

# Park & Field

VINTAGE PUB

## • PRIVATE EVENTS MENU •

All food selections (except Hors d' Oeuvres) provide 25 portions.  
Quantity of selections vary with appetites. Please consult your party planner for guidance.

### ★ Hors d' Oeuvres ★

#### Smoked Salmon Potato Skins \$3

Crème Fraiche / Caviar / Chives

#### Duck Liver Deviled Eggs \$2.5

Crispy Pancetta / Parmesan Crisp

#### Wild Mushroom Crostini \$2.5

Sourdough / Ricotta / Herbs

#### Puff Pastry Cups \$2.5

Creamed Leeks / Feta

#### Shrimp Shooters \$3.5

Poached Shrimp / Cocktail Sauce / Lemon

#### Prosciutto Wrapped Asparagus \$2.5

Melon / Balsamic Glaze

### ★ Starters ★

#### Chili Bar \$120

Our Skirt Steak Chili Served with Onions, Cheese, Sour Cream, Crackers and Tortilla Chips.

#### Mezze \$100

Hummus, Baba Ganoush, Muhammara & Tabbouleh with Pita Chips and Olives.

#### Antipasti \$150

Cured Meats and Salumi Accompanied by Housemade Pickles, Olives and Grilled Bread.

#### Cheese \$125

Imported and Domestic Cheeses with Marmalade, Preserves, Grilled Bread and Crackers.

#### Bruschetta \$90

Three Styles of Toppings: Marinated Tomatoes and Red Wine, Fresh Mozzarella and Basil, Roasted Mushrooms and Balsamic. All Served with Grilled Tuscan Bread.

#### Grilled Vegetable \$90

Seasonal selection of farm vegetables grilled and served with aged balsamic and extra virgin olive oil.

#### Crudités \$80

Farm Fresh Variety of Seasonal Vegetables Served with Housemade Ranch Dressing.

#### Shellfish Tower \$220

Shrimp Cocktail, East and West Coast Oysters and Crab Claws with Cocktail Sauce, Mignonette and Lemons.

### ★ Platters ★

#### -SLIDERS-

#### Steak Sandwich \$125

Caramelized Onions / Giardiniera / Provolone

#### Quinoa Cakes \$85

Cured Pickle / Tomato / Tahini

#### Pork Shoulder Sandwiches \$85

Fried Shallots / Grain Mustard

#### Park Burger \$95

Our Classic with Aged Cheddar

#### Grilled Cheese \$80

Sourdough / American Cheese / Gruyere / Aioli

#### Beyond Burger® \$90

Cured Pickle / Lettuce / Tomato / Vegan Aioli

#### -SNACKS-

#### Queso & Salsa \$60

Creamy Cheese / Charred Tomato / Tortilla Chips

#### Pub Cheese & Pretzels \$75

House recipe / Warm Pretzels

#### Buffalo Chicken Nuggets \$80

Boneless Chicken / Blue Cheese / Ranch

#### Mac N' Cheese Cups \$80

Smoked Cheddar / Pub Cheese

### ★ Salads ★

#### Simple \$55

Mesclun Greens / Cherry Tomatoes / Carrots / Cucumbers Balsamic Dressing

#### Kale & Apple \$75

Walnuts / Cranberries / Farro / feta / Lemon Vinaigrette

#### California \$75

Mixed Greens / Dates / Raisins / Carrots / Cucumbers / Goat Cheese / Candied Walnuts / Mustard Walnut Vinaigrette

### ★ Entrées ★

#### Vegetarian Mapo Tofu \$130

Chili Oil-Sichuan Sauce / Scallions / Brown Rice

#### Porchetta \$140

Creamy Polenta / Artichoke-Tomato Salad Italian Salsa Verde

#### Chicken Piccata \$150

Linguini / Asparagus / Lemon-Caper Sauce

#### Slow Roasted Turkey Breast \$150

Creamy Mashed Potatoes/ Broccoli / Baby Carrots Herb Gravy

#### Grilled Salmon Hash \$170

Viking Potatoes / Heirloom Carrots / Broccoli Ginger-soy Glaze

#### Bay Scallops & Mussels \$170

Broccoli Rabe / Garlic-White Wine Sauce / Angel Hair Pasta

#### Roasted Sirloin Steak \$190

Garlic Fingerlings / Sautéed Spinach Creamy Peppercorn Sauce

### ★ Final Touches ★

#### Cookies & Brownies \$80

Fresh Baked Chocolate Chip Cookies, White Chocolate Macadamia Nut Cookies and Double Chocolate Brownies.

#### Assorted Fruit Platter \$80

Seasonal display.

### ★ Special Touches ★

*A Little Something Different to Make Your Party Stand Out. (Subject to Seasonal Availability)*

#### Camper Bar \$500 \*Plus Drink Package

Drinks served to your guests out of our customized camper.

#### Mini Sweets \$125

An assortment of French pastries, desserts, mousses and creme brulee.

#### Ice Cream Cart \$150 \*Exact Price Varies

Vintage ice cream novelties served out of our custom cart. (Charged Based on Consumption)

#### S'mores Station \$150

Serves 20-25 people. Marshmallows, Graham Crackers and Hershey's. Chocolate Bars for your guests to roast over our fire pits.

#### Bocce Ball \$500

Reserve one of our bocce courts so your guests can be entertained with this fun Italian pastime.

#### Fire Pit \$250

Reserve one of our outdoor fire pits so your guests can cozy up the to fire in our custom. Adirondack chairs and camper blankets.

#### P&F Grill \$25 \*Per Party Guest

Take away the guess work with ready-made buffets. All buffets come with entrees and sides. Priced per guest. Choose One of the Below 3 Menu Options:

#### • Taco Grill Station Grill Option No. 1

Chicken & Chorizo, Roast Pork, and Black Beans & Tofu. Served with Spanish Rice, Elotes and Seasonal Salsas.

#### • BBQ Grill Station Grill Option No. 2

Smoked Pork, Chicken and Vegetable Kebabs. Served with Cole Slaw, Potato Salad and Custom Sauces.

#### • Sausage + Hot Dog Station Grill Option No. 3

Grilled Bratwursts, Jumbo Dogs + Beyond Sausages. Served with Potato Chips + Toppings Bar.



### ★ Bar Packages ★

*Must be a minimum of 2 hours. As a house policy, shots are not included. All brands are subject to change.*

#### Beer & Wine Package:

Malbec, Pinot Noir, Brut Rose, Chardonnay, Pinot Grigio, Domestic Cans, Truly Flavored Seltzer, Select Craft Cans and 3 Seasonal Craft Drafts.

\$35 Per Person for first 2 hours; \$15 Per each remaining hour.

#### Basic Drink Package:

Domestic Draft and Cans, Truly Flavored Seltzer, House Red and White Wines and House Mixed Drinks.

\$35 per person for first 2 hours. \$15 Per Person each remaining hour.

#### Standard Liquor Package:

Malbec, Pinot Noir, Brut Rose, Chardonnay, Pinot Grigio, truly flavored seltzer, Domestic and Import Cans plus 3 Craft Drafts and Call Mixed Drinks, Jack Daniels, Makers Mark, Jameson, Plymouth, bacardi, Mt. Gay, Ketel One, Tito's.

\$45 Per Person for first 2 hours; \$20 Per each remaining hour.

#### Premium Liquor Package:

Standard package plus premium Mixed Liquors and All Craft Drafts, Grey Goose, Bulleit Bourbon, Hendricks, Casamigos.

\$55 Per Person for first 2 hours; \$20 Per each remaining hour.

*All event prices subject to taxes, 3% health fee and 20% gratuity*

*All food orders must be received 3 business days prior to the event. Menus and pricing subject to change without prior notice.*

