

# CROW'S NEST DINNER BANQUET MENUS

## Regatta Dinner Menu

\$38.95 (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

\$52.95 (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

\$25.95 (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.



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# CROW'S NEST LUNCH BANQUET MENUS

## Breakwater Lunch Menu

\$29.95 (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