

HORS D'OEUVRES MENU

Minimum 20 Pieces per Item

\$2 SELECTIONS

DEVILED CRAB BALLS

With remoulade sauce

BAKED SERRANO HAM & CHEESE PINWHEELS

ANTIPASTO SKEWERS

PUFF PASTRY BAKED BRIE

With cranberry

CRUNCHY COCONUT-SESAME SHRIMP

With spicy-lime mayonnaise

CAVIAR & CREME FRAICHE TARTLETS

SMOKED SALMON RILLETTES

On crisp pita

WAGYU MEATBALLS

With spicy grape jelly

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

\$5.50 per piece

GRILLED LAMB LOLLIPOPS

\$6 per piece



**PARC
BISTRO**

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

BAKED CREAM CHEESE FRENCH
TOAST CASSEROLE

Brown sugar crumble, warm maple
syrup, seasonal fruit

SAUTEED CRAB CAKES

Remoulade sauce, Lyonnaise potatoes,
today's vegetable

CHICKEN-WALNUT CRANBERRY SALAD

On a fresh baked croissant, arugula, frites

CROQUE-MADAME

Ham, Swiss cheese, mustard, sauce
mornay, fried egg, Lyonnaise potatoes

STEAK & EGGS

6 oz. flat iron with scrambled eggs,
toast and Lyonnaise potatoes

SUB FILET MIGNON +6

LOBSTER EGGS BENEDICT (ADD +6)

Two poached eggs over Texas toast,
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 FLAT IRON

With maître d' butter

SUB FILET MIGNON *6

SAUTEED SCOTTISH SALMON

With warm shallot vinaigrette

AIRLINE CHICKEN BREAST

Glacé de poulet, sautéed wild mushrooms

SAUTEED CRAB CAKES

With remoulade sauce

RARE AHI TUNA

Tamari and wasabi, sweet and sour mango, peanut-parsley pesto

SAUTEED HALIBUT

Mediterranean bell pepper salsa

BONELESS BERKSHIRE PORK CHOP

With apricot and sour cherry chutney

SIDES

Choose 2

POTATO AU GRATIN

SAVORY BRIOCHE BREAD PUDDING

SAUTEED ZUCCHINI & SQUASH

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

\$46 ENTREE SELECTIONS

GRILLED 8 OZ FLAT IRON

With maître d' butter

SAUTEED SCOTTISH SALMON

With warm shallot vinaigrette

SAUTEED CRAB CAKES

With remoulade sauce

AIRLINE CHICKEN BREAST

Glace de poulet, sautéed wild mushrooms

BONELESS BERKSHIRE PORK CHOP

With apricot and sour cherry chutney

RARE AHI TUNA

Tamari and wasabi, sweet and sour mango, peanut-parsley pesto

\$54 ENTREE SELECTIONS

GRILLED 8 OZ FILET MIGNON

With classic béarnaise sauce

SAUTEED CHILEAN SEA BASS

With escargot butter

SAUTEED HALIBUT

Mediterranean bell pepper salsa

AUSSIE LAMB CHOPS BRUSHED

With ruby red port-fig jam

SIDES

Choose 2

POTATO AU GRATIN

SAVORY BRIOCHE BREAD PUDDING

SAUTEED ZUCCHINI & SQUASH

BUTTERED ASPARAGUS

DESSERT

Choose 2

VANILLA BEAN CREME BRULEE

FLOURLESS CHOCOLATE TORTE

TRIPLE CHOCOLATE TORTE

TIRAMISU

APPLE CARAMEL TORTE



**PARC
BISTRO**

BRUNCH BUFFET MENU

\$34 per Person

ENTREES

Choose 1 from each set (3 total)

CAESAR SALAD (SERVED FAMILY STYLE)

or

MIXED GREENS (SERVED FAMILY STYLE)

With house vinaigrette

FRENCH TOAST

With salted caramel and crème fraîche

or

BELGIAN WAFFLES

With vanilla butter and maple syrup

BUTTER MILK BISCUITS

With sausage gravy

or

CREAMED CHIPPED BEEF

Over Texas toast

SIDES

CHEESY SCRAMBLED EGGS

MAPLE APPLEWOOD SMOKED BACON

SPICY TURKEY SAUSAGE

HOME FRIES

DESSERT

ASSORTED SWEETS, COFFEE & TEA

Alcohol is charged per consumption.

6% tax & 20% gratuity will be added to the total.

45 guests (minimum)-75 guests (maximum).

Final guest count due one week prior to the event.

Rental fee will apply.



BARN BUFFET MENU

\$34 per Person

SALAD (FAMILY STYLE)

Choose 1

CAESAR SALAD

MIXED GREENS

With house vinaigrette

BABY ARUGULA (ADD \$5)

With beet and goat cheese, walnuts,
and creamy lemon vinaigrette

ENTREES

Choose 2

SAUTEED CRAB CAKES

SHRIMP SCAMPI

With garlic lemon herb butter, cured
tomatoes, toasted bread crumbs

BEEF BOLOGNESE

With mezzi rigatoni, ground Wagyu,
pomodoro sauce

CONFIT CHICKEN THIGHS

With wild mushroom and glace
de poulet

SMOKED SALMON FARFALLE PASTA

With roasted garlic-Pernod cream,
vegetables

ROAST PORK LOIN

With Riesling and vanilla spiked
apple sauce

BRAISED BEEF BRISKET

With horseradish gremolata

CHICKEN SALTIMBOCCA

With caper madeira sauce

SIDES

Choose 2

HONEY CARROTS & GREEN BEANS

SAUTEED ZUCCHINI & SQUASH

POTATO AU GRATIN

ROAST FINGERLING POTATOES
& SAUTEED ONIONS

DESSERT (BUFFET STYLE)

ASSORTED SWEETS, COFFEE & TEA

Alcohol is charged per consumption.

6% tax & 20% gratuity will be added to the total.

45 guests (minimum)-75 guests (maximum).

Final guest count due one week prior to the event.

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PARC
BISTRO

BARN SERVED ENTREES

Salad, sides, & dessert included with entrée

SALAD (FAMILY STYLE)

Choose 1

CAESAR SALAD

MIXED GREENS

With house vinaigrette

ENTREES (SERVED)

Choose 2 with both on plate

6 OZ. FILET..... 30

With classic béarnaise

6 OZ. AIRLINE CHICKEN BREAST 20

Topped with duxelles

SAUTEED CRAB CAKE 24

With remoulade

JUMBO SHRIMP SKEWER 25

With green mango salsa

CHILEAN SEABASS 25

With escargot butter

AUSSIE RIB LAMB CHOPS (2)..... 30

With port wine fig jam

BRAISED BEEF SHORT RIB 25

With au jus

SHOYU MARINATED SALMON..... 24

With crisp shallots

SIDES

Choose 2 with both on plate

POTATO AU GRATIN

CHEESY QUINOA MAC & CHEESE

SALT & VINEGAR POTATOES

With rosemary and thyme

WARM ASPARAGUS

With tomato and parmesan cheese

CITRUS GRILLED ZUCCHINI & SQUASH

CHARRED BROCCOLINI

With chopped goat horn peppers

DESSERT (BUFFET STYLE)

ASSORTED SWEETS, COFFEE & TEA

Alcohol is charged per consumption.

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