

STARTERS

Butter Poached Lobster - \$80. With garlic noodles & scallions

Warm Brie in Phyllo Dough - \$60. With frisée, watercress, & candied pecan salad, and roasted pear vinaigrette

Vegetarian Croque Monsieur - \$60. Grilled radicchio, escarole & red onion with béchamel, pecorino cheese, and sweet & sour walnut sauce



SALADS

Wild Arugula Salad - \$45. With poached pear, crispy sage, roasted almonds, and caramel citrus vinaigrette

Caesar Salad - \$50. The classic

Butter Lettuce Salad - \$50. With beets, oranges, blue cheese, walnuts, shaved fennel & orange-parsley vinaigrette

CATERED DINNER

All dishes serve eight to ten people

ENTRÉES

Roasted Jidori Chicken - \$100. With Demi-glance (24pcs.)

Buttermilk Fried Jidori Chicken - \$100. A Park favorite (24pcs.)

Grilled Vintage Natural Ribeye Steak - \$120. With surf sauce

Grilled Natural Bone-In Pork Chops - \$100. With caramelized apple sauce

Pan-Seared Bluenose Bass - \$120. With spicy lobster reduction sauce

Grilled Polenta - \$100. With gorgonzola sauce & crispy onion garnish

Butternut Squash Thai Curry - \$75. With steamed Jasmine Rice

Spaghetti & Meatballs - \$100.

Eggplant Parmesan - \$50.

SIDES

new england clam chowder - \$40

roasted cauliflower - \$40

broccoli rabe - \$40

ginger spinach - \$40

cassoulet beans - \$40

sweet potato gratin - \$40

potato latkes - \$40 (20 pcs.)

garlic bread - \$40

the
park
restaurant

www.thepark1400sunset.com

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DESSERTS - \$30. chocolate pecan tart seasonal fruit crisp