

PARK PROVISIONS



BREAKFAST SELECTIONS (25 person minimum)

OPTION 1 \$12.75 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

GRAB & GO SNACKS \$8 per person

Chips, granola bars, trail mix, whole fruit, individual snacks

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, Starry, 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 \$21.25 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 \$23 per person

With bacon, sauerkraut, onions, and mustard

HOUSE BBQ \$27.25 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 \$18.75 per person

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

Includes baked cookie, apple, 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, and bottled water

VIP BOX \$23.50 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, chips, condiment packs, and bottled water

FULL BUFFET

(25 person minimum)

AMESVILLE BRIDGE BUFFET \$29.75 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 \$35.50 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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