

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 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, Alexander Valley-Chardonnay, Hyland Old Vine-Pinot Noir,
Elemental Substance-Cabernet, Amalaya-Malbec)

TWO HOURS.....\$30 per guest
THREE HOURS.....\$35 per guest

**CALL BRAND LIQUOR, IMPORTED & DOMESTIC BEERS,
SELECT WINES, COFFEE, ICED TEA AND SODA**
(Avisi, Ch.St.Michelle, Terlato, Hess, Cambria, Talley, Elemental Substance,
Hedges CMS Blend, Amalaya)

TWO HOURS.....\$37 per guest
THREE HOURS.....\$42 per guest

**PREMIUM BRAND LIQUOR, IMPORTED & DOMESTIC BEERS,
PREMIUM WINES, COFFEE, ICED TEA AND SODA**
(All the above Plus: J Cuvee, Terlato, Babich, Chalk Hill, Talley, Decoy, Prisoner, 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 continual food service
Our sales team will 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

PARKERS' 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

*Call for Pricing
and Quantity Suggestions*

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 \$95

DOMESTIC & 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 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 1/2 lb. Maine Lobsters, Smoked Whitefish Dip & Chips
(Large)-Serves 8-12 Guests \$395*

THE PARKERS DELUXE

*1 1/2 Dozen Shucked Oysters, 1 1/2 Dozen Jumbo Shrimp, 1 1/2 Dozen Shucked Littleneck Clams
2 each 1 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 SANDWICH

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

ROASTED AIRLINE CHICKEN

Seasonal Vegetable,
Whipped Potato, Garlic Jus

MUSHROOM RISOTTO

Roasted Portobellos, Mushroom Pesto,
Baby Arugula, Grana Padano

PARKERS' 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

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
7 OZ. OR 10 OZ. FILET MIGNON**

Seasonal Vegetable, Whipped Potatoes,
Red Wine Reduction

7 oz. - Add \$8 Per Guest

10 oz. - 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
