

Gourmet Buffet Selections

These displays may be served on their own or accompanied by interactive stations and/or passed hors d'oeuvres

Mediterranean Display

Greek Salad Mixed Greens, Feta cheese, Tomatoes, Kalamata olives & Balsamic Vinaigrette

Hummus with Lavosh Crisps

Orzo with Feta Cheese, Tomatoes, Red & Green Onion, and Cucumber with Lemon Basil Vinaigrette

Mediterranean Chicken Sautéed and topped with fresh Spinach, Roasted Garlic and Feta cheese

Shrimp Linguini with Artichokes, Sun-Dried Tomatoes, and Fresh Basil Oil

Roasted Vegetables; *Eggplant, Red Potatoes, Broccoli, Squash & Red Onion Marinated with Olive Oil, Fresh Herbs, and Balsamic Vinegar*

Continental Display

Creamy Risotto with Asparagus, Spinach, & Tomatoes; Smoked Gouda Mushroom Reduction

Lobster Ravioli with Pink Vodka Sauce

Roasted Chicken Breast Stuffed with Cream Cheese & Spinach with a Mushroom Cream Sauce

Poached Salmon Display, Served Chilled over sautéed Spinach with Chardonnay Tarragon Sauce and Condiments

Spinach and Artichoke Fondue with Lavosh Crisps

Chilled Crudités with Assortment of Homemade Dressings

Locally Grown Baby Lettuces with Vine Ripened Tomatoes, Glazed Pecans, Apple Wood Smoked Bacon and Buttermilk Herb dressing

Southern Display

Southern Salad *Grilled Corn, Bell Peppers, Diced Tomatoes, and Hard-Boiled Eggs tossed in a Maytag Bleu Cheese Dressing*

Garlic Green Beans

Buttermilk Fried Chicken

Creamy Stone-Ground Grits

Warm Corn Salad *with sautéed spinach and roasted red peppers*

Grilled Pork Tenderloin *with Bourbon Glaze*

Black-Eyed Peas *with Ham*

Special Events A la Carte Menu

For Cocktail Hour:

Passed Hors D'oeuvres: *Choice of Four*

Smoked Salmon on Herbal Toasted Crostini *with Wasabi-Dill Cream Sauce*

Crab Cakes with Remoulade

Tempura Shrimp *with Sweet-Thai Chili Drizzle*

Lobster Empanadas

Bacon Wrapped Shrimp

Bacon Wrapped Scallops

Tuna Tartare with Ginger & Toasted Sesame Seeds (served on spoon)

Shrimp Ceviche "Shooter" in Tortilla Chip; *Cayenne Sauce*

Grilled Cilantro-Lime Chicken Skewers with Chipotle Mayo Dipping Sauce

Roasted Corn Cakes with Avocado Relish

Spinach Spanakopita

Brie en Croute with Raspberry-Almond Filling

Miniature Quiche

Black Bean Tart with White Queso and Pico de Gallo

Mac & Cheese Fritters *with Red Pepper Sauce*

Smashed Avocado & Tomato Basil Bruschetta

Antipasto Skewers *with Mozzarella, Sun-dried tomato, Artichoke and Kalamata Olives*

Mini BBQ Pork Pastry Puffs

Pulled Pork over Scallion Pancake with Cole Slaw

Pork Tacos with Pepper Jack Cheese

Bacon Wrapped Tater Tot

Smoked Bacon and Pepper Stuffed Baby Bella Caps

Crostini of Grilled Beef Tenderloin and Horseradish Cream; *Bleu Cheese & Balsamic Drizzle*

Passed Sushi: *Choice of Three*

Bagel Roll (Smoked Salmon, Avocado & Cream Cheese)

California Roll (Crab, Cucumber & Avocado)

Shrimp Tempura Roll (Wild Shrimp Tempura flash-fried, rolled in rice & seaweed)

Yellowtail Scallion Roll (Yellowtail & Scallions)

Spicy Tuna Roll (Chopped Tuna with a spicy sauce)

Super Crunch Roll (Salmon, Cream Cheese, Avocado Tempura flash-fried, rolled in rice & seaweed)

Samurai Roll (Chopped Tuna, Yellowtail, Cream Cheese, Avocado Tempura flash-fried, rolled in rice & seaweed)

\$6 per person (2 pieces per guest)

For Dinner:

Select Minimum of Three A la Carte Stations/Displays

Chef-Attended Carving Station: Choice of Two

Roasted Turkey with Orange Cranberry sauce
Roasted Pork Tenderloin caramelized with a Honey Mustard glaze
Kentucky Bourbon Glazed Boneless Pork Tenderloin
Garlic Roast Beef with fresh herb marinade
Raspberry-Pomegranate Glazed Roasted Pork Tenderloin
Herb Crusted Prime Rib
Maple Glazed Ham
Roasted Fennel Crusted Rack of Lamb with Apple-Mint Jalapeño Jelly
All served with seasonal vegetables, scalloped potatoes, and appropriate condiments

Chef-Attended Pasta Station

Select Two Pastas. Guests can add their choice of Blackened Chicken, Grilled Shrimp, and/or Sautéed Vegetables to any Pasta.

Three-Cheese Tortellini with Roasted Tomato Sauce
Lobster Ravioli with Vodka Sauce; Lobster Meat Topping
Penne Rigate with Basil Pesto and Reggiano Parmesan
Penne Primavera with Broccoli, Squash, Zucchini, and Fresh Peas with Classic Alfredo Sauce
Butternut Squash Ravioli with Sage Brown Butter Sauce (*Fall/Winter*)
Roasted Vegetable Ravioli with Smoked Gouda Mushroom Reduction

Asian Stir-Fry Bowl Station

Choice of Seared Tasmanian King Salmon or Grilled Teriyaki Chicken
Served over Sushi Rice and Stir-Fry Vegetables with Ginger Soy Sauce

Burrito Bowl Station

Build Your Own Bowl with Grilled Lime Chicken or Steak; Cilantro-Lime Rice; and Black Beans
Toppings: Pico de Gallo, Jalapenos, Monterey Jack Cheese, Sour Cream, and Guacamole

Taco Bar: Choice of Two

Chicken—Breaded Chicken Tenders with Gruyere Cheese, Crispy Onions, Honey-Sriracha Sauce
Southwestern Fish – Grilled Mahi-Mahi seasoned with Southwestern Spices, Fresh Avocado, Pico de Gallo, Cilantro-Lime Slaw
Big Bang Shrimp – Crispy Shrimp with Spicy Big Bang Sauce, Crisp Lettuce, Fresh Avocado
Served with Southwestern Rice and Black Beans

Chef-Attended Sushi Station

Sushi Chefs create sushi rolls right before guests' eyes at this interactive station. Featuring some of Park Tavern's most popular rolls made with sushi flown fresh from Hawaii

Chef-Attended Shrimp and Grits Martini Station

Creamy Stone-ground Grits with Wild American Shrimp, Caramelized Onions and Roasted Red Peppers,
Finished in a Cream Sherry Sauce

Seafood Display: Selection of Three

Jumbo Shrimp Cocktail
Clams: Sautéed with White Wine, Herbs, and Lemon served over Angel Hair Pasta
Roasted Garlic Mussels over Chipotle Tomato Fettuccini
Poached Salmon Display, Served Chilled over sautéed Spinach with Chardonnay Tarragon Sauce and Condiments
King Crab Legs served hot with Cajun Seasoning
Pan-Seared Scallops over Roasted Garlic Spinach and Roasted Red Peppers
Oysters Rockefeller

Mac & Cheese Bar

Decadent Lobster Cream Mac & Cheese served with an array of toppings:
Toasted Bread Crumbs, Mushrooms, Broccoli, Crumbled Bacon, Pico de Gallo, Cilantro, Scallions and Bell Peppers

Gourmet Salad Display

Please Select Two:

Spinach Salad *with Strawberries, Candied Pecans, Goat Cheese, and Poppyseed Dressing*
Asian Slaw *with Cabbage, Kale, Carrots, Ginger Dressing, and Fried Wontons*
Caesar Salad *with Cheese Grit Croutons and Shaved Parmesan Cheese*
Warm Quinoa Salad *with Spinach, Butternut Squash, and Cranberries (Fall/Winter)*
Arugula Salad *with Watermelon, Feta Cheese, Slivered Almonds, Balsamic (Spring/Summer)*

The Mini Burger Bar: Choice of Two

Five Star Burger: Angus Beef topped with Sautéed Onions, Agued Gruyere Cheese and Rosemary Aioli
Portabella Slider with Goat Cheese, Roasted Red Pepper and Spinach
Fried Shrimp Po' Boy with Spicy Remoulade
BBQ Pork Slider with Cole Slaw and Dill Pickle
Served with Truffle Parmesan Tater Tots

Antipasto Display

Classic Hummus with Feta Cheese, Kalamata Olives and Fresh Tomatoes
Spinach & Artichoke Dip
Chef's Selection of Italian Meats
Variety of Domestic & Imported Cheeses
Assortment of Freshly Baked Breads & Crackers
Shrimp Cocktail "Shooters"
Marinated and Grilled Vegetables: *Artichokes, Mushrooms, Zucchini and Squash, Bell Peppers*
Caprese Salad: *Fresh Tomatoes & Mozzarella drizzled with Olive Oil and Basil*
Marinated Olives

Domestic and Imported Cheese Display

Brie, Port Wine, Goat, Cheddar, Mozzarella, Swiss, Camembert, Havarti, Gorgonzola, & Cambazzola Cheeses,
Served with Lavosh crackers and French bread slices

Sushi Display

Assortment of Popular Sushi Rolls, Nigiri and Sashimi (no rice)
Popular Rolls to include: Fresh Shrimp, Tuna, Salmon, Crab, California, Eel, & Vegetarian Rolls
Served with Soy, Pickled Ginger and Wasabi Garnishes

Seated Dinner Menu

All entrée prices include Passed Hors D'oeuvres (selection of four from A la Carte menu, page 4) and your choice of salad.

Salad Selections—Choice of One

Spring/Summer

Mixed Greens, Mandarin Oranges, Strawberries, Candied Pecans, Orange Sesame-Ginger Vinaigrette

Autumn/Winter

Baby Greens with Bleu Cheese, Poached Pear, Candied Pecans, Sweet Peppercorn Vinaigrette

Mozzarella Wrapped Prosciutto Salad

Served over Mixed Greens with Fresh Basil Drizzle, Garlic Infused Olive Oil, Freshly Cracked Peppercorns

Locally Grown Lettuces Salad

Candied Pecans, Smoked Bacon and Vine Ripened Tomatoes; Buttermilk Herb dressing

Classic Caesar Salad

Crisp Romaine; Park Tavern's Cheese Grit Croutons; Homemade Caesar Dressing

Seared Tuna

Rainbow Kale, Brussels sprouts, and Cabbage Slaw; Sashimi-Grade Tuna Sliced Thin; Sesame-Ginger Dressing

Seated Dinner Entrée Selections

Sea Bass

Caviar Rice & Jumbo Asparagus and Sweet Corn Succotash

Pan Seared Sockeye Salmon

Creamy Vegetable Risotto and Caramelized Baby Carrots

Pan Seared Jumbo Scallops

Tomato Lobster Sauce, Wilted Garlic Spinach, Truffle Risotto

Stuffed Chicken Breast

Roasted Chicken Breast Stuffed with Spinach and Cream Cheese; Mushroom Cream Sauce
Creamy Whipped Potatoes and Asparagus

Pork Tenderloin

Cinnamon-Brown Sugar Mashed Sweet Potatoes
& Garlic Green Beans

Filet Mignon *with Veal Demi-Glaze*
Parmesan Garlic Potato Puree & Glazed Belgian Carrots

Filet Mignon and Grilled Spicy Prawns
Grilled Jumbo Asparagus & Creamy Whipped Potatoes

Filet Mignon and Sockeye Salmon
Herbal Roasted Fingerling Potatoes & Haricot Vert

Filet Mignon *with Caramelized Onion Demi-Glaze*
AND
Pan Seared Breast of Chicken *with an Herb and Fennel Cream sauce*
Herbal Roasted Potatoes & Seasonal Vegetables

Filet Mignon *with Caramelized Onion Demi-Glaze*
AND
Steamed Maine Lobster Tail *with a Brandy infused Cardinal sauce*
Broccolini and Au Gratin Potato Stack

Filet Mignon, Sockeye Salmon and Roasted Chicken Breast
Three Ounce Servings of Filet Mignon, Pan-Seared Sockeye Salmon and
Roasted Chicken Breast Stuffed with Spinach and Cream Cheese; *Mushroom Cream Sauce*
Garlic Green Beans and Creamy Whipped Yukon Gold Potatoes

Stuffed Portabella Mushroom
Grilled Portabella Stuffed with Garlic Spinach, Roasted Red Pepper, and Goat Cheese; Balsamic Reduction
Asparagus and Smoked Gouda Risotto

Wedding Brunch Buffet

Brunch Buffet

Applewood Smoked Bacon and Sausage
Eggs Benedict with Smoked Salmon
Creamy Cheese Grits
Green Beans Almandine
Seasonal Harvest of Fresh Fruits
Breakfast Casserole with Eggs, Zucchini & Onions, and Cheese
Assorted Miniature Muffins, Biscuits and fresh rolls
Seasonal Mixed Greens *Vine-Ripened Tomatoes, Glazed Pecans drizzled with Buttermilk Herb dressing*

Chef-Attended Omelet Station

Guests create their own omelets with their choice of peppers, onions, tomatoes, mushrooms, spinach, ham, cheddar cheese, Swiss cheese and Mozzarella cheese

Carving Station (Choose One)

Spiral Honey Baked Ham
Herb Crusted Prime Rib
Herb Roasted Turkey

Chef-Attended Hash Browns Station

How do you like your hash browns?
Home-style Hash Browns served with Cheddar Cheese, Diced Tomatoes, & Onions
Choice of additional toppings: Chili and Ham

Beverage and Bar Options

Open Light Bar

Bottled Beer: Bud Light, Michelob Ultra, & Miller Lite

Wine: Woodbridge Chardonnay, Woodbridge Merlot, Woodbridge Cabernet Sauvignon, Woodbridge White Zinfandel, J. Roget Champagne

Well Brand Open Bar

Liquors:

Gin – Seagram’s

Scotch – Dewar’s

Whiskey – Jim Beam

Vodka – Svedka and Svedka Flavors

Rum – Bacardi

Tequila – Jose Cuervo

Blend – Seagram’s 7

Bottled Beer: Bud Light, Miller Lite

Wine: Woodbridge Chardonnay, Woodbridge Merlot, Woodbridge Cabernet Sauvignon, Woodbridge White Zinfandel, J. Roget Champagne

Premium Open Bar

Liquors:

Gin – Tanqueray, Bombay Sapphire

Tequila – El Jimador

Whiskey & Bourbon: –Jack Daniels, Jameson, Wild Turkey and Knob Creek

Blend – Seagram’s V.O., Crown Royal

Vodka – Tito’s Homemade Vodka, Absolut, Ketel One, Absolut Flavors

Brandy, Cognac & Liqueur- Hennessy, Amaretto, Kahlua, Bailey’s Irish Cream, Grand Marnier, Southern Comfort

Bottled Beer: Sweetwater 420, Sierra Nevada Torpedo, Sierra Nevada Seasonal, Bud Light, Miller Lite, Michelob Ultra

Wine: Edna Valley Chardonnay, Joel Gott Sauvignon Blanc, Montevina Pinot Grigio, Snoqualmie Merlot, Louis Martini Cabernet Sauvignon, Matua Pinot Noir, Woodbridge White Zinfandel and Park Tavern’s Award Winning Sangria

Champagne: Michelle Sparkling Wine

Gourmet Coffee Station: Includes freshly brewed Starbucks coffee served in silver urns with cream, sugar, white and dark chocolate shavings.

Super Premium Open Bar

Liquors:

Gin – Nolet

Tequila – Patron

Whiskey & Bourbon: –Baker’s, Bookers, Basil Hayden, Bulleit, Makers 46

Blend – Seagram’s V.O., Crown Royal

Vodka – Tito’s Handmade Vodka, Grey Goose, Hangar One and Hangar One Flavors

Brandy, Cognac & Liqueur- Hennessy VSOP, Amaretto, Kahlua, Bailey’s Irish Cream, Grand Marnier, Southern Comfort

Bottled Beer: Sweetwater 420, Sierra Nevada Torpedo, Sierra Nevada Seasonal, Bud Light, Miller Lite, Michelob Ultra

Wine: Edna Valley Chardonnay, Joel Gott Sauvignon Blanc, Montevina Pinot Grigio, Snoqualmie Merlot, Louis Martini Cabernet Sauvignon, Matua Pinot Noir, Woodbridge White Zinfandel and Park Tavern’s Award Winning Sangria

Champagne: Michelle Sparkling Wine

Gourmet Coffee Station: Includes freshly brewed Starbucks coffee served in silver urns with cream, sugar, white and dark chocolate shavings.

Unlimited Non-Alcoholic Beverages

Includes assorted soft drinks, fruit juices, tea, freshly brewed coffee and hot herbal tea

This package must be purchased by the host if not purchasing an Open Bar package.

A la Carte Beverage Options:

We also offer Per-Consumption Bar Services.

For all events without an Open Bar package, a \$150.00 Bartender Fee applies per 100 guests.
A \$200.00 fee will apply to any remote bar or additional bar setup.

Dessert Specialties

Ice Cream Sundae Station

Artisanal Chocolate and Vanilla Ice Creams

Chopped nuts, cookies bites, warm chocolate and caramel syrups, strawberries, sprinkles and whipped cream

Bananas Foster Martini Station

Chef-Attended Flambé Station

Fresh Fruit Display

Petite Indulgences Display

Selection of Miniature Desserts Displayed on Tiered Mirrors & Silver Trays as a self-service station

New York Style Cheesecake, Chocolate Lava Cake, Key Lime Tarts, Italian Cannoli, Traditional Éclairs

'Late Night' Bites

All Options Served Butler-Style:

Warm Chocolate Chip Cookies served with shot glasses of cold Milk

Miniature Milkshakes

Mini Burgers

Miniature 2oz. Hamburgers served on herbal dinner roll

Mini Grilled Cheese