

# HORS D'OEUVRES MENU

Minimum 20 Pieces per Item

## \$2 SELECTIONS

### DEVILED CRAB BALLS

With remoulade sauce

### GOAT CHEESE & RICOTTA CROSTADES

With cranberry sauce

### THREE CHEESE MINI MACS

With tomato jam

### BRIE & PROSCIUTTO SHORTBREAD

### CRUNCHY COCONUT-SESAME SHRIMP

With spicy-lime mayonnaise

### CAVIAR & CREME FRAICHE TARTLETS

### SMOKED SALMON RILLETTES

On crisp pita

### ITALIAN STEAK BRUSCHETTA

With arugula

### AHI TUNA TARTARE

On a toasted chip

### SMOKED GOUDA ARANCINI

### BACON WRAPPED CHICKEN & APRICOT

With a tangy barbeque sauce

### EDAMAME DUMPLING

With soy glaze

## ADDITIONAL SELECTIONS

### GARDEN VEGETABLES & DIP

\$4 per person

### ARTISAN CHEESE & CHARCUTERIE

\$7 per person

### JUMBO SHRIMP COCKTAIL

\$5 per piece

### GRILLED LAMB LOLLIPOPS

\$5 per piece



# BANQUET BRUNCH MENU

\$32 per Person

## FIRST COURSE

*Choose 2*

FRESH FRUIT & YOGURT PARFAIT

SOUP DU JOUR

MIXED GREENS

With house vinaigrette

CAESAR SALAD

## ENTREES

*Choose 3*

STUFFED FRENCH TOAST

With sweet mascarpone, raspberry jam and walnut praline

SAUTEED CRAB CAKES

With green goddess dressing and lyonnaise potatoes

SAUSAGE GRAVY & BUTTERMILK BISCUITS

With lyonnaise potatoes

BISTRO QUICHE OF THE DAY

With mixed greens and fresh fruit

STEAK & EGGS

6 oz. top sirloin with scrambled eggs, toast and lyonnaise potatoes

ADD FILET MIGNON \$5

LOBSTER EGGS BENEDICT (ADD \$5)

Two poached eggs over grilled baguette, lobster meat, hollandaise sauce and lyonnaise potatoes

## DESSERT

*Choose 2*

VANILLA BEAN CREME BRULEE

FLOURLESS CHOCOLATE TORTE

TRIPLE CHOCOLATE TORTE

TIRAMISU

APPLE CARAMEL TORTE



**PARC  
BISTRO**

# BANQUET LUNCH MENU

\$32 per Person

## FIRST COURSE

*Choose 2*

SOUP DU JOUR

CAESAR SALAD

MIXED GREENS

With house vinaigrette

## ENTREES

*Choose 3*

GRILLED 6 OZ TOP SIRLOIN

With Maître d' Butter

ADD FILET MIGNON \$5

SAUTEED SCOTTISH SALMON

With warm porcini vinaigrette

GRILLED ORGANIC CHICKEN CUTLETS

With cranberry vinegar pan sauce

SAUTEED CRAB CAKES

With green goddess dressing

PAN SEARED PORK TENDERLOIN

With apricot and sour cherry mostardo

GRILLED DAY BOAT SWORDFISH LOIN

With salsa cruda

## SIDES

*Choose 2*

SWEET POTATO-HONEY GOAT  
CHEESE GRATIN

SAVORY BRIOCHE BREAD PUDDING

OVEN ROASTED ROOT VEGETABLES

BUTTERED ASPARAGUS

## DESSERT

*Choose 2*

VANILLA BEAN CREME BRULEE

FLOURLESS CHOCOLATE TORTE

TRIPLE CHOCOLATE TORTE

TIRAMISU

APPLE CARAMEL TORTE



**PARC  
BISTRO**

# BANQUET DINNER MENU

## FIRST COURSE

*Choose 2*

SOUP DU JOUR

CAESAR SALAD

MIXED GREENS

With house vinaigrette

## ENTREES

*Choose a total of 3*

### \$44 ENTREE SELECTIONS

GRILLED 8 OZ TOP SIRLOIN

With maître d' butter

SAUTEED SCOTTISH SALMON

With warm porcini vinaigrette

SAUTEED CRAB CAKES

With green goddess dressing

GRILLED ORGANIC CHICKEN CUTLETS

With cranberry vinegar pan sauce

SEARED PRIME RESERVE PORK

DELMONICO

With apricot and sour cherry mostardo

GRILLED DAY BOAT SWORDFISH LOIN

With salsa cruda

### \$51 ENTREE SELECTIONS

GRILLED 8 OZ FILET MIGNON

With classic béarnaise sauce

SAUTEED CHILEAN SEA BASS

With escargot butter

PAN SEARED DIVER SCALLOPS

With espresso-burgundy pan sauce

AUSSIE LAMB CHOPS BRUSHED

With ruby red port-fig jam

SAUTEED LOBSTER CAKES

With lemon pernod nage

IBERICO PORK

With muscatel poached fruit

## SIDES

*Choose 2*

SWEET POTATO-HONEY GOAT

CHEESE GRATIN

SAVORY BRIOCHE BREAD PUDDING

OVEN ROASTED ROOT VEGETABLES

BUTTERED ASPARAGUS

## DESSERT

*Choose 2*

VANILLA BEAN CREME BRULEE

FLOURLESS CHOCOLATE TORTE

TRIPLE CHOCOLATE TORTE

TIRAMISU

APPLE CARAMEL TORTE



**PARC  
BISTRO**