

PARK STREET T A V E R N

CATERING INFORMATION

- The following menu items are priced to serve 30 people with very generous portions. All orders can be cut in half. Plates, napkins and utensils are included.
- Checks, cash, MasterCard/Visa/Discover/American Express are all accepted.
- All orders over \$150 must pay 50% of the bill one week prior to party/event date.
- 15% Gratuity will be added to all orders over \$150.
- Park Street Tavern is open seven days a week from 3pm to 2:30am, Monday through Friday and from 12pm to 2:30am on Saturday and Sunday.
- Call 614-221-4099 for information on booking our private party room upstairs at the "Top of the Tavern". For catering questions, contact Lindie at lindieschweitzer@gmail.com.

APPETIZERS

CHEESE AND CRACKER TRAY: Cubed Colby jack, Cheddar and Pepper Jack, Swiss and Muenster, Salami and Pepperoni with an assortment of gourmet crackers. \$60

VEGGIE TRAY WITH DIP: A heaping helping of carrots, celery, cucumbers, broccoli, cauliflower and peppers. Served with homemade veggie dill dip. \$60

SPINACH & ARTICHOKE DIP: A homemade rich blend of cheeses, spices, spinach and artichokes. A favorite of patrons at the Park, served with tortilla chips. \$60

BUFFALO CHICKEN DIP: Served hot with tortilla chips, this spicy blend of chicken, celery and cheese is an amazing party treat. \$60

JALAPENO POPPER DIP: Fresh jalapeños, mixed with cheese and jalapeño pepper jelly, so good you just can't stop eating it. Served with tortilla chips. \$60

GREEK SKEWERS: Cheese tortellini, black olives, bell pepper and grape tomatoes, soaked in greek dressing and sprinkled with feta cheese and skewered. \$50

MEXICAN LAYER DIP: Layers of spicy refried beans, sour cream infused with spices, lettuce, tomato, green onion, cheddar cheese, black olives and jalapenos. Served with tortilla chips. \$50

FRESH SALSA BOWLS: Two styles of fresh salsa served with tortilla chips. **Pico De Gallo:** This fresh salsa can be made mild or as spicy as you can handle with loads of fresh tomatoes, peppers and onions. **Sweet Corn & Black Bean Salsa:** This is another fresh style salsa with corn and black beans. \$45

SHRIMP COCKTAIL: Peeled, cooked shrimp, chilled and served on ice with spicy cocktail sauce. \$18 per lb.

MEATBALLS: All beef, slow cooked meatballs, you pick the sauce. Barbecue, Teriyaki Pineapple or Chipotle Lime Habanero. \$50

CHICKEN BUFFALO MEATBALLS: Chicken meatballs in homemade "Anchor Bar" buffalo wing sauce. Rich, buttery hot sauce, served with blue cheese dipping sauce: \$50

MAIN DISHES

MINI WRAPS: You pick the ingredients, I'll wrap them. Favorite combinations: Turkey, bacon, avocado, provolone and lettuce, with herbed cheese. The Italian: capicola ham, salami, pepperoni, provolone, lettuce and red pepper. The Veggie: roasted red pepper, provolone, feta, black olives, cucumber & lettuce. A tray (over 100 wraps) Mix and match as you wish. \$80

MINI SANDWICHES: Classic three bite sandwiches. Turkey, roast beef, ham, provolone, cheddar and/or swiss, lettuce and tomato on top. Make all 80 the same or mix an assortment of them all. \$80

CHICKEN SKEWERS: Jamaican Jerk, Buffalo, Sweet Barbecue, Teriyaki, Honey Mustard or Sesame Ginger, pick any two flavors to complete your order! 80 skewers \$80

PULLED PORK: A tangy barbecue sauce smothers this slow cooked pork roast which is roasted low and slow, then hand pulled. Served with buns on the side. \$80

BEEF BRISKET: Spiced rubbed and slow cooked, then sliced and put back in its natural juices. It comes with buns on the side, but can be served as a main dish! \$100

CHICKEN PENNE: Grilled chicken, bacon, spinach and roasted red peppers are tossed with penne in a homemade asiago cream sauce. \$80

CHEESE RAVIOLI: Cheese ravioli in a homemade, fresh tomato marinara sauce with light garlic and fresh basil. \$60

NOT YOUR MAMA'S LASAGNA: Italian sausage, capicola ham, pepperoni and four cheeses make this rich hearty dish a crowd pleaser. Made from scratch, but not my mama's recipe! \$70

SIDE DISHES

MAC & CHEESE: Homemade cheese sauce made with 4 kinds of cheese, then baked until golden brown and cheesy. \$50

CHEESEY POTATO CASSEROLE: Aged cheddar, with a touch of onion, baked till crispy. \$50

GARLIC SMASHED POTATOES: Red skin potatoes smashed with fresh cream and roasted garlic. \$50

GREEN BEAN CASSEROLE: Just like your mom used to make with fried onion topping! \$50

ITALIAN SALAD GREENS: Mixed lettuce, tomatoes, onions and black olives with Italian vinaigrette. \$40

HOMEMADE PASTA SALAD \$40 (no meat upon request)

HOMEMADE POTATO SALAD \$40

HOMEMADE COLE SLAW \$30

JALAPENO COLE SLAW \$35

DESSERT

FRUIT SKEWERS OR SALAD: Seasonal fruit featuring melon, pineapple, grapes, strawberries, kiwi, mango and more, skewered on a stick for easy nibbling and served with a raspberry yogurt fruit dip. \$60

BROWNIES: Rich dark brownies, topped with M&Ms (it's the only way to eat them) \$40

DESSERT PLATTER: All homemade...and taste tested by the experts! Chocolate ganache over rich chocolate cake, topped with a fresh raspberry, lemon bars, tart and dusted with powdered sugar. Fresh strawberries or blackberries dipped in chocolate or my personal favorite, pretzel rods dipped in chocolate. BUCKEYES: just in case you are from out of state, peanut butter fudge dipped in chocolate) or mini cream puffs filled with custard and drizzled with chocolate. Any three for \$75 (30 pieces of each)

CHOCOLATE FOUNTAIN: Warm chocolate runs freely with everything but the kitchen sink to dip in it. Marshmallows, vanilla wafers, pretzel rods, strawberries, oreos and any other seasonal fruit I can get my hands on!! Unforgettable chocolate bliss. \$125

PER PERSON DINNER OPTIONS

\$16 pp

Apps

Cheese and Cracker/ Meat Tray
Spinach and Artichoke Dip w/ Tortilla Chips
Seasonal Veggies with Dill Dip

Plates

Herb Crusted Pork Tenderloin
Fingerling Roasted Potatoes
Blackened Chicken Penne in Sundried Tomato Alfredo sauce with Spinach and Artichokes
Fresh Rolls and butter...can also use to make tenderloin sandwiches

\$15pp

Apps

Cheese and Cracker/ Meat Tray
House Italian Salad
Antipasto Platter

Plates

Homemade Lasagna, 3 meats, 3 cheeses
Cheese Ravioli
Garlic Bread

\$15pp

Apps

Cheese and Cracker/ Meat Tray
Seasonal veggies with Dill Dip, Jalapeño Coleslaw/for Brisket topping or on the side.

Plates

Slow Cooked Beef Brisket- sliced for sandwiches or for plating.
Homemade Mac-n-Cheese
Corn Bread/Rolls, Butter

\$12 pp

Apps

Mexican Layer Dip/ Tortilla Chips

Jalapeño Popper Dip w/ Tortilla Chips

Fresh Salsa Bowls/ Fresh Guacamole

Plates

Chicken Enchiladas in a white queso sauce.

Mexican Lasagna, Beef or Veggie

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