



In House Appetizer Packages

\$15 per person

- **Sonoma Goat Cheese Spinach Dip**
- **Maytag Blue Cheese stuffed Meatballs in Cabernet Sauce**
 - **Beef Carpaccio**
Peppercorn seared, Shallots, Truffle Oil, Capers, Shaved Parmesan, Olive Crustini
Or
 - **Chicken Nachos**
Homemade Wonton Crisps, Gingered Vegetables

\$24 per person

- **Maytag Blue Cheese stuffed Meatballs in Cabernet Sauce**
 - **Tomato – Basil Bruschetta, Asiago Crustini**
 - **Chicken Nachos**
Homemade Wonton Crisps, Gingered Vegetables
 - **Beef Carpaccio**
Peppercorn seared, Shallots, Truffle Oil, Capers, Shaved Parmesan, Olive Crustini
 - **Jumbo Lump Blue Crab Cakes**
Citrus Vinaigrette, Spicy Sweet Tomato Jam

Deluxe appetizer package:

\$38 per person

Buffet Style Hors d'oeuvres:

- **Iced Seafood Bowls**
Shrimp, Oysters & Mussels served over Shaved Ice with
Citrus Cocktail, Creole Mustard Sauce & Cucumber Mignonette
- **Chicken Nachos**
Homemade Wonton Crisps, Gingered Vegetables
- **Beef Carpaccio**
Peppercorn seared, Shallots, Truffle Oil, Sea Salt, Capers, Shaved Parmesan Cheese
- **Tuna Sashimi**
Cucumber Salad, Sweet Soy

Butler passed hors d'oeuvres

- **Lollipop Lamb chops**
Mint Jelly
- **Jumbo lump Blue Crab Cakes**
Citrus Vinaigrette, Spicy Sweet Tomato Jam



Catering Menu

Assorted À la Carte Hors D' Oeuvres

\$5 per person

- **Maytag Blue Cheese stuffed Meatballs**, Cabernet Sauce
- **Golden Beet Carpaccio**, Strawberries, Goat Cheese, Balsamic Pickled Onion
 - **Fresh Vegetable Crudite Display**
 - **Assorted Exotic Fruit & Cheese Display**, Crackers
 - **Tomato – Basil Bruschetta**, Asiago Crustini
 - **Chicken Brochettes**, Arugula Pesto
 - **White Bean Hummus**, Olive Relish, Spiced Wonton Chips
 - **Spiced Lamb Kebab**, Ginger Mint Raita, Sugar Cane Skewer
- **Chili Chicken Nachos**, Crispy Wonton Chips, Ginger Vegetables
 - **Portobello Mosaics**, Roasted Red Pepper, Goat Cheese

\$6 per person

- **Buffalo Fried Oysters**, Sriracha & Maytag Blue Cheese
- **Braised Fresh Bacon**, Apricot Chutney, Griddled Lentil Cakes
- **Pulled Pork Sliders**, Cilantro Lime Slaw, Hawaiian Sweet Roll
 - **BBQ Quail Tacos**, Queso Fresco, Pomegranate
- **Beef Carpaccio**, Shallots, Truffle Oil, Capers, Parmesan, Olive Crustini
- **Roasted Duck Breast**, Belgian Endive, Goat Cheese, Mango Chutney
 - **Smoked Salmon**, Boursin Cheese, Red Onion, Olive Crustini
 - **Iced Cold Water Oysters**, Cucumber, Basil & Jalapeno Relish
 - **Smoked Salmon wrapped Marinated Artichoke Hearts**
 - **Tuna Tartar**, Chives, Shallots, Dijon & Truffle Oil
 - **Beef Tenderloin Brochettes**, Green Peppercorn Sauce
 - **Prosciutto wrapped Fresh Baby Mozzarella**
 - **Duck Pot Stickers**, Ginger Ponzu Sauce

\$7 per person

- **Beef Tenderloin Sliders**, Arugula, Creole Mustard, Carmelized Onions
 - **King Crab – Vegetable Summer Roll**, Ponzu Sauce
 - **Duck Confit Tostadas**, Lime Aioli, Radish, Blue Corn Chip
 - **BBQ Spiced Shrimp**, Mango dipping Sauce
 - **Cocktail Crab Claws**, Creole Mustard dipping Sauce
 - **Ceviche Shots**, Fresh Citrus, Avocado & Cucumber
 - **Pancetta Wrapped Shrimp**, Truffle Celery Root Remoulade
 - **Grilled Lollipop Lamb Chops**, Creole Mustard Sauce & Mint Jelly
- **Jumbo Lump Blue Crab Cakes**, Citrus Vinaigrette, Spicy Sweet Tomato Jam
 - **Seared Scallop**, Sonoma Goat Cheese Spinach Dip, Phyllo Cups
 - **Tuna Sashimi**, Cucumber Salad & Sweet Soy
 - **Mini Beef Wellington**, Portabella, Truffle Pate
 - **Iced or Individual Shrimp Cocktail**
- **Mini Parkshore Burgers**, Blue Cheese, Sautéed Onions, Applewood Smoked Bacon

PARKSHORE *Grill*

Stations

Pasta Station

Three Pastas, Three Sauces, Accompanying Garnishes
(One Pasta Always Vegetarian)

\$12

Carving Station

Beef Tenderloin, Pork Tenderloin and/or Roasted Turkey Breast
With Accompanying Sauces & Mini Ciabatta Rolls

\$17

Seafood Bar

Shrimp, Crab Claws, Oysters, Mussels, Ceviche Shooters & Sashimi Tuna
Presented over Shaved Ice with Sauces & Garnishes

\$20

Entrée Selections

\$17

Mahi Mahi, Mango Salsa

Skirt Steak, Green Peppercorn Sauce

Airline Heritage Chicken Breast, Sundried Tomato - White Wine & Boursin Cheese Sauce

Grilled Portabella, Roasted Peppers, Balsamic & Rosemary

Grilled Vegetable Pasta, Garlic & Basil

Pecan crusted Tilapia, Vanilla Bean Beurre Blanc

Roasted Vegetable Wellington, Fire Roasted Tomato Sauce

\$22

Organic Scottish Salmon, Shallot Tarragon Butter

Pork Tenderloin, Creole Mustard Sauce & Caramelized Apples

Shrimp & Scallops, Smoked Applewood Bacon, Spinach & Cream

Braised Fresh Seafood, Shrimp, Mussels & Cobia, Fennel, Tomato & Red Chili

Hanger Steak, Madeira Green Peppercorn Sauce

\$27

Grilled Filet Mignon, Cabernet Demi

Grilled Lamb Chops, Creole Mustard & Demi Glace Sauces, Mint Jelly

Roasted Duck Breast, Blackberry Gastrique

Braised Lobster, Fresh Tarragon, Tomato, Vodka Sauce

Grouper (when in season)

Choice of Sauce:

Lemon Caper Butter Sauce; Mango Chili Sauce; Fresh Thyme Smoked Bacon Butter

\$30

Grilled Filet Mignon & Butter Poached Lobster Tail

Cabernet Demi & Lemon Caper Butter

PARKSHORE *Grill*

Salads

\$4

Parkshore Salad

Spring Greens, Dried Cranberries, Blue Cheese, Candied Pecans, Creamy Vinaigrette

Caesar Salad

Artisan Croutons, House Made Caesar Dressing, Shaved Parmesan

Baby Spinach Salad

Roasted Beets, Goat Cheese, Red Onion, Warm Bacon Vinaigrette

The Wedge

Smoked Bacon, Diced Tomato, Red Onion, Buttermilk Blue Cheese Dressing

Sides

Buttermilk Mashed Potatoes

Jasmine Rice

Fresh Asparagus, Hollandaise

Grilled, Marinated Vegetables

Tomato Saffron Risotto

Parkshore Potatoes

Sharp Cheddar Mac and Cheese

Wild Mushroom Risotto

Israeli Cous Cous

Goat Cheese Polenta

Cold, Marinated Vegetable Salad

Desserts

Honey – Lavender Pana Cotta

Vanilla Bean Crème Brulee

Chocolate covered Strawberries

Decadent Chocolate Bar

Apple Cobbler

Assorted Tarts, Truffles, Cheesecakes, Brownies and Cookies

Our kitchen strives to use the freshest seasonal ingredients, Niman Ranch meats and sustainably caught seafood.

Any special requested menu item will be entertained.