



WINTER *cafering menu*



Park Street Hospitality

- An Exquisite Culinary Experience -

Park Street Hospitality is committed to providing you with a one of a kind culinary experience. Our commitment to consistency, quality and world-class hospitality extends from our timeless venues and exceptional culinary options, to our dedicated event management team.

Park & Elm is a multi-concept eatery featuring a gourmet food market, delicatessen and fine dining restaurant located in downtown Glens Falls.

Through the Market and Delicatessen at Park & Elm, we are proud to offer seasonal family-style catering packages. Led by Executive Chef, Matthew J. Delos, our culinary team will provide the perfect accompaniment to your family gatherings, corporate events or holiday get-togethers.

Mix and match from our Winter Catering Menu to create the ultimate feast!

Winter Catering Menu

*Available for pick-up or delivery.**

Pick-Up

Available Hot & Cold

Hours: Tuesday-Saturday (11am-4pm)

Location: Park & Elm (19 Park Street, Glens Falls, NY 12801)

Delivery*

Available Hot & Cold

Hours: Varying Depending on Availability & Request(s)

****Additional Delivery Fees Apply***

Please Note:

- All orders require **48 hours** advance notice.*
- Ingredients are seasonal and subject to change.*
- For special requests, please inquire with our Retail Manager and Executive Chef.*

Appetizers & Small Plates

Available in small and large disposable pans.

Small Pan: 10-15 Guests | Large Pans: 20-35 Guests

Cheese & Charcuterie Platter

Small \$65 / Large \$120

assorted local + imported meats and cheeses, marinated olives, fig jam, crostini, mustard, marinated vegetables

Hummus & Cumin Toasted Pita Chips

Small \$35 / Large \$70

Classic Shrimp Cocktail

\$16.50 / lb

horseradish cocktail sauce, remoulade, lemon

Sausage & Spinach Jumbo Stuffed Mushrooms

Small \$40 / Large \$75

garlic, sherry, butter

Bacon Wrapped Sea Scallops

Small \$75 / Large \$145

tarragon honey mustard sauce

Mom's Italian Meatballs

Small \$40 / Large \$75

red sauce, basil

Stromboli Platter

Small \$35 / Large \$70

stuffed with italian meats, mozzarella, roasted peppers, spinach, roasted tomato sauce

Roasted Butternut Squash Focaccia Pizza

\$35 / half-sheet tray

mascarpone cheese, fresh mozzarella, kale, caramelized red onion, sage

Sweet & Sour Chicken Wings

Small \$40 / Large \$80

papaya, lime, sweet chili glaze

Soups

Available in 1 gallon portions.

All orders include house-made focaccia and whipped butter.

Serves: 18-25 Guests

Old-Fashioned Chicken Noodle	\$35 / gal
<i>house-made broth, vermicelli, carrots, celery, onions</i>	
Roasted Vegetable Bisque	\$30 / gal
<i>garlic croutons, chives</i>	
South Western Cream of Chicken & Vegetable	\$35 / gal
<i>blue corn tortilla, cilantro</i>	
French Onion	\$40 / gal
<i>rich beef + chicken broth, caramelized onions, thyme, three cheese crostini</i>	
New England Clam Chowder	\$50 / gal
<i>dill drop biscuits, chives</i>	
Sweet Potato & Black Bean Chili	\$40 / gal
<i>cilantro crème fraîche</i>	
Add On: Smoked Chicken or Seasoned Beef	\$25

Salads

Available in small and large disposable pans.

Small Pan: 10-15 Guests | Large Pans: 20-35 Guests

Warm Red Potato Salad

bacon, onions, chives, caraway malt vinegar dressing

Small \$25 / Large \$45

Baby Kale Salad

*roasted butternut squash, green apple caramelized red onion,
dried cranberries, pepitas*

Small \$30 / Large \$55

Roasted Beet Salad

pickled red onion, red wine vinaigrette

Small \$30 / Large \$60

Mixed Green Salad

*cucumbers, tomatoes, red onion, olives, choice of white balsamic vinaigrette,
ranch or blue cheese dressing (on the side)*

Small \$25 / Large \$50

Chilled Cheese Tortellini Salad

salami, tomatoes, olives, roasted red peppers, provolone, basil

Small \$30 / Large \$60

Classic Caesar Salad

crispy romaine, garlic croutons, creamy citrus dressing

Small \$40 / Large \$70

Entrées

Available in small and large disposable pans.

Small Pan: 10-15 Guests | Large Pans: 20-35 Guests

Lobster Mac & Cheese

maine lobster, three cheese, garlic cream, herb bread crumbs

Small \$70 / Large \$135

Three Cheese Mac & Cheese

sharp cheddar, gouda, smoked mozzarella, roasted garlic cream, herb bread crumbs

Small \$40 / Large \$75

Chicken Parmesan

marinara, mozzarella, basil

Small \$65 / Large \$120

Eggplant Parmesan

marinara, mozzarella, basil

Small \$55 / Large \$110

Butternut Squash Ravioli

mascarpone, shaved parmesan, sage cream

Small \$55 / Large \$110

Jumbo Shrimp Pasta

capellini, olives, roasted tomatoes, capers, basil, garlic tomato broth

Small \$75 / Large \$140

Wild Mushroom Penne

sherry cream, sweet garlic cream, basil

Small \$40 / Large \$75

Rigatoni Bolognese

beef, pork, veal, slow-braised heirloom tomato sauce, shaved parmesan, basil

Small \$50 / Large \$90

Guinness Lamb Stew

root vegetables, guinness gravy, rosemary biscuits

Small \$45 / Large \$80

My Mother's Meatloaf

veal, pork, beef, topped with bacon, red wine gravy

Small \$65 / Large \$125

Mustard & Sage Roasted Pork Loin

apple cornbread stuffing, cherry cider reduction

Small \$55 / Large \$110

Grilled Salmon Medallions

roasted fennel, olives, tomatoes , preserved lemon

Small \$50 / Large \$90

Chicken Scarpariello

italian sausage, peppers, onions, potatoes, white wine, garlic

Small \$65 / Large \$120

Chicken Marsala

wild mushrooms, marsala wine sauce, sage

Small \$50 / Large \$95

Southern Fried Chicken

Small \$60 / Large \$115

Roasted Sirloin of Beef

red wine shallot sauce, chive popover

Small \$65 / Large \$130

Beef Tenderloin Tips

caramelized red onion, wild mushrooms, red wine gravy

Small \$55 / Large \$110

Sides

Available in small and large disposable pans.

Small Pan: 10-15 Guests | Large Pans: 20-35 Guests

Grilled Vegetable Platter

lemon aioli

Small \$40 / Large \$75

Roasted Sweet Potatoes

maple butter, pecans

Small \$25 / Large \$50

Garlic Mashed Potatoes

chives

Small \$30 / Large \$55

Bacon Brown Sugar Brussels Sprouts

Small \$35 / Large \$65

Scalloped Potatoes

cheddar cheese, garlic cream

Small \$40 / Large \$75

Sausage & Herb Stuffing

Small \$35 / Large \$65

Vegetarian Herb Stuffing

Small \$30 / Large \$55

Roasted Green Beans

tomato, red onion, garlic

Small \$40 / Large \$75

Honey Thyme Roasted Baby Carrots

Small \$35 / Large \$65

Herb-Roasted Fingerling Potatoes

roasted garlic, rosemary, thyme

Small \$40 / Large \$75

Grilled Asparagus

lemon parmesan bread crumbs

Small \$40 / Large \$75

Green Bean & Cheddar Casserole

Small \$35 / Large \$60

Cauliflower Au Gratin

Small \$40 / Large \$65

Desserts

Flourless Chocolate Torte <i>raspberry coulis</i>	\$35
New York Style Cheesecake <i>berry compote</i>	\$30
Apple Crumb Pie <i>cinnamon whipped cream</i>	\$25
Blueberry Crumb Pie <i>vanilla bean whipped cream</i>	\$25
Bananas Foster Bread Pudding <i>caramelized banana, rum custard, caramel</i>	Small \$30 / Large \$55
Old-Fashioned Apple Crisp <i>vanilla bean whipped cream</i>	Small \$25 / Large \$50

Contact Us

*For more information or inquiries, please contact us to discuss our menu
and additional services including full service off-site catering!*

Contact:

Trevor Faulkner (Retail Manager)

For Pick-Up Orders & Deliveries:

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E: retail@pshospitality.com

Website:

www.parkandelm.com