

For Cocktail Hour

Butler-Passed Hors D'oeuvres: Please Select Four

Seafood & Poultry:

Smoked Salmon on Cucumber Rounds *with Wasabi-Dill Cream Cheese*
Seared Peppercorn Ahi Tuna on Wonton Chip
Crab Cakes with Remoulade
Tempura Shrimp *with Sweet-Thai Chili Drizzle*
Shrimp & Grits Shooters
Deviled Eggs with Smoked Salmon and Caviar
Lobster Empanadas
Fresh Ceviche served in Edible Plantain Cup
Charred Cilantro-Lime Chicken Skewers; *Chipotle Mayo Dipping Sauce*

Vegetarian:

Roasted Corn Cakes with Avocado Relish
Brie en Croute with Raspberry-Almond Filling
Pear, Brie, and Almond Tart
Tomato Soup Shooters with Mini Grilled Cheese
Mac & Cheese Fritters *with Red Pepper Sauce*
Pimento Cheese Fritters
Smashed Avocado & Tomato Basil Bruschetta
Georgia Peach Empanada *(Spring/Summer)*
Watermelon, Feta, and Mint Skewer with Balsamic *(Spring/Summer)*
Grilled Peach & Crème Fraiche Crostini *(Spring/Summer)*
Bleu Cheese and Pear; Fig Preserves; Ginger Snap Crostini *(Fall/Winter)*
Autumn Bruschetta *with Butternut Squash, Apple, Pecans, Goat Cheese and Hot Honey (Fall/Winter)*

Beef and Pork:

Biscuits with Country Ham and Pimento Cheese
Bacon Wrapped Dates stuffed with Goat Cheese
Miniature Beef Wellington
Crostini of Grilled Beef Tenderloin and Horseradish Cream; *Bleu Cheese & Balsamic Drizzle*

Buffet Selections

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

TRADITIONAL BUFFET:

SALADS/VEGETABLES: Select 2 options

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*
Roasted Broccolini with Garlic and Sea Salt
Blistered Green Beans; *Soy Sauce*
Field Greens with Strawberries, Candied Pecans, Goat Cheese; *Sweet Peppercorn Vinaigrette*

ENTREES: Select 2 options

Chef Travis' "Almost Famous" Fried Chicken
Charred Lemon Chicken Piccata
Chicken Marsala
Cedar Plank Salmon with Citrus Glaze
Braised Beef Short Rib

ACCOMPANIMENTS: Select 3 options

Smoked Gouda & Mushroom Risotto with Asparagus and Tomatoes
Shrimp Linguini with Basil Oil; Sun-Dried Tomatoes and Artichokes
Spinach Ravioli in a Creamy Tomato Sauce
Butternut Squash Ravioli; *Brown Butter (Fall/Winter only)*
Herb Roasted Fingerling Potatoes
Horseradish & Sour Cream Mashed Potatoes

SOUTHERN STYLE BUFFET

SALADS/VEGETABLES: Select 2 options

Southern Caesar Salad *with Cheese Grit Croutons and Shaved Parmesan Cheese*
Spinach Salad with Bacon, Cherry Tomatoes, Red Onion; *Buttermilk Herb Dressing*
Fire-Roasted Corn with Arugula, Cherry Tomatoes, Avocado; *Sweet & Spicy Honey Vinaigrette*
Garlic Green Beans
Field Greens with Strawberries, Candied Pecans, Goat Cheese; *Sweet Peppercorn Vinaigrette*

ENTREES: Select 2 options

Chef Travis' "Almost Famous" Fried Chicken
Cedar Plank Salmon with Citrus Glaze
Braised Beef Short Rib
Bourbon Glazed Pork Tenderloin
Southern Style Chicken & Dumplings

ACCOMPANIMENTS: Select 3 options

Homestyle Mac & Cheese with Bread Crumb Topping
Braised Collard Greens
Jalapeno Cheddar Grits
Herb Roasted Fingerling Potatoes
Horseradish & Sour Cream Mashed Potatoes
Warm Buttermilk Biscuits and Cornbread Muffins; Whipped Butter

BY THE CASPIAN SEA

SALADS/VEGETABLES:

Spinach and Date Salad with Red Onion, Almonds, Dill, Mint, Feta Cheese
Marinated Tomato and Cucumber Salad with Pickled Red Onion, and Dill (Feta Cheese optional)

ENTREES:

Chicken Breast Kabob *marinated in Lemon, Garlic, and Yogurt; Red Peppers, and Zucchini; Tzatziki Sauce*
Salmon Kabob *with Red Peppers and Zucchini; Fresh Herb Salad; Tzatziki Sauce*

ACCOMPANIMENTS, SELECT THREE:

Saffron Basmati Rice with Lemon, Golden Raisins, and Lentils
Crispy Potatoes with Lemon and Yogurt Sauce
Housemade Falafel with Tzatziki Sauce
Roasted Garlic Hummus topped with Zatar Spiced Ground Beef; Warm Pita
Roasted Red Pepper Hummus with Warm Pita
Roasted Eggplant Spread with Date Molasses, Mint, and Feta; Warm Pita

À la Carte Stations

Select a Minimum of 3 if not Paired with a Dinner Buffet

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
Herb Crusted Prime Rib
Rosemary Crusted Flat Iron Steak
Roasted Fennel Crusted Rack of Lamb
Tuscan Seasoned Whole Roasted Chicken
Cedar Plank Salmon

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
Beef Short Rib Ravioli with a Short Rib Ragu Sauce
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
Served with Garlic Bread Sticks

Asian Station

Select Two: General Tso' Chicken; Orange Chicken; Sesame Chicken;
Beef & Broccoli; Shrimp or Vegetable Lo Mein
Served with:
Fried Rice
Fortune Cookies
Traditional Take-Out Boxes & Chopsticks

South of the Border

Blistered Shisito Peppers
Beef Empanadas
Apache Grilled Chicken Light Cream Sauce of Charred Cilantro, Tomato and Onion

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
Optional Toppings for Guests to Add: Smoked Bacon, Andouille Sausage, Scallions

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

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 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

Braised Beef Short Rib with Shaved Pickles and Cole Slaw

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

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

Saffron & Spice

SELECT THREE:

Spinach and Date Salad with Red Onion, Almonds, Dill, Mint, Feta Cheese

Chicken Breast Kabob *marinated in Lemon, Garlic, and Yogurt; Red Peppers, and Zucchini; Tzatziki Sauce*

Salmon Kabob *with Red Peppers and Zucchini; Fresh Herb Salad; Tzatziki Sauce*

Saffron Basmati Rice with Lemon, Golden Raisins, and Lentils

Crispy Potatoes with Lemon and Yogurt Sauce

Housemade Falafel with Tzatziki Sauce

Charcuterie Board

Chef's Seasonal Selection of Meats and Cheeses

Such as Spicy Soppressata, Salami, Prosciutto, Cappicola, Mortadella

Brie, Havarti, Gruyere, Gouda, Assorted Cheddar

Warm Baguette Slices, Crackers, Flatbreads

Marinated Olives

Marcona Almonds, Candied Pecans

Seasonal Fruit Preserves



Seated Dinner Menu

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

Salad Selections—Select 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 Entrées—

Select up to Three Including Vegetarian Options

Miso Glazed Black Cod

Blackened Grouper

Pan Seared Sockeye Salmon with Lemon Butter & Garlic

Pan Seared Jumbo Scallops; Tomato Lobster Sauce

Pan-Fried Chicken Marsala; Mushrooms & Marsala Wine

Braised Short Rib with Au Jus

Filet Mignon with Herb Compound Butter

Greek Style Roasted Cauliflower Steak

Vegan, Gluten Free, Dairy Free

DUO Entrées:

Filet Mignon AND Sockeye Salmon

Filet Mignon with Compound Herb Butter AND Pan Seared Breast of Chicken
with a Lemon Garlic Cream Sauce

Filet Mignon AND Steamed Maine Lobster Tail

Entrée Accompaniments - Select Two

Grilled Asparagus with Lemon Zest
Roasted Broccolini
Honey Glazed Carrots
Roasted Sweet Potatoes

Wild Mushroom Risotto
Au Gratin Potato Stack
Roasted Fingerling Potatoes with Sea Salt & Herbs
Spicy Patatas Bravas
Creamy 'Smashed' Potatoes