

CROW'S NEST DINNER BANQUET MENUS

Regatta Dinner Menu

\$35.95 (excluding current tax and gratuity)

REGATTA SALAD SELECTIONS

(choose one salad)

House Salad with Bay Shrimp, or Crow's Nest Caesar Salad

REGATTA ENTREE SELECTIONS

All entrees include warm bread and butter, and choice of coffee, tea, soft drink or milk
(Choose four entrees for your guests to pick from on the night of the event)

Alderwood Smoked Prime Rib

Dry-marinated in our own special seasonings and slowly smoked.
Served with roasted garlic mashed potatoes.

Mocha-Rubbed Filet Mignon

Corn-fed and specially aged, chargrilled and topped with porcini butter.
Served with roasted garlic mashed potatoes.

Spice Rubbed Top Sirloin

Tender prime-grade top sirloin, seasoned and chargrilled.
Served with Chef's steak sauce and crispy onions.

Charbroiled Chicken Breast

A fresh boneless breast marinated in soy, cilantro and garlic, and topped with pickled ginger and sesame seeds.

Chicken Breast Marsala

A boneless breast sauteed in our mushroom marsala sauce.
Served with roasted garlic mashed potatoes.

Seafood Special of the day

The Chef's daily selection, served with rice pilaf and one of our delicious sauces.

Seafood Fettucine

Clams, fresh fish, prawns and scallops sauteed with fresh vegetables and semolina pasta in a tomato vodka cream

Vegetable Stir Fry

Sauteed veggies and tofu tossed in a sesame ginger sauce over jasmine rice.

Butternut Squash Ravioli

Sauteed with brandy cream, spinach and tomato

REGATTA HOUSE-MADE DESSERT SELECTIONS

(choose one or two desserts)

Creme Brulee

Rich custard with the traditional caramelized crown.

Mud Pie

A chocolate crust filled with mocha ice cream and topped with fudge and almonds.
Garnished with whipped cream and chocolate coffee beans.

Kahlua Fudge Cake

Chocolate cream cake with Kahlua mousse and chocolate ganache.
Served with coffee toffee crunch gelato

Cheesecake

A cool, creamy New York cheesecake in a graham cracker crust.

Mango Key Lime Pie

A deep dish key lime pie with a delicious hint of mango.

Crow's Nest

CROW'S NEST DINNER BANQUET MENUS

Lighthouse Dinner Menu

\$48.95 (excluding current tax and gratuity)

LIGHTHOUSE FIRST COURSE

Prawn Cocktail

Chilled prawns, prepared in our aromatic spices, served with cocktail sauce and lemon.
Vegetarian option available

LIGHTHOUSE SALAD SELECTIONS

(choose one salad)

House Salad with Bay Shrimp, Honey-Mustard Spinach Salad, or Crow's Nest Caesar Salad

LIGHTHOUSE ENTREES

(Choose four entrees for your guests to pick from on the night of the event)

All entrees include warm bread and butter, and choice of coffee, tea, soft drink or milk.

Caribbean Lobster Tail

Succulent, warm water tail, broiled and served with drawn butter.

Mocha-Rubbed Filet Mignon

Corn-fed and specially aged, chargrilled and topped with porcini butter.
Served with roasted garlic mashed potatoes.

Alderwood Smoked Prime Rib

Dry-marinated in our own special seasonings and slowly smoked. Served with roasted garlic mashed potatoes.

Seafood Special of the Day

The Chef's daily selection, served with one of our delicious sauces.

Seafood Fettucine

Clams, fresh fish, prawns and scallops sauteed with fresh vegetables and semolina pasta in a tomato vodka cream

Vegetable Stir Fry

Sauteed veggies and tofu tossed in a sesame ginger sauce over jasmine rice.

Butternut Squash Ravioli

Sauteed with brandy cream, spinach and tomato

LIGHTHOUSE HOUSE-MADE DESSERT SELECTIONS

(choose one or two desserts)

Creme Brulee

Rich custard with the traditional caramelized crown.

Mud Pie

A chocolate crust filled with mocha ice cream and topped with fudge and almonds.
Garnished with whipped cream and chocolate coffee beans.

Kahlua Fudge Cake

Chocolate cream cake with Kahlua mousse and chocolate ganache. Served with coffee toffee crunch gelato

Cheesecake

A cool, creamy New York cheesecake in a graham cracker crust.

Mango Key Lime Pie

A deep dish key lime pie with a delicious hint of mango.

Crow's Nest

CROW'S NEST LUNCH BANQUET MENUS

Harbor Lunch Menu

\$22.95 (excluding current tax and gratuity)

HARBOR SALAD SELECTIONS

(choose one salad)

House Salad with Bay Shrimp, or Crow's Nest Caesar Salad

HARBOR ENTREE SELECTIONS

All entrees include warm bread and butter, and choice of coffee, tea, soft drink

(Choose four entrees for your guests to pick from on the day of the event)

Charbroiled Chicken Breast

A fresh boneless breast marinated in soy, cilantro and garlic, and topped with pickled ginger and sesame seeds

Sirloin Angus Steak

Aged midwestern corn-fed beef, marinated in our sweet, smoky barbeque sauce, charbroiled to order and thinly sliced

Seafood Thermidor

Lightly poached scallops, crab and shrimp, broiled en casserole with a Bechamel sauce and served au gratin

Seafood Special

The Chef's daily selection, served with our delicious sauces

Butternut Squash Ravioli

Sauteed with brandy cream, spinach and tomato

Vegetable Stir Fry

Sauteed veggies and tofu tossed in a sesame ginger sauce over jasmine rice.



Crow's NEST



CROW'S NEST LUNCH BANQUET MENUS

Breakwater Lunch Menu

\$26.95 (excluding current tax and gratuity)

BREAKWATER SALAD SELECTIONS

(choose one salad)

House Salad with Bay Shrimp, or Crow's Nest Caesar Salad

BREAKWATER ENTREE SELECTIONS

(Choose four entrees for your guests to pick from on the day of the event)

All entrees include warm bread and butter, and choice of coffee, tea or soft drink

Tempura Prawns

Crunchy prawns prepared in our bubbly batter and served with cocktail sauce and lemon

Seafood Special

The Chef's daily selection, served with rice pilaf and one of our delicious sauces

Chicken Breast Marsala

A boneless breast sauteed in our mushroom marsala sauce

Served with roasted garlic mashed potatoes

Spice-Rubbed Top Sirloin

Tender prime-grade top sirloin, season and chargrilled. Served with Chef's steak sauce and crispy onions

Chicken Azteca

A boneless breast, lightly floured and sauteed with mushrooms, capers,

spicy arbol chile, lemon and white wine

Seafood Thermidor

Scallops, crab and shrimp en casserole with parmesan cheese

Butternut Squash Ravioli

Sauteed with brandy cream, spinach and tomato

Vegetable Stir Fry

Sauteed veggies and tofu tossed in a sesame ginger sauce over jasmine rice

BREAKWATER HOUSE-MADE DESSERT SELECTION

(choose one dessert)

Vanilla Bean Ice Cream

Daily Sorbet

Cheesecake

A cool, creamy New York cheesecake in a graham cracker crust

Chocolate Mousse Pie

An oreo cookie crust filled with chocolate mousse and topped with whipped cream

CROW'S NEST BEVERAGE SERVICE OPTIONS

Our Banquet Manager will be happy to assist you in planning appropriate beverages for your special event.

There are three options for wine, beer or cocktail service:

1. HOSTED BEVERAGE SERVICE

The host of your event will pay for all beverages and charges will appear on the final bill.

2. LIMITED HOST BEVERAGE SERVICE

As host of your event, you may choose specific items that you will pay for, and others your guests will pay for individually. For example, you may choose specific wines (either by the bottle or glass), and specific beers to be served, with the charges added to the final bill. Any additional cocktails ordered by your guests will be paid for individually upon delivery.

3. NO-HOST BEVERAGE SERVICE

Your guests will pay for their own individual beverages. Our complete wine, beer or cocktail selection is available, and payment will be collected individually upon delivery.

- Our complete wine list, including pricing, is enclosed.
- All special event menus include the following beverage choices for your guests: Coffee, tea, soft drink or milk. Each guest is limited to one complimentary beverage, free refills are included.

The logo for Crow's Nest is written in a bold, blue, stylized font. The letters are thick and blocky, with a slightly irregular, hand-drawn appearance. The 'C' is particularly large and prominent. The entire logo is set against a white background.

Crow's NEST

CROW'S NEST SPECIAL EVENT INFORMATION

Whether it's a business meeting, birthday, rehearsal dinner, wedding reception, or just a fun get-together, the Crow's Nest is the perfect place for your group's special event. Our staff will be happy to help with special requests to make your banquet a memorable one.

Our Harbor Room is perfect for special events. The Harbor Room is built on the harbor jetty and affords a sweeping 180-degree view of boats passing from the harbor to the sea. This beautiful room seats up to 60 guests, and may be reserved as a private room for your event with the following guidelines:

- **Parties of less than 40** may not reserve the room privately. We will designate a special area of the room for your party, and the remaining tables will be seated with our regular dining guests. For the comfort of our other guests, and out of respect for their dining experience, speeches or presentations of any kind are not permitted when sharing the room.

- **Parties of 41-60:** The Harbor Room must be reserved for your private use, and room fee paid.* Our private room fee for luncheon events on Friday, Saturday and Sunday is \$300. There is no room fee for private luncheon events Monday through Thursday. Our private room fee for dinner events is \$500 for Friday evenings (Not available during the Summer or Holiday), and \$300 for Sunday through Thursday evenings. We are not able to accept reservations for large groups on Saturday evenings.

*The room fee will be charged based on the arrangements made with the Banquet Manager prior to your arrival. For instance, if the event is reserved for 40 guests with the room fee agreed upon and only 30 guests are in attendance, the private room fee will still be charged. However, in this case the Crow's Nest reserves the right to revoke private privileges if space is needed for other guests, and speeches or presentations will not be permitted. In that case, the room fee will not be assessed. If your event has reserved space for a number of guests less than 30 and the number of attending guests rises above 40, the Crow's Nest reserves the right to declare your event a private party, and to charge the room fee.

- **Parties of 20 or smaller:** If your party is fewer than 20 guests, you must order from our regular dining room menu (Special Event menus are not offered for smaller parties). If your party is 20 to 30, you may order from our regular dining room menu, or you may choose a pre-selected Special Event Menu from the enclosed information. If your party is more than 40 a pre-selected Special Event Menu is required. For a personal touch, your pre-selected menus are custom-made with your company or special guest's name at the top.

**please
initial
below**

NO SPEECHES

over, please, for more information

Please initial
below

- You may adjust your estimate of the number of expected guests up to three days prior to your event. The Crow's Nest will prepare and charge for the final guest count at this time, with a margin of 5 unattending guests. Example: If your guaranteed number of expected guests is 50, and only 40 guests are in attendance, your party will be charged for 45 guests.

- The Crow's Nest will make every effort to provide specially requested table arrangements. Occasionally it may be necessary to alter or change the location of a table arrangement to accommodate other customers. Personalized decorations may be used with advance approval from the Banquet Manager.

- A fee of \$1.00 per guest is charged for dessert brought in to the Crow's Nest. If you bring in your own dessert and your pre-selected menu would have included dessert, this fee will be waived and the included dessert on your menu will not be served.

- Wine and other beverages purchased elsewhere are not permitted to be served at Crow's Nest special events. Our Banquet Manager will assist you in planning appropriate beverages, including alcohol-free options.

- This signed Special Event Information form and the Special Event Contract with your deposit of \$100.00 must be received by the date on the Contract to hold your reserved space. The deposit will be deducted from your final dining check. Deposits are refundable when notice of cancellation is received at least 10 days in advance of your reservation.

- Current state sales tax will be added to all charges. A 18% gratuity will be added to the final bill on parties of 8 or more, unless other arrangements with the Banquet Manager have been made.

- Visa, MasterCard, American Express, Discover and Diner's Club are honored. We do not accept pre-payment in full. Although the bill may be broken down into a limited number of smaller units with advance approval from the Banquet Manager, individual separate checks cannot be provided.

I have read and initialed the above special event information and agree to comply with the terms and conditions stated.

Print Name: _____

Company Name (if applicable): _____

Signature: _____