

# PARKERS'

RESTAURANT & BAR

---

## THREE COURSE PLATED DINNER

---

Dinner Includes Bread Service, Soup or Salad, Main Course, Dessert and Non-Alcoholic Beverages (Iced Tea, Soda & Coffee).  
\$68 Per Person

### SOUPS & SALADS

Please select TWO from the following:

**MANILA CLAM CHOWDER**

Garnished with Parsley

**SHRIMP & LOBSTER BISQUE**

Braised Leeks, Tomato, Tarragon

**SOUP OF THE DAY**

Chef's Daily Selection

**CAESAR SALAD**

Hearts of Romaine, Garlic Croutons,  
Parmesan Cheese

**MIXED GREENS SALAD**

Mesclun Greens,  
Balsamic Vinaigrette

---

### MAIN COURSE

Please select FOUR from the following:

**RISOTTO PRIMAVERA**

Peas, Asparagus, Pesto,  
Grana Padano, Toasted Pine Nuts

**WOOD OVEN ROASTED  
LAKE SUPERIOR WHITEFISH**

Sautéed Spinach, Whipped Potatoes,  
White Wine-Lemon Butter Sauce

**RED WINE BRAISED  
BEEF SHORT RIB**

Baby Carrots, Cremini Mushrooms,  
English Peas, Parsnip Purée,  
Red Wine Reduction

**CHARCOAL GRILLED  
FAROE ISLAND SALMON**

Seasonal Vegetable,  
Roasted Potatoes, Caper Salsa Verde

**FETTUCINE FRUTTI DI MARE**

Pasta, Scallops, Mussels,  
Shrimp, Basil, Saffron Tomato Sauce

**GRILLED DUROC  
12 OZ PORK CHOP**

Marscapone Polenta,  
Roasted Apple Chutney, Cider Reduction

**CHARCOAL GRILLED  
7oz FILET MIGNON**

Seasonal Vegetable, Whipped Potatoes,  
Red Wine Reduction

**10oz - Add \$11 PER GUEST**

**ROASTED AIRLINE CHICKEN**

Seasonal Vegetable,  
Whipped Potato,  
Garlic Jus

---

### DESSERT COURSE

Please select TWO from the following:

**CARAMEL BUDINO**

Italian Style Custard, Salted Caramel,  
Chocolate Cookie Crumbles

**TOFFEE CRÈME BRÛLÉE**

Caramelized Sugar and  
Toasted Almond Crunch

**WARM CHOCOLATE BROWNIE**

Vanilla Ice Cream topped with  
Chocolate and Caramel Sauce

**KEY LIME TART**

Raspberry Coulis, Fresh Berries,  
Country Cream

---

# PARKERS'

RESTAURANT & BAR

---

## THREE COURSE PLATED LUNCH

---

Lunch Includes Bread Service, Soup or Salad, Main Course, Dessert and Non-Alcoholic Beverages (Iced Tea, Soda and Brewed Coffee).

\$36 Per Person

### SOUPS & SALADS

Please select TWO from the following:

#### MANILA CLAM CHOWDER

Garnished with Parsley

#### CAESAR SALAD

Hearts of Romaine, Garlic Croutons,  
Parmesan Cheese

#### SOUP OF THE DAY

Chef's Daily Selection

#### MIXED GREENS SALAD

Mesclun Greens,  
Balsamic Vinaigrette

---

### MAIN COURSE

Please Select FOUR from the following:

#### CHARCOAL GRILLED FAROE ISLAND SALMON

Seasonal Vegetable, Roasted Potatoes,  
Parsley-Caper Salsa Verde

#### WOOD OVEN ROASTED LAKE SUPERIOR WHITEFISH

Sautéed Spinach, Whipped Potatoes,  
Lemon-Chive Butter Sauce

#### RED WINE BRAISED BEEF SHORT RIB

Baby Carrots, Cremini Mushrooms,  
English Peas, Parsnip Purée,  
Red Wine Reduction

#### CHOPPED SALAD

Applewood Smoked Bacon, Tomatoes,  
Onion, Cucumber, Red Bell Pepper, Carrot,  
Avocado, Parkers' Vinaigrette  
ADD SALMON OR CHICKEN

#### ROASTED AIRLINE CHICKEN

Seasonal Vegetable,  
Whipped Potato, Garlic Jus

#### RISOTTO PRIMAVERA

Peas, Asparagus, Pesto,  
Grana Padano

#### KOBE BEEF CHEESEBURGER

Lettuce, Tomato, Red Onion,  
Cheddar Cheese, Challah Bun  
Served with French Fries

---

### DESSERT COURSE

Please select TWO from the following:

#### CARAMEL BUDINO

Italian Style Custard, Salted Caramel,  
Chocolate Cookie Crumbles

#### TOFFEE CRÈME BRÛLÉE

Caramelized Sugar and  
Toasted Almond Crunch

#### WARM CHOCOLATE BROWNIE

Vanilla Ice Cream,  
Topped with Chocolate &  
Caramel Sauce

#### KEY LIME TART

Raspberry Coulis,  
Fresh Berries,  
Country Cream

---

# PARKERS'

RESTAURANT & BAR

## APPETIZER PACKAGES

Choose 3 Appetizers for \$13 per person

Choose 5 Appetizers for \$17 per person

Prices are per Guest for a traditional 30 minute pre-dinner gathering

### CHICKEN SATAY

Sweet Chili Sauce

### STUFFED MUSHROOMS

Artichoke, Spinach, Garlic,  
Parmesan Cheese, Balsamic Glaze

### BEEF MEATBALLS

Served with whipped Ricotta, Basil

### ROASTED TOMATO CROSTINI

Goat Cheese, Basil,  
Extra Virgin Olive Oil

### CAPRESE SKEWERS

Tomato, Fresh Mozzarella, Basil,  
Extra Virgin Olive Oil, Balsamic Essence

### POLENTA FRIES

Shishito Peppers, Parmesan,  
Harissa Mayonnaise

### CRISPY CALAMARI

Roasted Garlic Aioli,  
Cocktail Sauce, Lemon, Parsley

### CRISPY BRUSSELS SPROUTS

Lemon, Mint,  
Dried Chili, Parmesan

---

## BEVERAGE PACKAGES

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

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

**IMPORTED & DOMESTIC BEERS, HOUSE WINES, COFFEE, ICED TEA AND SODA**  
(Emmolo-Sauvignon Blanc, Chalk Hill-Chardonnay, Planet Oregon-Pinot Noir, Banshee-Cabernet)

TWO HOURS.....\$30 per guest

THREE HOURS.....\$35 per guest

**CALL BRAND LIQUOR, IMPORTED & DOMESTIC BEERS,  
SELECT WINES, COFFEE, ICED TEA AND SODA**  
(Avissi, Ch.St.Michelle, Terlato, Emmolo, Chalk Hill, Tally, Banshee, Hedges CMS Blend, Amalaya)

TWO HOURS.....\$35 per guest

THREE HOURS.....\$40 per guest

**PREMIUM BRAND LIQUOR, IMPORTED & DOMESTIC BEERS,  
PREMIUM WINES, COFFEE, ICED TEA AND SODA**  
(Chandon, Terlato, Stag's Leap, Migration & Decoy by Duckhorn, Hedges CMS, Riserva Chianti)

TWO HOURS.....\$40 per guest

THREE HOURS.....\$45 per guest

---

## ASK FOR OUR EXTENSIVE WINE LIST

Our staff can offer any personalized suggestions to complement your dining experience

# PARKERS'

RESTAURANT & BAR

---

## HORS D'OEUVRES

---

Prices are per Guest for a traditional 30 minute pre-dinner gathering.

Our sales team will present pricing for creating a custom 60-90 minute cocktail party if interested

Choose 3 Parkers' Classics for \$14 per person

Choose 4 Parkers' Classics for \$16 per person

Choose 5 Parkers' Classics for \$18 per person

---

## PARKER'S CLASSICS

### ROASTED TOMATO CROSTINI

Goat Cheese, Basil,  
Extra Virgin Olive Oil

### POLENTA FRIES

Shishito Peppers, Parmesan,  
Harissa Mayonnaise

### CRISPY CALAMARI

Roasted Garlic Aioli, Cocktail Sauce,  
Lemon, Parsley

### CHICKEN SATAY

Sweet Chili Sauce

### CAPRESE SKEWERS

Tomato, Fresh Mozzarella, Basil,  
Extra Virgin Olive Oil, Balsamic Essence

### CRISPY BRUSSELS SPROUTS

Lemon, Mint,  
Dried Chili, Parmesan

### STUFFED MUSHROOMS

Artichoke, Spinach, Garlic, Parmesan,  
Balsamic Glaze

### BEEF MEATBALLS

Served with whipped Ricotta, Basil

### SMOKED SALMON DIP ON A CHIP

Pickled Shallot, Dill

---

## PREMIUM OFFERINGS

Add any Premium item

for \$7 each per person

### OYSTERS ROCKEFELLER

Gruyère Bechamel, Pernod, Spinach

### BACON WRAPPED SCALLOPS

Pomegranate Reduction

### FRESH SHUCKED OYSTERS

Traditional Condiments

### BEEF TENDERLOIN SLIDERS

Arugula, Parmesan, Truffle Aioli

### SHRIMP COCKTAIL

Cocktail Sauce, Lemon

### MINI LUMP CRAB CAKES

Remoulade Sauce

---

# PARKERS'

RESTAURANT & BAR

---

## DINNER BUFFETS

---

### WOOD OVEN FIRED PIZZA NAPOLETANA

We use only imported Italian "00" Flour, Extra Virgin Olive Oil, Cheeses and San Marzano Tomatoes to maintain the authentic standards of the Associazione Verace Pizza Napoletana

#### MARGHERITA \$16

Buffalo Mozzarella, San Marzano Tomatoes, Basil, EVOO

#### SALISICCIA \$18

Italian Fennel Sausage, Peppers & Onions, San Marzano Tomatoes, Mozzarella, Parmigiano-Reggiano, Extra Virgin Olive Oil

---

## RECEPTION PARTY PLATTERS

### FRESH FRUIT DISPLAY

Seasonal Fresh Fruits & Berries

Serves 20 Guests \$60

### DOMESTIC AND IMPORTED CHEESE BOARD

A variety of Cheddar, Chevre Goat Cheese, Bleu, Brie, Manchego, Fontina & Romano  
Comes with Seasonal Fruit Chutney, Roasted Nuts & Crackers

Serves 20 Guests \$95

### CHEESE & CHARCUTERIE BOARD

In addition to our Domestic and Imported Cheese Selection we offer:  
Imported Mortadella, Soppressata, Prosciutto di Parma

Comes with Seasonal Fruit Chutney, Roasted Nuts, Breads & Crackers, Marinated Olives

Serves 20 Guests \$145

### VEGETABLE CRUDITE WITH BLUE CHEESE & DILL DIPS

Cucumber, Cherry Tomato, Red Bell Peppers, Radish, Carrot, Celery

Serves 20 Guests \$65

---

### ICED SEAFOOD TOWERS

Half Dozen Shucked Oysters, Half Dozen Jumbo Shrimp, 1½ lb. Maine Lobster, Smoked Whitefish Dip & Chips  
(Small)-Serves 4-6 Guests \$125

One Dozen Shucked Oysters, One Dozen Jumbo Shrimp, 2 each 1½ lb. Maine Lobsters, Smoked Whitefish Dip & Chips  
(Large)-Serves 8-12 Guests \$215

### THE PARKERS DELUXE

1½ Dozen Shucked Oysters, 1½ Dozen Jumbo Shrimp, 1½ Dozen Shucked Littleneck Clams  
2 each 1½ lb. Maine Lobsters, Smoked Whitefish Dip & Chips, Scallop Ceviche

Serves 16-20 Guests \$325

All Seafood Towers come with Cocktail and Remoulade Sauces, Lemon Wedges, Mignonette & Tabasco