

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).
\$34 Per Person

SOUPS & SALADS

Please select **TWO** from the following:

MANILA CLAM CHOWDER

Garnished with Parsley

PARKERS' SOUP OF THE DAY

Chef's Selection

CAESAR SALAD

Hearts of Romaine, Garlic Crouton, Parmesan

CHOPPED SALAD

*Applewood Smoked Bacon, Tomato, Onion,
Green Beans, Avocado, Parkers' Vinaigrette*

MAIN COURSE

Please Select **FOUR** from the following Entrée choices

CHARCOAL GRILLED

FAROE ISLAND SALMON

*Asparagus, Roasted Potatoes,
Sweet Red Onions, Parsley-Caper Salsa Verde*

SEAFOOD COBB SALAD

*Jumbo Lump Crab, Cocktail Shrimp, Iceberg Lettuce,
Applewood Smoked, Bacon Hard Boiled Egg, Cucumber,
Avocado, Tomato, Green Onion, 1000 Island Dressing*

PARKERS' CHEESEBURGER

*Lettuce, Tomato, Red Onion, Challah Bun
Your Choice of Cheese, Served with French Fries*

RISOTTO GENOVESE

*English Peas, Pesto, Grilled Romaine,
Parmigiano-Reggiano, Pine Nuts*

WOOD OVEN ROASTED

LAKE SUPERIOR WHITEFISH

*Sauteed Spinach, Whipped Potatoes,
Lemon-Chive Butter Sauce*

CHICKEN CHOPPED SALAD

*Applewood Smoked Bacon, Tomatoes,
Crumbled Blue Cheese, Onion, Cucumber,
Red Bell Pepper, Carrot, Avocado, Sherry Vinaigrette*

RED WINE BRAISED BEEF SHORT RIB

*Baby Carrots, Peas, Sweet Red Onions,
Whipped Potatoes, Natural Jus*

SHRIMP FETTUCINI

*Asparagus, Leeks,
Saffron Cream Sauce, Fine Herbs*

GRILLED HONEY MUSTARD CHICKEN BREAST SANDWICH

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

DESSERT COURSE

Please select **TWO** from the following:

CARAMEL BUDINO

*Italian Style Custard, Salted Caramel,
Chocolate Cookie Crumbles*

WARM CHOCOLATE BROWNIE

Banana Rum Caramel Sauce, Vanilla Ice Cream

PARKERS' BREAD PUDDING

*White Chocolate, Apricot Brandy,
Crème Anglaise, Raspberry Sorbet*

TOFFEE CRÈME BRÛLÉE

Caramelized Sugar & Toasted Peanut Crunch

KEY LIME TART

Fresh Berries, Country Cream

PARKERS'

RESTAURANT & BAR

THREE COURSE PLATED DINNER

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

\$64 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 Crouton, Parmesan

CHOPPED SALAD

*Applewood Smoked Bacon, Tomato, Onion,
Green Beans, Avocado, Red Pepper, Cucumber,
Parkers' Vinaigrette*

MAIN COURSE

Please select **FOUR** from the following:

SHRIMP FETTUCINE

*Asparagus, Leeks, Saffron Cream,
Fine Herbs*

PAN SEARED HALIBUT

*Zucchini, Squash, Red Onion, Red Pepper,
Green Beans, Blistered Tomatoes, Corn Puree*

WOOD OVEN ROASTED

HALF CHICKEN

*Seasonal Vegetables, Whipped Potatoes,
Garlic Confit Pan Jus*

WOOD OVEN ROASTED LAKE SUPERIOR WHITEFISH

*Sauteed Spinach, Whipped Potatoes,
Lemon-Chive Butter Sauce*

VEGETARIAN TASTING

RISOTTO GENOVESE

*English Peas, Pesto, Grilled Romaine,
Parmigiano-Reggiano & Pine Nuts*

CHARCOAL GRILLED

FAROE ISLAND SALMON

*Roasted Fingerling Potatoes, Asparagus,
Sweet Red Onions, Parsley-Caper Salsa Verde*

RED WINE BRAISED

BEEF SHORT RIB

*Baby Carrots, Cremini Mushrooms,
Parsnip Puree, Red Wine Reduction*

CHARCOAL GRILLED

7oz FILET MIGNON

*Grilled Asparagus, Whipped Potatoes, Red
Wine Beef Reduction*

10oz - ADD \$11 PER GUEST

GRILLED CENTER CUT

12 OZ PORK CHOP

*Sweet Potato Fries, Brussel Sprouts,
Bleu Cheese Crumbles, Cider Reduction*

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 Peanut Crunch*

KEY LIME TART

Fresh Berries, Country Cream

WARM CHOCOLATE BROWNIE

*Banana Rum Caramel Sauce,
Vanilla Ice Cream*

PARKERS' BREAD PUDDING

*White Chocolate, Apricot Brandy,
Crème Anglaise*

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 \$13

Buffalo Mozzarella, San Marzano Tomatoes, Basil, EVOO

SALISICCIA \$15

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

RECEPTION PARTY PLATTERS

FRESH FRUIT DISPLAY

Grapes, Banana, Melon, Pineapple, Berries

Serves 20 Guests \$50

DOMESTIC AND IMPORTED CHEESE BOARD

*Wisconsin Clothbound Cheddar, Chevre Goat Cheese, Morbier, Tuscan Pecorino
Comes with Seasonal Fruit Chutney, Roasted Nuts, Breads & Crackers*

Serves 20 Guests \$80

CHEESE & CHARCUTERIE BOARD

In addition to our Domestic and Imported Cheese Selection we offer:

Imported Mortadella, Soppresata, Prosciutto di Parma

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

Serves 20 Guests \$130

VEGETABLE CRUDITE WITH BLUE CHEESE & DILL DIPS

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

Serves 20 Guests \$60

ICED SEAFOOD TOWERS

Half Dozen Shucked Oysters, Half Dozen Jumbo Shrimp, 1 ½ lb. Maine Lobster, Smoked Whitefish Dip & Chips

(Small)-Serves 4-6 Guests \$85

One Dozen Shucked Oysters, one Dozen Jumbo Shrimp, 2 ea 1 ½ lb. Maine Lobsters, Smoked Whitefish Dip & Chips

(Large)-Serves 8-12 Guests \$150

THE PARKERS DELUXE

1 ½ Dozen Shucked Oysters, 1 ½ Dozen Jumbo Shrimp, 1 ½ Dozen Shucked Littleneck Clams

2 ea 1 ½ lb. Maine Lobsters, Smoked Whitefish Dip & Chips, Scallop Ceviche

Serves 16-20 Guests \$265

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

PARKERS'

RESTAURANT & BAR

HORS D'OEUVRES

Prices are per Guest for a traditional 30 minute pre-dinner cocktail gathering.
Our sales team will present pricing for creating a custom 60-90 minute cocktail party if interested

Choose 3 Items for \$12 with a maximum of one Premium item

Choose 5 Items for \$16 with a maximum of two Premium items

Choose 7 Items for \$20 with a maximum of three Premium items

PARKER'S CLASSICS

TRADITIONAL SUNDAY SAUCE PORK & BEEF MEATBALLS

Whipped Ricotta, Basil

CHERRY TOMATO & MOZZARELLA SKEWERS

Balsamic Essence, Extra Virgin Olive Oil, Basil

ROASTED TOMATO CROSTINI

Grilled Garlic Sourdough, Goat Cheese

SMOKED SALMON DIP ON A CHIP

Pickled Shallot, Dill

CHICKEN SATAY

Spicy Peanut Sauce

SHRIMP TEMPURA

Sriacha Mayonnaise

TERIYAKI BEEF SKEWERS

Miso Glaze and Toasted Sesame

CHILLED GULF SHRIMP

Cocktail Sauce, Lemon

CRISPY BRUSSELS SPROUTS

Maple-Sherry Glaze

POLENTA FRIES

Harissa Mayonnaise

PREMIUM OFFERINGS

OYSTERS ROCKEFELLER

Parmesan, Creamed Spinach

BACON WRAPPED SCALLOPS

Maple-Sherry Glaze

FRESH SHUCKED OYSTERS

Traditional Condiments

BEEF TENDERLOIN SLIDERS

Arugula, Parmesan, Truffle Aioli

MINI LUMP CRAB CAKES

Remoulade Sauce
