

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**

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

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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)

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