

CITY PARK CATERING
SUGGESTED SEATED DINNER MENUS

Passed Hors D'oeuvres During Cocktail Hour

(Choice of four)

*Shrimp Remoulade
Assorted Cold Canapes
Crawfish Sardou
Coconut Chicken
Rock Fire Shrimp Queso
Stuffed Artichoke Hearts
Shrimp & Artichoke Croustades
Creole Crab Cakes*

Salad

(Choice of One)

*Mixed Baby Greens with Hearts of Palm, Cherry Tomatoes, Feta Cheese,
And Red Onion topped with a Raspberry Walnut Vinaigrette*

*Spinach Salad with Cherry Tomatoes, Bacon, Egg, and Red Onion topped
with a Parmesan Peppercorn Dressing*

*Mixed Baby Greens with Roma Tomatoes, Red Onions, Kalamata Olives,
Sliced Mushrooms, Cucumber and Balsamic Vinaigrette*

*Spinach Salad with Dried Cranberries, Bleu Cheese and Walnuts topped with a
Pepper Jelly Vinaigrette Dressing*

Entrees

(Choice of One)

*Grilled Filet of Beef Medallions
Marchand Du Vin
Potato Croquettes
Summer Squash and Zucchini Saute'
Rolls with Butter*

*Breast of Chicken Bienville
with a Mushroom Demi Glaze
Over Roasted Potatoes with
Rosemary and Garlic
Green Bean Saute'
Rolls with Butter*

*Grilled Shrimp and Beef Tenderloin
Sauce Béarnaise
Rice Pilaf with Pine Nuts
Tuscan Grilled Vegetables
Rolls with Butter*

*Grilled Salmon Steak
with a Dill Lemon Butter
Saffron Rice
Julienne of Spring Vegetables
Rolls with Butter*

Desserts

(Choice of One)

Praline Cheesecake

*Chocolate Mousse
with Raspberry Coulis*

*White Chocolate Bread Pudding
with a White Chocolate Ganache*

Beverages

Iced Tea

Coffee & Decaffeinated Coffee

Hot Tea

Minimum of 50 Guests

Custom menus available upon request

Please add 9.75% sales tax, 20% service charge and facility rental.

**Prices and items are subject to change without notice based upon availability and/or cost.*

CITY PARK CATERING BAR PACKAGES

Super Premium Brands

Forty Creek or Crown Royal, Eagle Rare Bourbon, Glenlivet Scotch or Chivas Regal, Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Rum, Corazon Tequila, Ferrari-Carano Chardonnay, Ferrari-Carano Cabernet Sauvignon, Mumm (Napa) Champagne, Premium and House Beer, Mixers and Ice.

Premium Brands

Forty Creek or Crown Royal, Jack Daniels or Buffalo Trace Bourbon, Dewars Scotch, Absolut Vodka or Epic Vodka, Beefeater Gin, Margaritaville or Bacardi Rum, Jose Cuervo or Corazon Tequila, Kendall Jackson Chardonnay, Kendall Jackson Cabernet Sauvignon, Domaine Ste. Michelle Champagne, Premium and House Beer, Mixers and Ice.

Call Brands

Old Charter Bourbon, Rich and Rare Reserve, Glenquention Scotch, Platinum or Finlandia Vodka, Platinum or Bombay Gin, Margaritaville or Bacardi Rum, Torada Tequila, Mainstreet Chardonnay, Mainstreet Cabernet Sauvignon, Domaine Ste. Michelle Champagne Premium and House Beer, Mixers and Ice.

House Brands

Ancient Age Bourbon, Legacy Scotch, Taaka Vodka, Taaka Gin, Castillo Rum, Torada Tequila, Woodbridge Chardonnay, Woodbridge Cabernet Sauvignon Cook's Champagne, House Beer, Mixers and Ice.

*All Bar Service Includes: Soft Drinks, Tonic, Club Soda, Bloody Mary Mix, Sour Mix, Dry Vermouth, Orange Juice, Pineapple Juice, Cranberry Juice, Lemons, Limes, Olives, Cherries, and Spiced Green Beans

Minimum of 50 Guests

Please add 9.75% sales tax, 20% service charge and facility rental.

***Prices and Brands are subject to change without notice.**