



Maytag Blue Cheese stuffed Meatballs, Cabernet Sauce
Beef Carpaccio, Shallots, Truffle Oil, Capers, Parmesan, Olive Crostini
Beef Tenderloin Brochettes, Chimichurri
Beef Tenderloin Sliders, Goat Cheese, Smoked Bacon-Onion Jam
Sliced Beef Tenderloin Crostini, Whipped Blue Cheese, Chives, Asiago Crostini
Mini Parkshore Burgers, Blue Cheese, Sautéed Onions, Applewood Smoked Bacon, Brioche
Smoked Bacon wrapped Meatloaf Sliders, Grilled Onions, Spicy Ketchup, Hawaiian Sweet Roll
Mini Beef Wellington en Croute, Phyllo, Portabella, Truffle Pate
Charcuterie Skewer, Arugula Pesto
Pulled Pork Sliders, Cabbage Slaw, Hawaiian Sweet Roll
Manchego stuffed Pork Meatballs, Spicy Tomato Sauce
Pulled Pork Cubans, Ham, Swiss, Pickle, Mayo, Mustard
Grilled Andouille Sausage Crostini, Fig & Goat Cheese
Pigs in a Blanket, Dijon Mustard
Grilled Lollipop Lamb Chops, Creole Mustard Sauce & Mint Jelly

Hoisin Chicken Brochettes, Toasted Sesame, Green Onions
Chili Chicken Satay, Peanut Sauce, Toasted Peanuts
Chicken Parmesan Slider, Parmesan, Red Sauce, Garlic Knot
Chicken Chili Nachos, Crispy Wonton Chips, Ginger Vegetables
Serrano Ham wrapped Chicken Lollipops, Red Pepper Aioli
Duck Confit Tostadas, Lime Aioli, Radish, Blue Corn Chip
Duck Pot Stickers, Ginger Ponzu Sauce

BBQ Spiced Shrimp, Mango Sauce
Gulf Shrimp Cocktail, Citrus Cocktail & Creole Mustard
Jumbo Lump Blue Crab Cakes, Spicy Sweet Tomato Jam
Jumbo Lump Crab Salad Spoons, Cucumber, Tomato, Avocado, Citrus Vinaigrette
Butter Poached Lobster Bites, Garlic, Red Chili Flakes, Lemon, Parsley
Lobster Rolls, Celery Housemade Mayo, Buttered Hawaiian Sweet Roll
Lobster Bisque Shooter, Truffle Crema
Clams on the ½ Shell, Chorizo, Lemon Aioli
Seared Scallop, Sonoma Goat Cheese Spinach Dip, Smoked Bacon, Phyllo Cups
Tuna Tartar Spoons, Chives, Shallots, Dijon, Truffle Oil
Tuna Sashimi, Cucumber Salad & Sweet Soy
Grilled Yellowfin Tuna, Romesco Sauce, Olive Oil
Ceviche Shots, Fresh Citrus, Avocado & Cucumber
Smoked Salmon Flatbread, Boursin Cheese, Red Onion, Capers
Blackened Grouper Sliders, Pickle, Remoulade, Hawaiian Sweet Rolls
Escargot en Croute, Phyllo, Garlic, Butter

Fresh Vegetable Crudité Display, Green Goddess
Assorted Exotic Fruit & Cheese Display, Crackers
Soft Pretzel Bites, Gruyere Fondue
Vegetable Brochette, Chimichurri
Spinach stuffed Mushrooms, Roasted Red Pepper, Goat Cheese
Butternut Squash Bisque Shooter, Smoked Bacon
Baked Brie in Phyllo, Apricot Chutney, Brown Sugar
Tomato – Basil Bruschetta, Asiago Crostini
Avocado Toast, Sourdough, Heirloom Tomato
Smoked White Bean Hummus Cups, Flatbread, Fresh Vegetables
Crispy Long-Stemmed Artichokes, Lemon Aioli
Organic Vegetable Cups, Green Goddess
Watermelon Gazpacho Shooters, Avocado

Stations

Pasta Station

Accompanying Garnishes
Vegetarian and Gluten Free Available Upon Request

Carving Station

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

Iced Seafood Bar

Shrimp, Crab Claws, Oysters, Mussels
Complementary Sauces & Garnishes

Macaroni & Cheese Bar, Buttermilk Mashed Potato Bar, Whipped Sweet Potato Bar

Applewood Smoked Bacon, Shredded Cheddar, Crumbled Blue, Scallions, Tomatoes,
Sautéed Mushrooms, Pickled Jalapenos, Grilled Shallots, Sundried Tomatoes

Entrée Selections

Grilled Filet Mignon & Butter Poached Lobster Tail, Cabernet Demi & Lemon Caper Butter

Grilled Filet Mignon, Cabernet Demi

Red Wine Braised Boneless Beef Short Ribs

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

Pork Tenderloin, Creole Mustard Sauce & Caramelized Apples

Mojo Marinated Pork Tenderloin, Sautéed Onions

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

Heritage Grilled Chicken Breast, Wild Mushroom Marsala

Heritage Chicken Piccata, Lemon, Capers

Spinach & Goat Cheese stuffed Chicken Breast, White Wine Sauce

Lobster Tails, Lemon, Butter

Mahi Mahi, Mango Salsa

Fresh Seasonal Sustainable Fish, Lemon Caper Butter; Mango Chili; Smoked Bacon Butter

Organic Scottish Salmon, Shallot Tarragon Butter

BBQ Shrimp, Mango Chutney

Butter Poached Shrimp, Garlic, Shallots

Grilled Vegetable Pasta, Garlic & Basil

Roasted Cauliflower Wedge, Chimichurri

Roasted Vegetable Wellington, Fire Roasted Tomato Sauce

Grilled Portabella, Roasted Peppers, Balsamic & Rosemary

Plated Duo Selections

Choose Combination of Two of the Above Proteins

Salads

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, Tomato, Red Onion, Goat Cheese, Citrus Vinaigrette

Garden Salad, Tomato, Cucumber, Red Onion, Balsamic Vinaigrette

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

Caprese Salad, Baby Heirloom Tomatoes, Mozzarella Pearls, Aged Balsamic, Basil Oil

Marinated Tomato, Cucumber & Red Onion Salad, Red Wine Vinaigrette

Sides

Buttermilk Mashed Potatoes
Twice Baked Potatoes
Parkshore Scalloped Potatoes, Blue Cheese, Caramelized Onions
Potato Hash
Macaroni and Cheese
Roasted New Potatoes
Jasmine Rice
Whipped Sweet Potatoes
Wild Mushroom Risotto
Tomato Saffron Risotto
Cheese Grits
Goat Cheese Polenta
Israeli Cous Cous
Sharp Cheddar Mac and Cheese
Grilled, Marinated Vegetables
Fresh Asparagus, Hollandaise
Haricot Vert
Rainbow Carrots
Broccolini
Caulilini
Braised Brussels Sprouts, Smoked Bacon

Desserts

Honey – Lavender Panna Cotta
Vanilla Bean Crème Brulee
Apple Cobbler
Chocolate covered Strawberries
Decadent Chocolate Bar
Assorted Petit Fours
Whipped Chocolate Mousse Shooter, Luxardo Cherry

Vanilla Bean Panna Cotta Bar, Crushed Chocolate Chip Cookies, Candied Pecans,
Chocolate Shavings, Grand Marnier macerated Strawberries, Raspberry Sauce, Hazelnut Brittle

**Our kitchen strives to use the freshest seasonal ingredients,
Proper Ranch and Creekstone meats and sustainably caught local seafood.**

Any special requested menu items will be entertained.

**Vegan and Gluten Free items can be highlighted or
menu items adjusted upon request.**

Tastings offered upon agreed proposals.

Vendor recommendations available.