

# The Lobster Shop

Thank you for inquiring about the facilities of **The Lobster Shop on Commencement Bay**. We will provide you with the attentive and detailed service that will make your event extra special. When you are ready to book your party, please complete and return the attached Banquet Worksheet. Your reservation will be finalized upon receipt of this signed form.

**Menu Selection:** A special menu will be printed for your guests to order from. Please pre-select menu items to be served from our banquet menu.

**Banquet Area:** Seating is available in two areas. The "Rainier Room" seats a maximum of 42 guests and the "Olympic Room" seats a maximum of 40 guests.

**Availability:** Lunch is available Monday through Thursday 11:30am to 3:45pm and Friday and Saturday 11:30am to 2:00pm.

**Payments and Billing:** It is our policy that **one check** be presented to your host which will include a 20% service charge and Washington State sales tax. Menu and prices are subject to change. Food and beverages always on one check, separate checks are not accepted.

**Private Parties:** Both seating areas are available for "private dining". Each room requires a food and beverage minimum of \$500 for dinner, (\$1,000 for dinner FRI-SAT-SUN) ~ \$350 for lunch and \$900 for Sunday brunch. *(tax and gratuity added to food and beverage minimum)*

**Deposit:** \$150 deposit is required to reserve your banquet space. Deposit will be returned if 48 hours notice is given.

## Starters ~ choose one soup & one salad

### CLAM CHOWDER

New England - style clam chowder.

Cup 4.95 ~ Bowl 6.95

### LOBSTER BISQUE

A rich and creamy Lobster Shop original.

Cup 7.95 ~ Bowl 9.95

### BLEU CHEESE SALAD

Crisp romaine greens tossed with our house-made bleu cheese dressing.

5.99

add Shrimp 2.50

add Dungeness Crab meat 5.00

### CAESAR SALAD

Crisp romaine greens tossed with our house-made Caesar dressing.

5.99

add Anchovies 1.00

add Shrimp 2.50

### SIGNATURE SALAD

Baby mixed greens, tossed with cherry tomatoes, candied pecans, blue cheese crumbles, sliced apple and our sherry vinaigrette.

6.99

## Lunch Entrees ~ choose four entrees

### AUSTRALIAN LOBSTER TAIL

Basted generously with drawn butter and oven roasted.

Market Price

### CRAB CAKES

100% Dungeness crab cakes, pan fried to a golden brown.

21.95

2 cakes

### DUNGENESS CRAB MELT

Baguette topped with sweet Dungeness crabmeat, artichoke hearts, and thinly sliced onions topped with tomato, shredded Cheddar and Asiago.

12.99

### CHICKEN DIJON

Oven baked and topped with Dijonnaise sauce.

12.99

### CHICKEN CAESAR SALAD

Served with our Caesar dressing. *(made with raw egg)*

14.95

### SHRIMP LOUIE

Tender bay shrimp, crisp Romaine lettuce, hard boiled egg, tomatoes and olives with our signature Louie dressing on the side.

13.99

### SALMON

Served with rice pilaf and fresh vegetables.

15.95

### TOP SIRLOIN

Cooked to order and basted with maitre d' butter.

17.95

### HALIBUT FISH & CHIPS

Served with our signature tartar sauce and fries.

17.79

### ARTICHOKE PASTA

Chicken and Artichoke Hearts in a cream sauce tossed with fettuccine.

13.95

### CHEESE BURGER

Served with American Cheese on a toasted kaiser bun.

9.99

add Bacon 1.50

# The Lobster Shop

**Guarantees:** We ask that your final number of guests be given to our Planning Coordinator **three business days prior to your event.** Please submit entrée selections a minimum of **one week prior.** Predetermining the exact number of guests attending is of the utmost importance to assure that our food and scheduled service personnel is adequate to meet your guest's needs. **There is a \$15.00 fee for each guaranteed guest not present.**

## Special Touches:

**Personalized Menus** ~ A special menu with a personalized heading will be printed for you and your guests.

**Floral Centerpieces** ~ The Lobster Shop can arrange for beautiful floral centerpieces.

**Place Cards** ~ Let us take care of creating place cards for your party at no extra charge.

**Special Occasion Cakes** ~ We will be happy to provide specialty cakes for any occasion or you may provide your own cake. A \$1.75 per person cake cutting fee applies to both options. *Note: Our license permits us to serve only products prepared in a commercial kitchen licensed by the Health Department*

**Audio-Visual:** If you will be having a presentation that includes audio-visual equipment your party must be "private" and will be required to meet the food & beverage minimums for "private" parties. AV equipment is available at the restaurant.

**Contact Person:** The contact person is considered the host and is the only one authorized to make changes on the agreement. If the "on-site" contact person will be different please advise the Planning Coordinator prior to your event.

*If you have any additional questions please call us at:*  
**The Lobster Shop on Commencement Bay**  
(253) 759-2165 / FAX (253) 752-9640

4015 Ruston Way  
Tacoma, WA 98402

Our Planning Coordinator, Shanna Styron, will be happy to return your phone call.

Voice Mail: 253-759-2165 ext.19

**LOBSTER SHOP**  
R E S T A U R A N T S

## Desserts ~ choose two desserts

<b>SORBET</b>	3.95
<b>CHOCOLATE MOUSSE</b>	5.95
<b>WHITE CHOCOLATE RASPBERRY CHEESECAKE</b>	5.95
<b>CRÈME BRULEE</b>	5.95

## Appetizers

### MINI CRAB CAKES

100% Dungeness crab cakes, pan fried to a golden brown. per dozen 45.00

### CHICKEN SKEWERS

Seasoned chicken with Thai peanut sauce. per dozen 30.00

### BEEF CROSTINI

Grilled Sirloin with peppercorn Port demi glace. per dozen 35.00

### CAPRESE CROSTINI

Tomato and fresh mozzarella with extra virgin olive oil and balsamic reduction. per dozen 20.00

### COCONUT PRAWNS

Served with apricot ginger sauce. per dozen 30.00

### CRAB & ARTICHOKE DIP

Dungeness crab meat, artichoke hearts, onions, Asiago cheese and oven baked. serves 15-20 45.00

### CRUDITE

Vegetable tray. serves 25-35 45.00

## Appetizers (single serve)

### CALAMARI

Served with lemon garlic aioli. 9.99

### FRESH MANILA CLAMS

Steamed in butter, garlic, lemon zest, oregano, thyme and white wine. 12.99

### SAMPLER PLATTER

Dungeness crab and artichoke dip, calamari, and sweet coconut prawns. 22.99

# The Lobster Shop

## Banquet/Large Party Worksheet and Agreement ~ LUNCH

**Private Room:** Yes  (*\$350 Food and Beverage minimum required*) No

Name of Party \_\_\_\_\_ Number in Party \_\_\_\_\_

Day \_\_\_\_\_ Date \_\_\_\_\_ Time \_\_\_\_\_

Lunch  Dinner  Contact Person \_\_\_\_\_

Address \_\_\_\_\_

Email \_\_\_\_\_

Telephone Number \_\_\_\_\_ Fax Number \_\_\_\_\_

Deposit Payment method and credit card # \_\_\_\_\_

**Special Menu heading** \_\_\_\_\_

### Soup Selection

\_\_\_\_\_

### Salad Selection

\_\_\_\_\_

### Entree Selections

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

### Dessert Selections

1. \_\_\_\_\_

2. \_\_\_\_\_

### Appetizer Selections (*how many of each*)

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

### Wine Selections

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

### Beverages

Mixed Bar / *Hosted*  Yes  No

Beer and Wine / *Hosted*  Yes  No

### Preferred Seating Arrangement and Special Instructions:

Menu and prices are subject to change  (*initial*)

There is a \$15.00 fee for each guaranteed guest not present  (*initial*)

I acknowledge that the bill is on **one check** and will include a 20% service charge and Washington State sales tax.  (*initial*)

I \_\_\_\_\_ have provided you with complete and accurate information and agree to the stipulations set forth above.

Signature \_\_\_\_\_

Date \_\_\_\_\_