

# 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**