



## PARK & OAK CATERING MENU

Park & Oak is as equally committed and passionate about our off-site catering as we are in our dining room. We love to cater to you! With almost two decades of catering experience, Chef David will work with you to create a menu to fit your event needs. Park & Oak can accommodate almost any off-site event, including but not limited to: Corporate functions, Birthdays, Anniversaries, Baby showers, Weddings and Wedding rehearsals, Wine Dinners, Pig roasts, Clam bakes, Fundraisers, Graduations, Bachelor and Bachelorette parties, Bereavements and more. We are also happy to offer Party Platters which can be delivered or picked up. For more information, custom menus and FREE quotes please contact David at [Chefdavid@parkandoak.net](mailto:Chefdavid@parkandoak.net) or call us at 860-310-2099

### PARTY PLATTERS:

**Half Pan Feeds Up To 6 Guest, Full Pan Feeds Up To 15 Guests**

<b><u>APPETIZERS &amp; SALADS:</u></b>	<b>HALF PAN</b>	<b>FULL PAN</b>
Park&Oak Pimento Cheese Dip, Selection of fresh vegetables, crackers and toast	\$35	\$48
Smoked Salmon, Sustainable smoked salmon with breads, capers, whipped butter, onion, and tomatoes	\$50	\$74
Cured Meat and Cheese, Selection of imported and domestic cheeses, sliced cured meats, mustard, sliced bread, pickles <i>* Requires 48 hours' notice to prepare</i>	\$38	\$51
Fresh Hummus and Pita, Fresh vegetables, feta cheese	\$20	\$38
Cheese and Fruit Selections, sliced seasonal fruits and berries, domestic and local cheeses, assorted jams, crackers, breads	\$36	\$56
Lightly blackened Chicken Breast, creamy cheddar grits, tasso ham, garlic cream	\$40	\$64

Cheesy Breads, Garlic and cheese filled Italian breads, Imported San Marzano tomato sauce	\$30	\$45
Shrimp Cocktail, Jumbo shrimp by the piece, classic cocktail sauce, euro cocktail sauce, lemons,	\$48	\$69
Bruschetta Selection, roasted tomato and goat cheese, whipped ricotta, grapes and balsamic, – (pick one)	\$32	\$49
Vegetable Crudit�, Local and seasonal vegetables, avocado dip, dill mayo	\$29	\$48
Italian Antipasti, cured meats, mozzarella, stuffed cherry peppers, balsamic eggplant, marinated artichokes, Italian bread, olives <i>* Requires 48 hours' notice to prepare</i>	\$49	\$74
Freshly made Meatballs, ground Angus beef, slow cooked in Marinara, served with ricotta	\$28	\$46
Green Salad, cucumber, tomatoes, balsamic vinaigrette	\$20	\$30
Caesar Salad, pickled onions, parmesan, croutons	\$20	\$30

## **SOUPS:**

**2 QUARTS    1 GALLON**

Italian Tomato Soup, (family recipe), Mini grilled cheese sandwiches, grated parm	\$20	\$40
Butternut Squash Soup, CT dairy, local squash, fresh nutmeg, saut�ed apples (gluten free)	\$22	\$41
PEI Mussel Chowder, potatoes, fennel, root vegetables, saffron, thyme (gluten free)	\$24	\$47

## ***HOT ENTREES:***

### **CHICKEN:**

**HALF PAN    FULL PAN**

Roasted Chicken Breasts with lemon, saut�ed vegetables, garlic butter, feta	\$40	\$63
BBQ chicken legs with spinach and potatoes	\$38	\$59

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Herb roasted chicken breast, mushrooms, balsamic reduction	\$40	\$64
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Mojo marinated chicken, fajita veg, served with warm tortillas	\$40	\$64
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**PASTA:**

	<b>HALF PAN</b>	<b>FULL PAN</b>
Seasonal vegetable Risotto, parmesan, basil	\$38	\$52
Baked Rigatoni Pasta, braised chicken, plum tomato sauce, peas, parmesan	\$40	\$60
Baked meatballs and Penne Pasta, root vegetables, garlic, parmesan, chili flakes	\$38	\$54
Penne a la Vodka, asparagus, pecorino romano	\$40	\$60
Wild Mushroom Orzo Pasta, shaved broccoli, truffle oil, parmesan	\$40	\$60
Mac N Cheese with or without smoked bacon Add Lobster available	\$40	\$60
Butternut squash risotto, truffle butter	\$40	\$60
Pasta Bolognese, rigatoni, ricotta, peas	\$40	\$60

**MEAT:**

	<b>HALF PAN</b>	<b>FULL PAN</b>
Braised Beef Shortribs, sautéed mushrooms, bacon, red wine sauce	\$55	\$85
Slow cooked Pork Ribs, honey-habanero <i>* Requires 48 hours' notice to prepare</i>	\$50	\$80
Roasted Pork Loin, apples, rosemary, gravy	\$45	\$70
Lamb wrapped in cabbage and braised in tomato sauce <i>* Requires 48 hours' notice to prepare</i>	\$60	\$78
BBQ Angus meatloaf	\$50	\$70
Angus beef Meatloaf with brisket	\$52	\$72
Grilled, whole beef Tenderloin, red wine demi-glace	\$80	\$130

**SEAFOOD:**

	<b>HALF PAN</b>	<b>FULL PAN</b>
Blackened Salmon, roasted beets, lemon butter	\$46	\$70
Garlic roasted salmon, sautéed seasonal vegetables	\$46	\$70
Park&Oak shrimp and grits with Mississippi grits, tasso ham, mushrooms, lobster sauce	\$48	\$69
Seared Monkfish, lemon-caper butter, sautéed potatoes	\$45	\$69
Seafood Jambalaya, shrimp, scallops, clams, sausage, lobster sauce	\$65	\$90

**VEGETARIAN:**

	<b>HALF PAN</b>	<b>FULL PAN</b>
Oven Roasted Vegetables, quinoa, garlic, fresh herbs	\$25	\$35
Eggplant Parmigiana	\$30	\$50
Roasted sweet potatoes, fresh herbs	\$25	\$35
Sautéed brussel sprouts, garlic butter	\$28	\$38
Platter of grilled eggplant and zucchini with roasted red peppers, fresh mint, balsamic	\$28	\$35
Oven roasted spaghetti squash with roasted garlic, parmesan	\$28	\$35

**DESSERTS:**

	<b>HALF PAN</b>	<b>FULL PAN</b>
Assorted cookies, freshly baked	\$18	\$28
Fruit bowl with mint	\$20	\$32
Biscotti cookies	\$18	\$28
Vanilla Bread Pudding, caramel sauce	\$28	\$39
Mini Lemon Tarts, strawberry	\$28	\$39
Mini Chocolate Tarts, raspberry	\$30	\$40
Individual cheesecake, blueberries	\$30	\$42
Milk and Dark Chocolate Bread Pudding, chocolate sauce	\$30	\$42
Platter of assorted desserts	\$30	\$40