

# PARK PROVISIONS



## BREAKFAST SELECTIONS (25 person minimum)

### OPTION 1 \$12.50 per person

Coffee service, orange juice, pastries, and muffins

### OPTION 2 \$15.25 per person

Coffee service, orange juice, pastries, fresh fruit, bakery bagels and cream cheese

### OPTION 3 \$20.50 per person

Coffee service, assorted juice blend, pastries, fresh fruit, bagels and cream cheese, eggs, and potatoes

### OPTION 4 \$26 per person

Coffee service, assorted juice blend, pastries, fresh fruit, bagels and cream cheese, eggs, potatoes, applewood smoked bacon or local sausage, french toast or pancakes, yogurt and granola parfaits

## BREAKFAST ADD-ONS (12 person minimum)

**COFFEE SERVICE** (2hrs.) **\$4.75 per person**

**COFFEE SERVICE** (all day) **\$263.50 per 50 people**

**FRESH CUT FRUIT** **\$6.25 per person**

**YOGURT AND GRANOLA PARFAITS** **\$4 per person**

**BREAKFAST BURRITO** **\$6.25 per person**

Southwest Style or Ham and Cheese

**BREAKFAST SANDWICH** **\$7.50 per person**

Bacon or Sausage, Egg, and Cheese on a Soft Roll

## “POCKET PROVISIONS”

Individually Portioned—Grab and Go Style

### CHARCUTERIE CUP \$9 per person

Italian meats, cheese, fresh and house pickled vegetables with aged balsamic and extra virgin olive oil

### CHICKEN CAESAR CUP \$8 per person

Romaine, diced chicken, sourdough croutons with tuscan caesar dressing

## LIGHT SNACKING

(12 person minimum)

### CRUDITE \$7.50 per person

**\$79.50 per tray (20-25 people)**

Fresh vegetables with avocado ranch dip

### CHEESE AND CRACKERS \$9.50 per person

**\$101.25 per tray (20-25 people)**

Imported and domestic cheeses, pepperoni, and crackers with a fruit garnish

## TABLETOP GRAZING

Regular for 4-6 people — XLarge for 8-10 people

### SPANISH TAPAS

**Regular \$27.75 — XLarge \$44.75**

Olives, hummus, pita, sundried tomatoes, artichokes, marinated mushrooms, and crostini

### SOUTH OF THE BORDER

**Regular \$34 — XLarge \$44.75**

Tortilla chips, pico de gallo, sour cream, avocado ranch dip, salsa, and fresh limes

### CHEESE AND FRUITS

**Regular \$34 — XLarge \$55.25**

Imported hard and soft cheese, select crackers, berries, grapes, fig jam, and crostini

Menus can be customized to accommodate your budget and specific requests

Please inform us of any dietary restrictions and food allergies when placing your order. Vegan, vegetarian, and gluten free options available

All food and beverage orders must be placed at least **10 days prior** to your function date.

A guest-count guarantee is required **72 hours prior** to your function date. Within 72 hours, no guest count reduction is allowed.

Increases will be considered and are subject to a 20% price increase

◆ 6.35% CT Sales Tax (incidentals & service charge) ◆ 7.35% CT Meals Tax (food and beverage) ◆ 25% Service Charge for all food and beverage orders

\$75.00 Bar Service Charge will be added to all functions that require alcoholic beverage services.

# PARK PROVISIONS



## LIGHT BITES

Pricing per 100 pieces — Minimum order 50 pieces

### STUFFED MUSHROOMS \$154.50

Spinach and Cheese

### MINI ASSORTED QUICHE \$183.25

### SPANAKOPITA \$213

### MEATBALLS \$183.25

Swedish, Mustard-based BBQ, or Italian

### PORK & KALE MEATBALL SWORDS \$183.25

With hot honey drizzle

### CHICKEN SATAY \$218.25

With peanut sauce

### BEEF TERIYAKI SATAY \$218.25

### BONELESS BUFFALO CHICKEN BITES \$183.25

### CAPRESE SKEWERS \$175.75

Tomato and fresh mozzarella

## ADD-ON BEVERAGES

### COFFEE SERVICES \$4.75 per person

### SODAS & WATER \$4.75 per person

Pepsi, Diet Pepsi, Sierra Mist, Aquafina

### KEG BEER \$455

110 cups—16oz

Pricing per case available based on selection and quantity ordered

### WINE \$29 per bottle

Chardonnay, merlot, pinot grigio, cabernet

Additional selections available—please inquire

## A LA CARTE BUFFET CHOICES

Drop and go service—perfect for crews and teams  
(25 person minimum)

### BURGERS AND DOGS \$20.25 per person

Angus beef patties, Hummel hot dogs, rolls, condiments, and relish tray

### BOURBON BBQ CHICKEN \$23.50 per person

Grilled chicken breast with house bourbon BBQ glaze

### KIELBASA & BRATS \$22.50 per person

With bacon, sauerkraut, onions, and mustard

### HOUSE BBQ \$26.75 per person

Slow roasted pulled pork with sweet and tangy BBQ sauce. Served with slider rolls

## A LA CARTE SIDES

(25 person minimum)

### CREAMY MAC AND CHEESE \$3.25 per person

### BAKED BEANS \$3.25 per person

### ROASTED POTATO WEDGES \$3.25 per person

### VEGETABLE MEDLY \$3.25 per person

### CORN ON THE COB (if available) \$3.25 per person

### GARDEN or CAESAR SALAD \$4.25 per person

### SWEETS \$4.75 per person

Assorted house baked cookies and brownies

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## SANDWICH BUFFETS & BOX LUNCHES

(25 person minimum for buffets)  
(no minimum required for box lunches)

### PICNIC BOX \$18.50 per person

Assortment of roast turkey, imported ham, and roast beef sandwiches served on a soft roll.

Includes baked cookie, apple, potato chips, condiment pack, and bottled water

### BAGUETTE BUFFET \$23.25 per person

Italian combo with provolone cheese, lettuce, tomato, and balsamic drizzle

Roast turkey with Vermont cheddar cheese, lettuce, and cranberry mayo

Heirloom tomato and fresh mozzarella with baby greens, and basil pesto

Includes pasta salad, chips, canned soda, and bottled water

### VIP BOX \$23.25 per person

*Our most popular lunch selection!*

Italian combo with provolone cheese, lettuce, tomato, and balsamic drizzle

Roast turkey with Vermont cheddar cheese, lettuce, and cranberry mayo

Heirloom tomato and fresh mozzarella with baby greens, and basil pesto

Includes baked cookies, local apple, granola bar, artisanal potato chips, condiment packs, and bottled water

## FULL BUFFET

(25 person minimum)

### AMESVILLE BRIDGE BUFFET \$29.25 per person

#### SIMPLE SALAD

Greens with seasonal vegetables, pecorino cheese and balsamic vinaigrette

#### VEGETABLE

Chef selected seasonal vegetables, steamed with extra virgin olive oil

#### CHICKEN

Boneless breast with lemon, garden sage, and butter

#### POTATO

Oven roasted potato wedges with garlic

#### SWEETS

Assortment of house baked cookies and brownies

### BULL RING BUFFET \$34.50 per person

#### CAESAR SALAD

Romaine lettuce with shaved parmesan, garlic and herb croutons and Tuscan Caesar dressing

#### VEGETABLE

Chef selected seasonal vegetable, steamed with extra virgin olive oil

#### MARINATED FLANK STEAK

Certified angus beef, marinated and grilled to Perfection

#### PASTA

Julienne vegetables with garlic, garden herbs, and extra virgin olive oil

#### SWEETS

Assortment of house baked cookies and brownies

### *Additional menu options available—please inquire*

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