronze and silver medals from competitions held in 2010, 2011, 2013 and 2014.

SOME OF THE SUPPLIERS WE ARE PROUD TO WORK WITH:

Foley Fish, Boston, Massachusetts

Laura Chenel Farms, Sonoma, California

Albert Uster Imports, Gaithersburg, Maryland

Roth "Moody Blue" Cheese, Madison, Wisconsin

Supreme Lobster, Villa Park, Illinois

Highland Baking Company, Northbrook, Illinois

Whittingham & Sons Meats, Inc., Alsip, Illinois

Fortune Fish, Bensenville, Illinois

Academia Barilla, Parma, Italy

Taylor Shellfish Farms, Shelton, Washington

Chef's Garden, Akron, Ohio

Pasture to Plate, Cicero, Illinois

Testa Produce, Chicago, Illinois

Green's Sugarhouse, Poultney, Vermont

Greco & Sons, Importers, Bartlett, Illinois
