

PARKERS'

RESTAURANT & BAR

APPETIZER PACKAGES

Choose 3 Appetizers for \$16 per person

Choose 5 Appetizers for \$22 per person

Prices are per guest for 30 minute increments of continual food service

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 tab for payment.

Open Bar & Bar Packages:

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, Penfolds-Chardonnay, Pavette-Pinot Noir,
Maverick Ranches-Cabernet, Norton Bodega-Malbec)

TWO HOURS.....\$32 per guest

THREE HOURS.....\$37 per guest

CALL BRAND LIQUOR, IMPORTED & DOMESTIC BEERS, SELECT WINES, COFFEE, ICED TEA AND SODA

(Avissi, Ch.St.Michelle, Terlato, Hess, Chalk Hill, Four Graces, Maverick Ranches,
Hedges CMS Blend, Norton Bodega)

TWO HOURS.....\$38 per guest

THREE HOURS.....\$42 per guest

PREMIUM BRAND LIQUOR, IMPORTED & DOMESTIC BEERS, PREMIUM WINES, COFFEE, ICED TEA AND SODA

(All the above Plus: Graham Beck, Terlato, Babich, Chalk Hill, Four Graces, Decoy, Unshackled, La Capilla)

TWO HOURS.....\$43 per guest

THREE HOURS.....\$48 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 30 minute increments of replenished food service

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

Choose 3 Parkers' Classics for \$16 per person

Choose 4 Parkers' Classics for \$19 per person

Choose 5 Parkers' Classics for \$22 per person

PARKER'S CLASSICS

ROASTED TOMATO CROSTINI

Goat Cheese, Basil,
Extra Virgin Olive Oil

SMOKED SALMON DIP

Pickled Shallot, Dill

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

PREMIUM OFFERINGS

Call for Pricing

And Quantity Suggestions

BEEF TENDERLOIN SLIDERS

Arugula, Parmesan, Truffle Aioli

BACON WRAPPED SCALLOPS

Pomegranate Reduction

FRESH SHUCKED OYSTERS

Traditional Condiments

MINI LUMP CRAB CAKES

Remoulade Sauce

SHRIMP COCKTAIL

Cocktail Sauce, Lemon

PARKERS'

RESTAURANT & BAR

DINNER BUFFETS

WOOD OVEN FIRED PIZZA NAPOLETANA

We use only imported Italian "oo" 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 \$95

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 \$210

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 \$315

VEGETABLE CRUDITE WITH BLUE CHEESE & DILL DIPS

Cucumber, Cherry Tomato, Red Bell Peppers, Radish, Carrot, Celery
Serves 20 Guests \$95

ICED SEAFOOD TOWERS

Half Dozen Shucked Oysters, Half Dozen Jumbo Shrimp, 1/2 lb. Maine Lobster, Smoked Whitefish Dip & Chips
(Small)-Serves 4-6 Guests \$285

One Dozen Shucked Oysters, One Dozen Jumbo Shrimp, 2 each 1/2 lb. Maine Lobsters, Smoked Whitefish Dip & Chips
(Large)-Serves 8-12 Guests \$395

THE PARKERS DELUXE

1/2 Dozen Shucked Oysters, 1/2 Dozen Jumbo Shrimp, 1/2 Dozen Shucked Littleneck Clams
2 each 1/2 lb. Maine Lobsters, Smoked Whitefish Dip & Chips, Scallop Ceviche
Serves 16-20 Guests \$525

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

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).

\$40 Per Person

SOUPS & SALADS

Please select TWO from the following:

MANILA CLAM CHOWDER

Garnished with Bacon & Parsley

CAESAR SALAD

Hearts of Romaine, Garlic Croutons,
Grana Padano

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,
Salsa Verde

WOOD OVEN ROASTED

LAKE SUPERIOR WHITEFISH

Sautéed Spinach, Whipped Potatoes,
Lemon-Butter Sauce

RED WINE BRAISED BEEF SHORT RIB

Baby Carrots, Roasted Mushrooms,
English Peas, Whipped Potato,
Red Wine Reduction

GRILLED CHICKEN & CHEVRE SANDWICH

Roasted Tomatoes, Baby Arugula,
Chevre Cheese Spread, Crispy Prosciutto,
Stirato Roll

PARKERS' CHEESEBURGER

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

RISOTTO GENOVESE

Peas, Asparagus, Pesto,
Grana Padano

DESSERT COURSE

Please select TWO from the following:

CARAMEL BUDINO

Italian Style Custard, Salted Caramel,
Chocolate Cookie Crumbles

VANILLA CRÈME BRÛLÉE

Caramelized Sugar,
Whipped Cream, Fresh Berries

WARM CHOCOLATE BROWNIE

Vanilla Ice Cream,
Topped with Chocolate Sauce

KEY LIME TART

Raspberry Coulis,
Fresh Berries, Country Cream

RASPBERRY CHEESECAKE

Raspberry Jam Layers, Graham Cracker Crust,
Fresh Raspberries, Whipped 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 & Brewed Coffee).
\$68 Per Person

SOUPS & SALADS

Please select TWO from the following:

MANILA CLAM CHOWDER

Garnished with Bacon & Parsley

LOBSTER BISQUE

Garnished with Lobster Meat & Chives

SOUP OF THE DAY

Chef's Daily Selection

CAESAR SALAD

Hearts of Romaine, Garlic Croutons,
Grana Padano

MIXED GREENS SALAD

Mesclun Greens,
Balsamic Vinaigrette

MAIN COURSE

Please select FOUR from the following:

**WOOD OVEN ROASTED
LAKE SUPERIOR WHITEFISH**

Sautéed Spinach, Whipped Potatoes,
Lemon-Butter Sauce

**CHARCOAL GRILLED
FAROE ISLAND SALMON**

Seasonal Vegetable,
Roasted Potatoes, Salsa Verde

**RED WINE BRAISED
BEEF SHORT RIB**

Baby Carrots, Roasted Mushrooms,
English Peas, Whipped Potato,
Red Wine Reduction

RISOTTO GENOVESE

Peas, Asparagus, Pesto,
Grana Padano

**CHARCOAL GRILLED
DUROC 12 OZ PORK CHOP**

Marscapone Polenta, Roasted Turnips
Pan Braised Savoy Cabbage,
Apple Mostarda

**ADD CHARCOAL GRILLED
7OZ OR 10OZ FILET MIGNON**
Seasonal Vegetable, Whipped Potatoes,
Red Wine Reduction

7OZ - ADD \$8 PER GUEST

10OZ - ADD \$18 PER GUEST

DESSERT COURSE

Please select TWO from the following:

CARAMEL BUDINO

Italian Style Custard, Salted Caramel,
Chocolate Cookie Crumbles

VANILLA CRÈME BRÛLÉE

Caramelized Sugar,
Whipped Cream, Fresh Berries

WARM CHOCOLATE BROWNIE

Vanilla Ice Cream topped with
Chocolate Sauce

KEY LIME TART

Raspberry Coulis, Fresh Berries,
Country Cream

RASPBERRY CHEESECAKE

Raspberry Jam Layers, Graham Cracker Crust,
Fresh Raspberries, Whipped Cream
