



thePark

KITCHEN & BAR

EVENT MENU

Please allow 72 hours for ordering. Deposit may be required.

*Prices are subject to change without notice



THE PARK KITCHEN & BAR

EVENT MENU - Appetizer Plates

Vegetarian Plates

24 Bruschetta \$40

Traditional Tomato Bruschetta, served on top of a Toasted Baguette Crostini

24 Caprese Skewers \$40

Skewers of Fior Di Latte, Tomato, and Basil, with Balsamic Crema

24 Spanakopita \$40

Sautéed Spinach, Onions, Garlic, Dill & Feta wrapped in Phyllo.

Served with house-made Tzatziki

24 Spring Rolls \$40

Spring Rolls filled with Cabbage and Sweet Corn, served with Sweet Sesame Soy Sauce

24 Truffle Mushroom Flatbread \$40

Wild Mixed Mushrooms, Asiago Cheese, Arugula, and Truffle Oil

Gochujang Cauliflower \$36

Cauliflower Florets, Spicy Gochujang, Tahini, Toasted Sesame Seeds, topped with green onion

Seafood Plates

12 Chilled Prawn Bruschetta \$48

Traditional Tomato Bruschetta, served on top of a Toasted Crostini, topped with Chilled Prawns, Parmesan and Balsamic Crema

12 Smoked Salmon Canapé \$41

Smoked Salmon, Whipped Lemon Dill Cream Cheese, topped with Green Onions, Lemon Zest and Dill

12 Shrimp Wontons \$41

Shrimp Wontons Topped with Mango Salsa, Lemon Aioli and Cilantro

20 Shrimp Cocktail \$48

Served with Cocktail Sauce





THE PARK KITCHEN & BAR

EVENT MENU - Appetizer Plates

Carnivore Plates

24 Chicken Wings \$42

Choice of flavour: Salt & Pepper, Honey Garlic, Buffalo Parmesan, Mild Buffalo, Sesame Teriyaki, Sweet Sesame Soy, Sweet and Spicy Thai

24 Dumplings \$42

Chicken & Pork Gyoza, served with Sweet Ginger Soy Sauce

12 Chorizo Sausage Flatbread \$39

Ground Chorizo Sausage, Onion, Roasted Red Pepper & Marinara

12 Chicken Quesadilla \$39

Three Cheese Blend, Chicken, Roasted Vegetables, Sweet Corn & Southern BBQ Buttermilk Ranch

24 Swedish Meatballs \$39

Meatballs, served with Lingonberry Jam and Dijon Cream Sauce

12 Prime Rib Sliders \$42

Slow roasted prime rib and thinly sliced with sautéed mushrooms and onions, Swiss cheese, basil aioli and jus

24 Tandoori Chicken Skewers \$48

Tandoori Marinated Chicken Breast, topped with a Greek Yogurt Drizzle

Dessert Plates

Serves 20 people

Banana Cream Pie Cups \$47

Vegan Brownie with Caramel \$50

Raspberry Chocolate Ganache \$49





THE PARK KITCHEN & BAR

EVENT MENU - Platters & Salads

Reception Platters

Serves approximately 20 people

Crudités Platter \$71

Carrots, Celery, Broccoli, Cauliflower, Cucumber, Cherry Tomatoes, Red and Green Peppers served with Tzatziki

Fruit Platter \$71

Fresh Seasonal Fruit

Cheese and Charcuterie \$186

Assorted Meats and Cheeses with a selection of Crackers, Grapes, Walnuts, Kalamata Olives and Fresh House Made Compote

Seafood Platter \$152

Prawn Bruschetta, Smoked Salmon Canapé, Tuna Wontons, Shrimp Wontons

Reception Salads

Serves approximately 20 people

Green Salad \$54

Candied Pecans, Cherry Tomatoes and Maple Basil Vinaigrette

Caesar Salad \$71

Our House Made Caesar dressing, Garlic-Herb Croutons and Parmigiano Reggiano

Mediterranean Greek Salad \$65

Chickpeas, Green and Red Peppers, Tomatoes, Red Onion, Cucumber, Kalamata Olives, Crumbled Feta and our House Made Greek Dressing

Spinach Salad \$60

Brie, Candied Pecans, Granny Smith Apples & Orange Honey Vinaigrette





THE PARK KITCHEN & BAR

EVENT MENU - Buffet

Buffet

Minimum 20 people - price per person

Chicken Supreme \$42

Tender Bone-In Chicken Breast in a Dijon Cream Sauce. Includes Roasted Pesto Baby Potatoes Sautéed Vegetables, Caesar Salad or Mixed Green Salad

Prime Rib and Turkey Dinner \$50

Carved C.A.B Prime Rib and Roasted Turkey

Includes Sautéed Vegetables, Mashed Potatoes or Roasted Baby Potatoes, Caesar Salad or Mixed Green Salad and Yorkshire Pudding & Gravy

Italian Christmas \$45

Includes Chicken Parmesan, Sautéed Vegetables, Spinach Salad tossed in an Orange Honey Vinaigrette with the choice of one pasta:

Vegan Park Pasta

Lemon Mediterranean Pasta

Spaghetti and Meatballs

Eastern Buffet \$39

Ginger Beef, or Butter Chicken, Vegan Thai Curry, Coconut Rice, Steamed Edamame, and Vegetable Spring Rolls



THE PARK KITCHEN & BAR

EVENT MENU - 3 Course Lunch or Dinner Special

Lunch

Minimum 20 people - price per person

Choice of Salad and Sandwich \$25

Side House Salad or Side Caesar Salad

Turkey, Bacon, Brie Sandwich with Cranberry, Basil Pesto, Arugula or
Tomato Caprese Sandwich with Prosciutto, Fig Jam and Arugula

Mini Cheesecake with a Berry Compote and Caramel

Choice of Soup or Salad and Sandwich \$45

Cup of Daily Soup or Side House Salad

Prime Rib Sandwich and Side

Chicken Wrap and Side

Cajun Club and Side

Caprese Panini and Side

Mini Cheesecake with a Berry Compote and Caramel

Dinner

Minimum 20 people - price per person

Selection One \$45

Cup of Daily Soup or Side House Salad

Choice of Entree:

Thai Salmon

Full Rack of Ribs

Asiago Chicken

Vegan Thai Curry

Mini Cheesecake with a Berry Compote and Caramel

Selection Two \$55

Shrimp Bruschetta Starter (3 pieces)

Choice of Entree:

Bacon Wrapped Chicken with Roasted Brussels Sprouts and Green Beans with Pan Jus and
Potato Pave or

Honey Mustard & Herb Crusted Salmon with Roasted Brussels Sprouts and Green Beans
with Potato Pave

Mini Cheesecake with a Berry Compote and Caramel

