

A two-tier wooden shelf displaying various decorative items. The top tier features a taxidermied pheasant, a row of five books, a large ornate metal pitcher, and a small brown jug. The bottom tier includes a model ship, a row of books (one titled 'The Pina Delicition'), a small wooden chest, and a bronze horse statue. The background shows a brick wall and a framed picture.

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FAMILY STYLE BRUNCH \$45 PP

EACH COURSE TO BE SERVED ON LARGE PLATTERS FOR YOUR GUESTS TO SHARE

BUFFET STYLE BRUNCH \$55PP

EACH STATION IS REPLENISHED AS NEEDED FOR 1 HOUR

FIRST COURSE

CHOOSE 1

CHEDDAR BISCUITS

served w/butter

DEVILED EGGS

hazelnut, lemon zest and pink salt

SALMON CAKES (+5 PER PERSON)

tzatziki and capers

SALUMI BOARD (+7 PER PERSON)

chef's choice, warm olives, seasonal jam, rosemary focaccia

SECOND COURSE - SALAD

CHOOSE 1

GARDEN

mixed greens, tomato, onion, cucumber, white balsamic

SHAVED BEET

baby arugula, goat cheese, candied pecans, white balsamic

CAESAR

Romaine, sourdough crouton, cracked black pepper

SEASONAL SALAD

MAIN

CHOOSE 3

FRENCH TOAST

bananas foster, house granola, cinnamon, whipped cream, maple syrup VG

BACON AND EGGS

*cheesy scramble, breakfast hash, bacon
Option to substitute steak (+10 per person)*

AVOCADO TOAST

sourdough, sliced avocado, marinated heirloom tomato, sunflower pesto VG

ZUCCHINI MILANESE

*arugula, pickled onion, heirloom tomato, reduced white balsamic V+
Option to substitute grilled chicken*

SALMON

sun dried orzo, asparagus, dill veloute, herb oil

DESSERT

CHOOSE 1

CHOCOLATE CHIP COOKIES

LEMON SORBET

CHOCOLATE GELATO

VANILLA ICE CREAM

BUDINO (+5 per person)

Italian custard, caramel, whipped cream

VG VEGETARIAN V+ VEGAN GF GLUTEN FREE GFO GLUTEN FREE OPTION

COFFEE, TEA AND SODA INCLUDED.

FAMILY STYLE \$60 PP

EACH COURSE TO BE SERVED ON LARGE PLATTERS FOR YOUR GUESTS TO SHARE

BUFFET STYLE \$70 PP

EACH STATION IS REPLENISHED AS NEEDED FOR 1 HOUR

STARTER

PRESET ON TABLE(S) AS GUESTS ARRIVE

SOURDOUGH BREAD

w/whipped butter

GARDEN SALAD

*mixed greens, tomato, onion,
cucumber, white balsamic*

FIRST COURSE

CHOOSE 1

GUACAMOLE

jalapeño, cilantro, house corn ships V+, GF

CRISPY BRUSSELS SPROUTS

Yukon Potato, bacon, balsamic reduction

RICOTTA TOAST

Macerated strawberry, pickled beet, pistachio, basil VG

SALUMI BOARD (+7 PER PERSON)

chef's choice, warm olives, seasonal jam, rosemary focaccia

DESSERT

CHOOSE 1

CHOCOLATE CHIP COOKIES

LEMON SORBET

CHOCOLATE GELATO

VANILLA ICE CREAM

BUDINO (+5 per person)

Italian custard, caramel, whipped cream

SEASONAL PIE \$30 EACH | SERVES UP TO 6

MAIN

CHOOSE 3

SALMON

sun dried orzo, asparagus, dill veloute, herb oil

LEMON ROASTED CHICKEN

mashed potato, asparagus, pan jus

CARBONARA

*Grana Padano, bacon, shallot, pecorino,
cracked black pepper*

RAVIOLI

*wild mushroom, spinach, mascarpone, porcini cream,
breadcrumbs VG*

SKIRT STEAK

*polenta fries, pecorino, pickled onion,
salsa roja, chimichurri*

FILET MIGNON (+10 PER PERSON)

roasted potatoes, seasonal vegetables

ZUCCHINI MILANESE

*arugula, pickled onion, heirloom tomato,
reduced white*

OPTION TO SUBSTITUTE GRILLED CHICKEN

VG VEGETARIAN V+ VEGAN GF GLUTEN FREE GFO GLUTEN FREE OPTION

COFFEE, TEA AND SODA INCLUDED.

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES \$40 PER PERSON

CHOICE OF 6 | PASSED FOR 1 HR | STATIONED & REPLENISHED FOR 1 HR (2 HRS MAX)

HORS D'OEUVRES TOWER \$300 EACH

CHOICE OF 3 | SERVES 15-20 GUESTS | NOT REPLENISHED

PIGS IN A BLANKET

STICKY SHRIMP

Chipotle hot honey, leek aioli

RICOTTA TOAST

Macerated strawberry, pickled beet, pistachio, basil VG

SOFT PRETZEL BITES

honey mustard VG

DEVILED EGGS

hazelnut, lemon zest, pink salt

CAPRESE SKEWERS

mozzarella, tomato, balsamic VG, GF

POPCORN CHICKEN

mozzarella, tomato, balsamic VG, GF

STEAK CROSTINI

chimichurri, pickled onion GF

HUMMUS

pita, crudite VG

BUFFALO CAULIFLOWER

Bleu cheese VG, GF

STATIONS

EACH STATION SERVES 15-20 GUESTS

GUACAMOLE \$60

Jalapeño, cilantro, house made corn chips V+, GF

VEGETABLE ANTIPASTO \$150

assortment of roasted vegetables, hummus, crostini

CLASSIC ANTIPASTO \$300

assortment of cured meats, cheeses, olives, roasted vegetables, crostini

BURRATA STATION \$285

grilled peach, prosciutto, heirloom tomato, arugula, sunflower pesto, crostini

TACO STATION \$300 EACH

CHOICE OF: FRIED MUSHROOM, CHICKEN, OR PORK BELLY

Served on the side: tortillas, shredded lettuce, corn salsa, avocado crema, pickled onion, cilantro

SLIDER STATION \$300 EACH

CHOICE OF: PULLED CHICKEN OR BRAISED BBQ BEEF

Served w/ jalapeño slaw, pickle chips

MAKE YOUR OWN MAC \$185

Served on the side: scallions, breadcrumb, bacon

Add On Options:

Chicken +4 per person

Braised BBQ Beef +6 per person

Shrimp +8 per person

Shaved Truffle & Truffle Oil +10 per person

SEAFOOD TOWER \$500

shrimp, oysters, salmon tartare

VG VEGETARIAN **V+** VEGAN **GF** GLUTEN FREE **GFO** GLUTEN FREE OPTION

COFFEE, TEA AND SODA INCLUDED.



EVENING BEVERAGE PACKAGES

3 HOURS

BEER & WINE

\$30 PP

CRAFT IPA, WHEAT AND LAGER ON TAP
CHOICE OF THREE DOMESTIC BOTTLED BEERS
HOUSE PINOT GRIGIO
HOUSE CABERNET SAUVIGNON

BASIC PACKAGE

\$40 PP

HOUSE RED & WHITE WINE
A SELECTION OF 3 DRAUGHT AND 3 BOTTLED BEERS
HOUSE PINOT GRIGIO AND CABERNET SAUVIGNON
CLASSIC COCKTAILS WITH HOUSE SPIRITS
Old Fashioned • Manhattan • Margarita • Moscow Mule

DELUXE PACKAGE

\$50 PP

HOUSE PINOT GRIGIO AND CABERNET SAUVIGNON
CRAFT IPA, WHEAT AND LAGER ON TAP
CHOICE OF THREE DOMESTIC BOTTLED BEERS
CLASSIC COCKTAILS WITH PREMIUM SPIRITS
Old Fashioned • Manhattan • Margarita • Moscow Mule

PREMIUM SPIRITS:

*Tito's Vodka • Brooklyn Gin • Casamigos Tequila
Real McCoy Rum • Bulleit Bourbon • Bulleit Rye*

CHOICE OF TWO PARKSIDE SIGNATURE COCKTAILS:

PARKSIDE PALOMA *Espolon blanco, 400 Conejos mezcal, Ramazotti Rosato, pomegranate, agave, grapefruit, lime, soda*

SWAN SONG *Brooklyn gin, Chateau d'Aud liqueur, lavender, lime*

BLOWIN' SMOKE *Espolon Blanco, Ancho Reyes Verde, spicy honey, falernum*, grapefruit, lime, hellfire bitters*

CLEARER SKIES *Skyvodka, mint tea, hibiscus syrup, blueberry, lemon*

NONINO SHE DIDN'T *Amaro Nonino, Italicus, prosecco, soda*

PARKSIDE OLD FASHIONED *Bulleit bourbon, molasses, tiki bitters*



BRUNCH BEVERAGE PACKAGES

3 HOUR PACKAGES

PACKAGE 1

\$25 PP

HOUSE PINOT GRIGIO
HOUSE CABERNET SAUVIGNON
MIMOSAS

PACKAGE 2

\$30 PP

HOUSE PINOT GRIGIO
HOUSE CABERNET SAUVIGNON
HOUSE DRAFT BEER
MIMOSA
BLOODY MARY

PACKAGE 3

\$35 PP

HOUSE PINOT GRIGIO
HOUSE CABERNET SAUVIGNON
HOUSE DRAFT BEER
MIMOSA
BLOODY MARY
HOUSE SPIRITS

MIMOSA BAR

\$35 PP

Let your guests get creative with their brunch cocktail at our mimosa bar!

INCLUDES:

ORANGE, PEACH AND GUAVA JUICE
A VARIETY OF SEASONAL GARNISHES
PROSECCO
HOUSE PINOT GRIGIO
HOUSE CABERNET SAUVIGNON