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## PRIVATE BANQUET FACILITY

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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](http://www.parkersamerican.com)

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

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## **GENERAL INFORMATION**

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### **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.

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## BREAKFAST BUFFETS

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*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**

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## BRUNCH BUFFET

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*20 Person Minimum for Buffets*

### **Always Included In Buffet**

Applewood Smoked Bacon  
Oven Roasted Tomato, Goat Cheese and Herb Frittata  
Traditional Eggs Benedict  
Southwestern Style Yukon Potato and Poblano Hash  
Assorted Breakfast Breads  
Cookies and Brownies

#### **Select One**

Cinnamon Bourbon French Toast  
Griddle Pancakes  
Vanilla Bean Waffle

#### **Select One**

Classic Caesar Salad  
Mesclun Greens Salad

#### **Select One**

Charcoal Grilled Salmon  
Smoked Gouda Mac & Cheese  
Herb Roasted Chicken  
Herb Roasted Pork Loin

**30.00 per person**

### **Brunch Additions**

Upgrade to Mini Desserts

**4.00 per person**

Shrimp Cocktail

**9.00 per person**

Smoked Salmon Lox

**12.00 per person**

Freshly Shucked Oysters

**12.00 per person**

Snow Crab Legs

**15.00 per person**

All Cold Bar Items

**35.00 per person**

Roasted Turkey Breast Carving Station

**5.00 per person**

Glazed Ham Carving Station

**6.00 per person**

Grilled Beef Tenderloin Carving Station

**12.00 per person**

*30 Person Minimum for Carving Stations*

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## HORS D'OEUVRES

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*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

**BBQ SPICED SCALLOPS 48.00**

Wrapped with Smoked Bacon

**MINI LUMP CRAB CAKES 42.00**

Lemon Garlic Aioli

**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

**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

**BEEF TENDERLOIN SLIDERS 46.00**

Arugula, Truffle Aioli, Red Wine Reduction

**STUFFED PORTOBELLO MUSHROOMS 32.00**

Artichoke, Spinach, Sun-Dried Tomato

**POLENTA FRIES 12.00**

Harissa Mayonnaise

**BROCHETTES 16.00**

Shishito Peppers, Korean BBQ Sauce

**ADD CHICKEN 5.00**

**ADD BEEF 12.00**

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# HORS D'OEUVRES

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## **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) **85.00**

**1/2 Dozen Oysters**

**1/2 Dozen Cocktail Shrimp**

**1/2 Pound King Crab**

**1 1/4 Pound Lobster**

Large (4-8 persons) **150.00**

**1 Dozen Oysters**

**1 Dozen Cocktail Shrimp**

**1 Pound King Crab**

**1 1/4 Pound Lobster**

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## HORS D'OEUVRES

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### **WOOD OVEN COOKED (Authentic VPN Certified) PIZZA**

**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

### **SALSICCIA 13.00**

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

### **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

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## LUNCH BANQUET

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*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 TWO from the following:

**Soup of the Day**  
Garnished Appropriately

**Manila Clam Chowder** (additional 2.00 per person)  
Garnished with Parsley

**Shrimp & Lobster Bisque** (additional 5.00 per person)  
Garnished with Braised Leeks, Shrimp, Lobster

#### **Classic Caesar Salad**

Hearts of Romaine, Garlic Croutons,  
Shaved Parmigiano-Reggiano

#### **Mesclun Greens Salad**

Tomato, Cucumber and Sherry Vinaigrette

### **MAIN COURSE**

Please select FOUR 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**

#### **CHARCOAL GRILLED REGAL SPRINGS TILAPIA 23.00**

Seasonal Vegetable, Whipped Potatoes,  
Sun-Dried Tomatoes, Extra Virgin Olive Oil, Lemon

#### **CHARCOAL GRILLED ORGANICALLY MANAGED SALMON 29.00**

Seasonal Vegetable, Whipped Potatoes,  
Sun-Dried Tomatoes, Extra Virgin Olive Oil, Lemon

#### **CHARCOAL GRILLED LAKE SUPERIOR WHITEFISH 27.00**

Seasonal Vegetable, Whipped Potatoes,  
Sun-Dried Tomatoes, Extra Virgin Olive Oil, Lemon

#### **CHARCOAL GRILLED GULF SHRIMP 24.00**

Seasonal Vegetable, Whipped Potatoes,  
Sun-Dried Tomatoes, Extra Virgin Olive Oil, 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**

#### **SMOKED TURKEY CLUB 23.00**

Applewood Smoked Bacon, Hellmann's Mayonnaise,  
Lettuce, Tomato and Toasted White Bread, French Fries

#### **SPICY BUFFALO TILAPIA WRAP 22.00**

Guacamole, Lettuce, Tomato, Ranch Dressing,  
Spinach Tortilla, French Fries

#### **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**

Herb Crusted Eggplant, Sun-Dried Tomato Gnocchi,  
Sautéed Garlic Spinach, Marinara Sauce

#### **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

#### **CHARCOAL GRILLED 4OZ FILET 30.00**

Seasonal Vegetables, Whipped Potatoes  
and Red Wine Sauce

#### **GRILLED HONEY MUSTARD COLEMAN'S CHICKEN BREAST SANDWICH 23.00**

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

#### **CHARCOAL GRILLED TURKEY BURGER 22.00**

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

Dessert Course Continued On Next Page....

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# LUNCH BANQUET

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## **DESSERT COURSE**

Please select ONE from the following:

### **BITTERSWEET CHOCOLATE FLOURLESS CAKE**

Chocolate 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)

(Cookies, Brownies, Mini Key Lime, Mini Caramel Budino, Mini Toffee Crème Brûlée)

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## **LUNCH BUFFET**

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*Buffets include one soft drink, coffee or iced tea.  
Minimum of 20 guests is required for all buffets.  
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**

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## DINNER BANQUET

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*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 TWO from the following:

#### **Soup of the Day**

Garnished Appropriately

**Manila Clam Chowder** (additional 2.00 per person)  
Garnished with Parsley

**Shrimp & Lobster Bisque** (additional 5.00 per person)  
Garnished with Braised Leeks, Shrimp, Lobster

#### **Classic Caesar Salad**

Hearts of Romaine, Garlic Croutons,  
Shaved Parmigiano-Reggiano

#### **Mesclun Greens Salad**

Tomato, Cucumber and Sherry Vinaigrette

### **MAIN COURSE**

Please select FOUR from the following:

**CHARCOAL GRILLED REGAL SPRINGS TILAPIA 38.00**  
Seasonal Vegetable, Whipped Potatoes,  
Sun-Dried Tomatoes, Extra Virgin Olive Oil, Lemon

**CHARCOAL GRILLED ORGANICALLY MANAGED SALMON 44.00**  
Seasonal Vegetable, Whipped Potatoes,  
Sun-Dried Tomatoes, Extra Virgin Olive Oil, Lemon

**CHARCOAL GRILLED LAKE SUPERIOR WHITEFISH 38.00**  
Seasonal Vegetable, Whipped Potatoes,  
Sun-Dried Tomatoes, Extra Virgin Olive Oil, Lemon

**CHARCOAL GRILLED GULF SHRIMP 36.00**  
Seasonal Vegetable, Whipped Potatoes,  
Sun-Dried Tomatoes, Extra Virgin Olive Oil, Lemon

**CHARCOAL GRILLED SEA SCALLOPS 42.00**  
Seasonal Vegetable, Whipped Potatoes,  
Sun-Dried Tomatoes, Extra Virgin Olive Oil, 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 38.00**  
Whipped Potatoes, Garlic Sautéed Spinach  
and Lemon Butter Sauce

**GULF OF MAINE SEA SCALLOP "PICCATA" 42.00**  
Garlic Sautéed Spinach and  
Lemon Capers Butter Sauce

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

**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**  
Herb Crusted Eggplant, Sun-Dried Tomato Gnocchi,  
Sautéed Garlic Spinach, Marinara Sauce

**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

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

**LOBSTER MACARONI AND CHEESE 36.00**  
Steamed to Order Cold Water Canadian Lobster Tail,  
Smoked Gouda, Applewood Smoked Bacon,  
Asparagus and Cavatappi Pasta

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Dessert Course Continued On Next Page....

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## DINNER BANQUET

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### **DESSERT COURSE**

Please select ONE from the following:

#### **BITTERSWEET CHOCOLATE FLOURLESS CAKE**

Chocolate 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)

(Cookies, Brownies, Mini Key Lime, Mini Caramel Budino, Mini Crème Brûlée)

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## **DINNER BUFFETS**

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*Buffets include one soft drink, coffee or iced tea.  
Minimum of 20 guests is required for all buffets.  
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**

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## **BAR OPTIONS**

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### **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.

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