

PRIVATE BANQUET FACILITY



Parkers' Ocean Grill is located in the Chicago Suburb of Downers Grove, conveniently located 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' Ocean Grill offers contemporary, upscale dining, using only the freshest fish and seasonal 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 north bound 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' Ocean Grill is able to accommodate meetings, receptions and private parties. For a small dinner party, holiday event, wedding rehearsal or cocktail party, please contact Amy Bagley, Sales Manager at (630) 960-5700. www.selectrestaurants.com

PARKERS' OCEAN GRILL • 1000 31ST STREET • DOWNERS GROVE, IL 60515 • (630) 960-5701 • FAX: (630) 960-0491

GENERAL INFORMATION

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 \$100 or \$200, depending upon the size of the room required, will be added to your total function cost.

Menus

Parkers' Ocean Grill is committed to serving the freshest seafood available. To ensure the success of your party, all menus must be determined five business days in advance. The availability and prices of fresh seafood cannot be guaranteed more than 30 days prior to an event.

Beverages

Wine, beer, liquor and non-alcoholic beverages must be purchased through Parkers' Ocean Grill. 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. Parkers' Ocean Grill accepts all major credit cards and pre-approved company checks. No personal checks please, for final payment.

BREAKFAST BUFFETS

20 Person Minimum for Buffets

Continental Breakfast

Assorted Muffins, Danish, Rolls and Pastries,
Fruit Juices: Orange, Tomato and Cranberry,
Kona Coffee and Tazo Teas: Regular and Decaf

\$10.00 per person

Deluxe Continental

Assorted Muffins, Danish, Rolls and Pastries,
Sliced Seasonal Fruit,
Fruit Juices: Orange, Tomato and Cranberry,
Coffee and Teas, Regular and Decaf
Kona Coffee and Tazo Teas: Regular and Decaf

\$13.00 per person

High Tide Buffet

Applewood Smoked Bacon,
Oven Roasted Tomato and Herb Frittata,
Spicy Yukon Potato and Poblano Hash,
Assorted Muffins, Danish, Rolls and Pastries,
Sliced Seasonal Fruit,
Fruit Juices: Orange, Tomato and Cranberry,
Coffee and Teas, Regular and Decaf
Kona Coffee and Tazo Teas: Regular and Decaf

\$18.00 per person

Smaller Gatherings...

Served at the Table

Fresh Fruit Cup,
Breakfast Basket of Baked Goods,
Shrimp and Chive Omelette with Fresh Tarragon Butter,
Tomato Tart Provencal
Fruit Juices: Orange, Tomato and Cranberry,
Coffee and Teas, Regular and Decaf
Kona Coffee and Tazo Teas: Regular and Decaf

\$18.00 per person

LUNCHEON BUFFETS

Buffets include One Soft Drink, Coffee or Iced Tea.

Minimum of 25 Guests is required for all Buffets. Minimum of 50 People to Open before 5:00 p.m. on Saturday and Sunday.

Vegetarian Items may be added to Any Buffet

The Parker Buffet

Rolls and Butter Spicy Gaufrette Potatoes
Mesclun Greens with Two Dressings Pasta Salad with Dill, Shrimp and Cucumbers
Grilled Vegetables with Balsamic Vinegar and Extra Virgin Olive Oil
Chicken Piccata with Spinach and Artichokes
Wood Grilled Tilapia with Smoked Tomato Sauce
Roasted Garlic Whipped Potatoes
Assorted Cookies
\$18.00 per person

The Highland Buffet

Rolls and Butter Spicy Gaufrette Potatoes
Soup of the Day Caesar Salad
Penne Pasta with Shrimp All'Arrabbiata
Grilled Vegetables with Balsamic Vinegar and Extra Virgin Olive Oil
Wood Roasted Chicken Breast with Wild Mushrooms and a Sweet Garlic Sauce
Grilled Foley Farm Raised Atlantic Salmon with Lemon, Tomato and Capers
Selection of Cookies and Brownies
\$20.00 per person

(Continued on other side)

LUNCHEON BUFFETS

Executive Buffet

Rolls and Butter Spicy Gaufrette Potatoes
Soup of the Day
Mesclun Greens with Port Glazed Pears, Almonds and Raspberry Vinaigrette
Chicken Piccata with Spinach and Artichokes
Fresh Shrimp and Cheese Quesadillas
Orrechiette with Gorgonzola, Sun-Dried Tomatoes and Herbs
Grilled Georges Bank Swordfish with Grain Mustard Sauce, Spinach and Fried Carrots
Selection of Cookies, Brownies and Mini Crème Brûlée
\$23.00 per person

The Bostonian Buffet

Each Person receives One Steamed Whole 1-1/4 lb. Maine Lobster
Cup of New England Clam Chowder
The Family Style Buffet includes:
Brown Bread and Rolls Mesclun Greens with Choice of Dressings
Old Fashioned Potato Salad
Boston Baked Beans Corn-on-the-Cob (Seasonal Availability)
Foley's of Boston Steamer Clams
Wood Roasted Georges Bank Cod
Boston Cream Pie
Market Price

LUNCHEON BANQUET

Lunches include Appetizer, Entrée, Dessert and Non-Alcoholic Beverage

Appetizers

Please select one of the following:

Fresh Manila Clam Chowder **Soup of the Day** **Classic Caesar Salad**
Field Greens Salad with Balsamic Vinaigrette

Entrée Selections

Please select three from the following selections:

Crabcake Sandwich \$25.00

Served on a toasted challah brioche bun with remoulade sauce and spicy gaufrette potatoes.

Classic Chopped Salad \$20.00

Iceberg lettuce, poached fresh shrimp, crispy applewood smoked bacon, onions, avocado and tomatoes tossed with sweet and spicy vinaigrette.

Wood Grilled Florida Red Grouper \$24.00

Served over whipped potatoes with a chive velouté sauce, spinach and scallions.

Cajun Linguine \$22.00

Chicken, andouille sausage and gulf shrimp linguine, creole tomato cream, sweet peppers and parmesan.

Pan Roasted Lake Superior Whitefish \$22.00

Whipped potatoes, fried leeks, shrimp, chive and tomato butter sauce.

Sesame Crusted Shrimp Salad \$21.00

Crispy rice noodles with Asian greens, roasted peanuts and sweet chili plum sauce.

Coasta Rican Tilapia Buffalo Wrap \$19.00

Wrapped in a spinach tortilla with guacamole, shredded lettuce and tomato, served with ranch dressing and spicy gaufrette chips.

Caesar Salad

Hearts of romaine, wood grilled croutons and shaved parmigiano reggiano.

With Crispy Calamari **\$21.00**

With Grilled Chicken Breast **\$21.00**

Charcoal Grilled Filet Mignon \$28.00

Beef tenderloin served with horseradish whipped potatoes, fried leeks and red wine sauce.

Wood Grilled Honey Mustard Chicken Breast \$19.00

Applewood smoked bacon and Monterey Jack cheese on focaccia with spicy gaufrette potatoes.

Penne All' Arrabbiata with Sautéed Shrimp \$21.00

With extra virgin olive oil, garlic, spicy red pepper flakes, tomato, fresh basil and cream.

Parker Burger \$19.00

Served on a challah bun with Wisconsin white cheddar cheese and spicy gaufrette potatoes, with mustard mayonnaise.

Charcoal Grilled Bay of Fundy Atlantic Salmon \$23.00

Whipped potatoes, fried leeks, white wine chive butter sauce.

Charcoal Grilled Georges Bank Swordfish \$25.00

Sweet pepper, scallion and shrimp risotto, white wine butter sauce.

Wood Roasted Chicken Breast \$20.00

Seasoned with rosemary and garlic, whipped potatoes and white wine sauce.

Butternut Squash Ravioli \$19.00

Extra virgin olive oil, fresh herbs, scallions and sun-dried tomatoes.

(Continued on other side)

LUNCHEON BANQUET

Dessert Selections

Please select one of the following:

Seasonal Crème Brûlée

Warm Chocolate Gateau

With crème anglaise.

Trio of Sorbets

With coconut and raspberries.

Key Lime Tart

With raspberry sauce and Italian meringue.

Seasonal Fruit

With mango sorbet.

Warm Chocolate Brownie

With vanilla bean ice cream.

Warm Apple Charlotte

Spiced apple cider sauce.

For Additional Charge:

All Occasion Cake

Chocolate mousse cake.

(48 hours notice required)

8 - 12 people 20.00

12 - 20 people 40.00

For 20 Persons or More

Parkers' Pastry Platter

Cookies, brownies, macaroons, chocolate éclairs and mini fruit tarts

4.95 per person

DINNER BANQUET

Dinners include Appetizer, Entrée, Dessert and Non-Alcoholic Beverage

Appetizers

Please select one from the following selections

Fresh Manila Clam Chowder **Soup of the Day** **Classic Caesar Salad**
Field Greens Salad with Balsamic Vinaigrette

Entrée Selections

Please select three from the following selections

Wood Grilled Atlantic Salmon **\$36.00**

Served over whipped potatoes with a chive butter sauce and fried leeks.

Penne All' Arrabbiata with Sautéed Shrimp **\$29.00**

With extra virgin olive oil, garlic, spicy red pepper flakes, tomato, fresh basil and cream.

Wood Grilled Florida Red Grouper **\$40.00**

Served with lemon and mascarpone risotto, oven roasted tomato with white wine basil butter sauce sautéed spinach and chive velouté.

Wood Grilled Beef Medallions **\$35.00**

Truffled parsnip potato puree, red wine sauce and seasonal vegetables.

Charcoal Grilled Filet Mignon **\$45.00**

Beef tenderloin with whipped potatoes, creamed Madeira sauce and chives with seasonal vegetables.

Spicy Shandong Hawaiian Ahi Tuna **\$42.00**

Sliced and served with Singapore style curried shrimp noodles, cilantro with spicy plum chili sauce.

Gulf of Maine Jumbo Sea Scallop "Piccata" **\$40.00**

Seared with sautéed garlic spinach and crispy carrots.

Horseradish Crusted Beef Filet and

Wood Grilled Atlantic Salmon **\$35.00**

Roasted garlic whipped potatoes, sun-dried tomato sauce and seasonal vegetables.

Surf & Turf **Market Price**

Wood grilled filet and cold water Canadian lobster tail with oven roasted potatoes, sautéed spinach, lemon and drawn butter.

Wood Roasted Chicken Breast **\$30.00**

Served over whipped potatoes with seasonal vegetables and a white wine sauce.

Wood Roasted Coasta Rican Tilapia **\$30.00**

Southwestern style Yukon gold potato and shrimp hash, cucumber corn relish, chili and cilantro oil.

**Herb Crusted Chicken Breast and
Beef Tenderloin Combination** **\$32.00**

Horseradish whipped potatoes, red wine sauce and seasonal vegetables.

Alaskan Red King Crab Legs **market price**

1-1/2 pounds, steamed and served with lemon, drawn butter and herb roasted red potatoes.

Butternut Squash Ravioli **\$28.00**

Extra virgin olive oil, fresh herbs, scallions and sun-dried tomatoes.

(Continued on other side)

DINNER BANQUET

Dessert Selections

Please select one of the following:

Seasonal Crème Brûlée

Warm Chocolate Gateau

With crème anglaise.

Warm Chocolate Brownie

With vanilla bean ice cream.

Trio of Sorbet

Selections change daily.

Key Lime Tart

With raspberry sauce and Italian meringue.

Warm Apple Charlotte

Spiced apple cider sauce and dulce de leche gelato.

Seasonal Fruit

With mango sorbet.

For Additional Charge:

All Occasion Cake

Chocolate mousse cake.

(48 hours notice required)

8 - 12 people 20.00

12 - 20 people 40.00

For 20 Persons or More

Parkers' Pastry Platter

Cookies, brownies, macaroons, chocolate éclairs and mini fruit tarts

4.95 per person

PERSONALIZED DINNERS

This dinner was designed for the Shedd Aquarium's Right Bite Program, which is an annual dinner promoting and encouraging substantial and environmentally friendly seafood. Chef Patrick would be willing to create a menu for your specific needs.

Amuse

Alaskan Halibut Wonton
Pico de gallo and avocado

Appetizer

Honey Mirin Glazed Pacific Sable
Napa cabbage gyoza
Sweet & spicy eggplant

– or –

Chilled Dungeness Crab
Pea shoot pickled lemon geleé

Salad

“Carolina Classic” Catfish Gougeonettes
Brie fondue, peach, frisée, candy striped radish and port syrup

– or –

Crispy Tilapia “Caesar”

Main Course

Alaskan Wild King Salmon
Fingerling potato, artichoke and basil

– or –

Rushing Waters Wisconsin Rainbow Trout
Baja spiny lobster, smoked bacon, asparagus and red wine reduction

Dessert

Chocolate & Raspberry Marquise

HORS D'OEUVRES

CHILLED

Freshly Shucked Cold Water Oysters \$2.00
Cucumber mignonette, horseradish and cocktail sauces.

Rustic Tomato Bruschetta \$1.00
Grilled country bread with Laura Chenel goat cheese.

Parmesan "Caesar" Crisp \$2.00
Romaine and shaved fennel.

Ahi Tuna Sashimi \$3.50
Citrus sesame sauce with soy and wasabi.

California Rolls \$3.00
Avocado and citrus sesame dipping sauce.

Beef Tenderloin with Truffle Oil \$4.00
Arugula pesto on rosemary focaccia.

Red Grouper Wontons \$3.50
Pico de gallo, lime cream and avocado.

Smoked Salmon Summer Roll \$2.00
Cellophane noodles, horseradish and cucumber.

HOT

BBQ Spiced Scallop \$5.00
Wrapped in applewood smoked bacon.

Mini Lump Crab Cake \$3.00
With lemon garlic aioli.

Chicken Spring Roll \$2.00
With Shangdong sauce.

Duck Satay \$3.00
Sweet chili plum sauce.

Charcoal Grilled Shrimp and Brie \$2.50
Spicy gaufrette potatoes and port syrup.

Seven Spiced Australian Lamb Chop \$4.00

"Little Spoons" of Lemon and Mascarpone Risotto \$2.00

(Continued on other side)

HORS D'OEUVRES

RECEPTION PARTY PLATTERS

Crispy Calamari \$40.00

With lemon gremolata and cocktail sauce.

(Serves approximately 15 people)

Zatarin Chilled Gulf Shrimp Cocktail \$75.00

(30 pieces)

Fresh Fruit Display

(Small serves 25 people) \$50.00

(Large serves 50 people) \$95.00

Domestic and Imported Cheese Display

(Small serves 25 people) \$50.00

(Large serves 50 people) \$95.00

Seasonal Vegetable Crudite with Bleu Cheese Dip

(Small serves 25 people) \$50.00

(Large serves 50 people) \$95.00

Freshly Shucked Cold Water Oysters on the Half Shell \$26.00

With horseradish, cocktail and lemon.

(By the dozen)

Carved Beef Tenderloin \$180.00

With horseradish sauce and truffle hollandaise.

“On the Rocks”

Chilled Maine Lobster, Red King Crab Legs, Cold Water Oysters and Shrimp Cocktail,
served with Horseradish, Cocktail Sauce and Lemons

(Small) \$46.00

(Large) \$86.00

BAR OPTIONS

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.

A \$.50 service charge per drink will be added in lieu of a 21% gratuity.

Open 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 forty different types of martinis to choose from.

EXECUTIVE CHEF PROFILE

My journey with cuisine began in a little bakery outside of Philadelphia at the age of 12. By the age of 16, I was working as a line cook in a private club. It was there my passion in working with the many styles, different food and people was born. My experiences have led to a deep respect of cultures, individuality and professionalism. I worked at the 3-star Park Hyatt, Chicago for five years where I started as a vegetable cook, and left as a Sous Chef. There I was firmly entrenched in French technique, the search for quality ingredients, and the proper components of a dish. That led me to the 4-star Hotel Jermone in Aspen, and the 4-star Silvertree Hotel in Snowmass, where I learned about southwestern cuisine and high altitude cooking.

After several years in the mountains, I returned to Chicago and gained employment at the once private club, Les Nomads, where I went back to my roots in French Cuisine. Only this time there was a serious look at vegetable emulsions, cooking without cream, small amounts of butter. We practiced simple, slow cooking and whole roasting.

From there I ran the kitchens at Nieman Marcus on Michigan Avenue. Hoping to expand my horizons, I found immeasurable knowledge in their way of doing business, getting the best quality and maintaining standards. I spent many years making popovers and following Helen Corbits' timeless recipes. Needing a change I went to the University Club of Chicago, and went wild with every ingredient imaginable. We did wine dinners monthly and soft shell parties, lobster feasts, etc.

Now, I'm here at Parkers' Ocean Grill since 2003. I can honestly say I got my feet wet whether from a fishing boat in Boston or the ice from our daily arrivals. On behalf of me and our staff, we hope to make your visit a memorable one.

**Thank You,
Patrick McLaughlin
Executive Chef**
