

Menus

Plated, Active Stations, or Traditional Buffet...Our Culinary Team looks forward to preparing a menu built specifically for your preferences.

For Cocktail Hour

Butler-Passed Hors D'oeuvres: Please Select Four

Seafood & Poultry:

Smoked Salmon on Cucumber Rounds *with Wasabi-Dill Cream Cheese*
Bourbon Glazed Salmon Bites
Seared Peppercorn Ahi Tuna on Wonton Chip
Crab Cakes with Remoulade
Tempura Shrimp *with Sweet-Thai Chili Drizzle*
Shrimp & Grits Shooters
Charred Cilantro-Lime Chicken Skewers; *Chipotle Mayo Dipping Sauce*

Vegetarian:

Roasted Corn Cakes with Avocado Relish
Brie en Croute with Raspberry-Almond Filling
Tomato Soup Shooters with Mini Grilled Cheese
Mac & Cheese Fritters *with Red Pepper Sauce*
Pimento Cheese Fritters
Smashed Avocado & Tomato Basil Bruschetta
Caprese Skewers with Grape Tomatoes, Fresh Basil, and Mozzarella
Watermelon, Feta, and Mint Skewer with Balsamic *(*seasonal item)*
Grilled Peach & Crème Fraiche Crostini *(*seasonal item)*
Autumn Bruschetta *with Butternut Squash, Apple, Pecans, Goat Cheese and Hot Honey (*seasonal item)*

Beef and Pork:

Miniature Loaded Baked Potatoes with Bacon, Cheese, and Chives
Biscuits with Country Ham and Pimento Cheese
Bacon Wrapped Dates stuffed with Goat Cheese
Miniature Beef Wellington
Spicy Asian Meatballs (Beef OR Impossible Meat)
Crostini of Grilled Beef Tenderloin and Horseradish Cream; *Bleu Cheese & Balsamic Drizzle*

For Dinner:
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

Fresh Greens with English Cucumber, Red Onion, & Pepitas with our House Vinaigrette

Vegetable Risotto with Asparagus, Spinach, & Tomatoes

Spinach & Artichoke Dip with Warm Breads

Charred Lemon Chicken Piccata; Lemon Caper Sauce

Creamy Mushroom Tagliatelle

Seared Salmon with Lemon & Garlic Butter

Roasted Broccolini with Garlic

Southern Display

Southern Salad *with Chopped Iceberg, Grilled Corn, Bell Peppers, & Diced Tomatoes 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*

Beef Short Rib

Southern Style Mac & Cheese *with Bread Crumb Topping*

A la Carte Stations

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
Raspberry-Pomegranate Glazed Roasted Pork Tenderloin
Herb Crusted Prime Rib
Rosemary Crusted Flat Iron Steak
Beef Short Rib *with Au Jus*
Maple Glazed Ham
Roasted Fennel Crusted Rack of Lamb

All served with seasonal vegetables, scalloped potatoes, and appropriate condiments

Pasta Station: Choice of Two

Three-Cheese Tortellini with Roasted Tomato Sauce and Grilled Seasonal Vegetables
Lobster Ravioli with Vodka Sauce; Lobster Meat Topping
Creamy Mushroom Tagliatelle OR Classic Beef Stroganoff
Spinach Ravioli with Tomato Basil Cream; *Cherry Tomatoes & Spinach*
Roasted Pepper Ravioli with Sausage and Peppers in a Spicy Tomato Sauce
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 Station

Delicious Stir-Fry with Rice, Bok Choy, Edamame, and Mushrooms; Ginger Soy Sauce
Topped with Guests' Choice of Teriyaki Chicken or Tasmanian Salmon
Pork Dumplings
Edamame with Spiced Sea Salt
Fortune Cookies

South of the Border

Blistered Shisito Peppers
Mexican Style Street Corn
Beef Empanadas
Apache Chicken-Grilled Chicken topped with a light cream sauce of charred cilantro, tomato and onion.
Southwestern Chopped Salad with Avocado Lime Dressing

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

Best of the South Bar

Beef Short Rib Sliders; *Shaved Pickles on King's Hawaiian Rolls*
Baked Mac & Cheese with Bread Crumb Topping
Tail-On Shrimp with Spicy Cocktail Sauce
Crab Hushpuppies

Mac & Cheese Bar

Decadent Mac & Cheese served with an array of toppings:
Toasted Bread Crumbs, Crumbled Bacon, Pico de Gallo, Avocado
Optional: Add Chili & Fritos, or Lobster

Greens & Things: Choice of Two

Served with Flatbreads and Crackers

Asian Slaw with Cabbage, Kale, Carrots, Ginger Dressing, and Fried Wontons

Beet Salad with Goat Cheese, Oranges, Pickled Red Onion, Pistachios

Southern Caesar Salad with Cheese Grit Croutons and Shaved Parmesan Cheese

Harvest Salad with Baby Greens, Sliced Granny Smith Apples, Candied Pecans, Shaved Parmesan, Cornbread Croutons, Maple Vinaigrette

Warm Quinoa Salad with Spinach, Butternut Squash, and Cranberries (Fall/Winter)

Arugula Salad with Watermelon, Feta Cheese, Slivered Almonds, Balsamic (Spring/Summer)

Slider Bar: Choice of Two

All Sliders served on King's Hawaiian Rolls

Served with Truffle Parmesan Tater Tots

Portabella Slider with Goat Cheese, Roasted Red Pepper and Spinach

Beef Short Rib with Shaved Pickles and Cole Slaw

*Classic Cuban with Ham, Roasted Pork, Swiss, Mustard (*served on Cuban Bread)*

Fried Shrimp Po' Boy with Spicy Remoulade

BBQ Pork Slider with Cole Slaw and Dill Pickle

Impossible Burger (Plant Based) with Choice of Toppings

Nashville Hot Chicken Slider with Shaved Pickle and Japanese Mayo

Taste of the Med

Select Three:

Roasted Red Pepper Hummus with Warm Pita

Falafel with Tzatziki Dipping Sauce

Chicken Shawarma Kabobs

Marinated Tomato & Cucumber Salad with Pickled Red Onion, Basil, and Feta

Field Greens with Oven-Roasted Tomatoes, Hearts of Palm, Shaved Parmesan, Balsamic Vinaigrette

Antipasto Display

Classic Hummus with Feta Cheese, Kalamata Olives and Fresh Tomatoes

Spinach & Artichoke Dip

Chef's Selection of Meats and 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

Suggested Menu Combinations

Chef's Choice Menu

Passed Hors d'oeuvres, Carving Station, Pasta Station & Asian Stir-Fry Station

A Taste of the South

Passed Hors d'oeuvres, Carving Station, Shrimp & Grits Martini Bar, Mac & Cheese Bar

South by Southwest

Passed Hors d'oeuvres, Carving Station, Shrimp & Grits Martini Bar, South of the Border

A Taste of Italy

Passed Hors d'oeuvres, Antipasto Display, Carving Station, & Pasta Station

All Dad's Favorites

Passed Hors d'oeuvres, Carving Station, Best of the South, & Pasta Station

All Mom's Favorites

Passed Hors d'oeuvres, Carving Station, Shrimp & Grits Martini Station, Antipasto Display; & Greens and Things Display

Around the World

Passed Hors D'oeuvres, Slider Bar, South of the Border, Shrimp & Grits Martini Bar, Taste of the Med

The "Perfect" Menu

Passed Hors d'oeuvres, Carving Station, South of the Border, Best of the South, Pasta Station, Taste of the Med

Seated Dinner Menu

Salad Selections—Choice of One

Watermelon & Arugula (*Spring/Summer Seasonal Item*)
Feta Cheese, Slivered Almonds, Balsamic

Poached Pear (*Fall/Winter Seasonal Item*)
Baby Greens with Bleu Cheese, Poached Pear, Candied Pecans, Sweet Peppercorn Vinaigrette

Park Tavern's Southern 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

Harvest Salad
Baby Greens, Sliced Granny Smith Apples, Candied Pecans, Shaved Parmesan, Cornbread Croutons, Maple Vinaigrette

Seated Dinner Entrée Selections

Sea Bass
Caviar Rice & Jumbo Asparagus and Sweet Corn Succotash

Pan Seared Sockeye Salmon
Creamy Vegetable Risotto and Grilled Asparagus

Pan Seared Jumbo Scallops
Tomato Lobster Sauce, Wilted Garlic Spinach, Truffle Risotto

Charred Lemon Chicken Piccata
Lemon Caper Sauce; Creamy 'Smashed' Red-Skinned Potatoes and Grilled Asparagus
\$60.00

Braised Short Rib with Au Jus
Mashed Potatoes and Broccolini

Southwestern Style Marinated Flank Steak
Blistered Shisito Peppers and Spicy Patatas Bravas

Filet Mignon *with Sun-Dried Tomato and Herb Compound Butter*
Parmesan Garlic Potato Puree & Grilled Asparagus

Stuffed Portabella Mushroom

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

Greek Style Roasted Cauliflower Steak

Roasted Potatoes and In-Season Vegetables (Vegan)

DUO Entrées:

Filet Mignon *AND* Sockeye Salmon

Herbal Roasted Fingerling Potatoes & Haricot Vert

Filet Mignon with Compound Herb Butter *AND* Pan Seared Breast of Chicken

with a Lemon Garlic Cream Sauce

Herbal Roasted Potatoes & Seasonal Vegetables

Filet Mignon *AND* Steamed Maine Lobster Tail

Broccolini and Au Gratin Potato Stack

Beverage and Bar Options

All Open Bar packages below are based on **Four Hours of Service and Include Non-alcoholic Beverages Butler-Passed Beverages during Cocktail Hour, and Champagne Toast**

Open Light Bar

Bottled Beer: Miller Lite, Bud Light, Blue Moon

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

Well Brand Open Bar

Liquors:

Gin – Seagram’s

Rum – Bacardi

Scotch – Dewar’s

Tequila – El Jimador

Whiskey – Jim Beam

Blend – Seagram’s 7

Vodka – Svedka and Svedka Flavors

Bottled Beer: Miller Lite, Bud Light, Blue Moon

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

Premium Open Bar

Liquors:

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

Tequila – El Jimador Blanco Anejo

Gin – Tanqueray, Bombay Sapphire

Rum – Bacardi, Captain Morgan

Scotch – Glenlivet, Johnny Walker Black

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

Blend – Seagram’s V.O., Crown Royal

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

Bottled Beer: Hard Seltzers, Sweetwater 420, Scofflaw, Bud Light, Miller Lite, Michelob Ultra

Wine: Edna Valley Chardonnay, Joel Gott Sauvignon Blanc, Santa Cristina Pinot Grigio, Oberon Merlot, Louis Martini Cabernet Sauvignon, Greg Norman Pinot Noir, Gerard Bertrand Cotes de Roses

Champagne: Michelle Sparkling Wine

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

Also includes Red Bull and Ginger Beer

Super Premium Open Bar

Liquors:

Vodka – Tito’s Handmade Vodka, Grey Goose, Ketel One

Tequila – Casamigos and El Jimador Blanco Anejo

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

Blend – Seagram’s V.O., Crown Royal

Gin – Hendrick’s

Rum – Ron Zacapa

Scotch – McCallan 12

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

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

Wine: Edna Valley Chardonnay, Joel Gott Sauvignon Blanc, Santa Cristina Pinot Grigio, Oberon Merlot, Louis Martini Cabernet Sauvignon, Greg Norman Pinot Noir, Whispering Angel Rose

Champagne: Michelle Sparkling Wine

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

Also includes Red Bull and Ginger Beer

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. It is included in all Open Bar packages.

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

Homemade Churro Bar

Chef Ramiro's Cinnamon Sugar Churros served with Nutella and Caramel Dipping Sauces and Whipped Cream

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

Mini Boozy Milkshakes (*Choose Cookies & Cream Kahlua, Vanilla RumChata, Boozy Bailey's Oreo*)

Mini Burgers

Miniature 2oz. Hamburgers served on King's Hawaiian Roll

Mini Grilled Cheese

Warm Chocolate Chip Cookies + Shots of Milk