

thePark KITCHEN & BAR

EVENT MENU

Please allow 72 hours for ordering. Deposit may be required. *Prices are subject to change without notice



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

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

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

EVENT MENU - Sandwich Platters

Sandwich Platters

Serving 10 people - \$180

Serving 20 people \$350

Serving 30 people \$510

Please contact us for sandwich selections. We can accommodate special requests. Each serving consists of choice of ciabatta or wrap style sandwich



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



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