

CROW'S NEST DINNER BANQUET MENUS

Regatta Dinner Menu

\$32.95 (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

\$46.95 (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 LUNCH BANQUET MENUS

Harbor Lunch Menu

\$21.95 (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

\$23.95 (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' and 'N' are particularly large and prominent. The logo is centered at the bottom of the page, above a solid blue horizontal bar that spans the width of the page.