

Hors D'oeuvres Selections

Cold Hors D'oeuvres

Selection of four vegetables and two dips

Cold Vegetable Crudités and Dip

Avocado, Onion, Garlic, Cheese Dips

Peppers, Cauliflower, Cucumber, Celery Slices, Cherry Tomato,
Broccoli, Carrots

Garnish Tray – Pickles, Calamata olives, Celery hearts, Feta cheese
and/or a cheese of your choice

Hot Hors D'oeuvres

Selection of four

Mini Meat Balls in BBQ Sauce

Mushroom Caps stuffed with garlic-butter croutons

Deep Fried Mozzarella Sticks

Baked Tartine (mozzarella & peeled roman tomatoes with fresh
basil)

Rice balls (arborio rice blended with mozzarella & peas)

Mini home-made sausage wrapped in bacon

Alaskan King Crab in Phyllo Pastry

Spanokopita(phyllo pastry stuffed with spinach & feta cheese)

Spinach in Carrozza(phyllo pastry stuffed with pancetta & spinach)

Spring Rolls with Plum Sauce(stuffed with green onions, cabbage
and a hint of ginger)

Chicken Fingers (breaded chicken breast deep fried)

Breaded Shrimp with Cocktail Sauce

Samosas(pastry filled with spiced potato, onions & peas)

Fried Zucchini Sticks In Egg Batter

Egg Rolls (egg based pastry stuffed with mixed spring vegetables)

Cold Hors D'oeuvres

Bruschetta on Melba or Crostini (fresh tomato mixed with garlic torn
basil & virgin olive oil)

Pita stuffed with chicken and apple

Pita stuffed with cream cheese and smoked Atlantic Salmon

California Vegetable Rolls with soya dipping sauce

Celery stick filled with Gorgonzola Cheese and walnuts

Smoked Salmon Pinwheels in pumpernickel – Market Price –

Cherry Tomatoes stuffed with crab meat and chives

Mini Red Bliss Potato with crème fraiche and black cavia
Shrimp cocktail in a Pony Glass
Mixed Sushi Platter

Premium Hors D'oeuvres
Speducci/Mini Shish Kebob

Selection of three

Salmon Skewers with Poppy Seeds
Mini Rack of Lamb with Mint Sauce
Beef in a spicy barbeque sauce
Chicken and teriyaki sauce
Calamari with beer tempura batter
Shrimp with coconut batter sauce
Pork with honey garlic sauce

Bread Baskets

Gimelli Five Grain, Mini Kaisers
Bruschetta with Large Calabrese Bread, Rosemary, Olive Oil and
Baked Cherry Tomatoes, Foccacia, Grissini
Vienna Bread with Fresh Tomatoes and Basil
Vienna Bread with Roasted Garlic and Butter
Vienna Bread with Peeled Romano Tomatoes, Mozzarella and
topped with Anchovies in a spicy sauce
Big Foot Bread (approx 6-8 ft. long)
Specialty Basket with Flatbread, Foccacia and Treccie
Garlic Bread
Other Specialty Breads available upon request

Israeli Food Station

Hummus~Tahina~Matboha~Babaganouch~Israeli Salad
Falafel with Pita Bread

Montreal Smoked Meat Station

(Carved Corn Beef)

Served with Pumpernickel and Rye Bread
Choice of Condiments – Pickles, Spicy Horseradish, Hot Mustard,
Honey Garlic Mustard

Cheese Station

Parmegiano~Asiago~Brie~Blue Cheese~Brick~Fontina~Cheddar,
Camembert & Goat Cheese
Assorted Crackers~Bread Sticks~Flat Bread
Red and Green Grapes
Sliced Pears
Jam or Marmalades
Selection of three wines of your choice priced accordingly

Antipasto Bar

Bruschetta, Foccaccia, Pizza Napoletana, Big Foot Bread
Prosciutto
Genoa Salami
Smoked Turkey
Capocollo
Cantaloupe
Caprese Salad
Bocconcini and Cherry Tomatoes
Pickled Vegetables
Grilled Vegetables with Balsamic & Extra Virgin Olive Oil
Roasted Hot Peppers with Mushrooms and Black Olives
Artichokes
Trippa
Medley of Sausage, Onions & Peppers
Poached Salmon
Antipasto di Mare
Calamari Fritti
Display of International Cheeses – Provolone, Fontina, Friulano
Fresh Mussels in a garlic light tomato sauce

Deluxe Items

Seppie & Piselli
Shrimp Cocktail
Smoked Salmon
Polenta
Pasta Fagioli alla Paesana
Seafood Marinara
Porchetta (upon request S-M-L)
Parmigiano Reggiano
Asiago Italiano
Gorgonzola Italiano
Dark Cheddar Cheese
Spezzatino Beef and Peas
Mediterranean Seafood Bar (See List)

Antipasti

Create your own – Choice of five

Prosciutto, Prosciuttino, Capocollo
Genoa Salami, Home Style Porchetta, Smoked Turkey
Sliced Cantaloupe, Grilled Vegetables, Olives
Bocconcini, Caprese
Barbeque Peppers
Giardiniera
Mixed Green Salad
Honey Dew Scoops
Baked Clams
Fresh Figs (when in season)
Oyster Rockefeller
Smoked Salmon
Antipasto di Mare
Chilled Shrimp with Cocktail Sauce

Deluxe Antipasti

Caprese Salad – vine ripe tomatoes, fresh torn basil, fiore di latte, arugula greens, aged balsamic vinegar & extra virgin olive oil

Fruit Cocktail (choice of honeydew, cantaloupe or pineapple)

Antipasto di Mare (marinated seafood with garlic, olive oil & parsley)

Jumbo Shrimp Cocktail (served with spicy seafood sauce – four per person)

Coquilles St. Jacques (scallop shells stuffed with a scallop, parmesan cheese, potato and béchamel)

Seafood in Clay Pots (lobster, Alaskan king crab, scallops, shrimp, squid, cuttle fish ,mussels & clams)– Marinara or White Wine Sauce

Rice Pilaf with 4 o.z. Pan Seared Salmon with Herbs & White Wine Sauce

Antipasto (Spek, Scoops of Cantaloupe, Smoked Salmon, Mixed Grilled Vegetables, Caprese)

The Le Parc Favorite– Tiger Shrimp sautéed with Garlic, Peas, Cherry Tomatoes, Butter & White Wine and served with Croutons & dash of Parsley

Half Live Lobster Thermador

Risotto with Wild Mushrooms and Seafood alla Piastra (a creamy mixture of cooked lobster meat, egg yolks, and cognac or brandy, stuffed into a lobster shell, and optionally served with an oven-browned cheese crust, typically Gruyère)

Platters –Family Style

(Pick Two from List)

Calamari Fritti, Mussels alla Marinara

Platters of Antipasto (Chef's Suggestion)

Prosciutto, Parmigiano, Cantaloupe Scoop, Frittura Mista, Speducci, Caprese Salad, Grilled Vegetables – Pick Two

Soups

Hot Selection

Pasta & Fagioli alla Paesana
Traditional Stracciatella with Mini Meatballs
Minestrone – Mixed Vegetable Soup
Onion Soup
Potato Leek
Caldo-Verde
Sweet Potato and Roasted Peppers
Cheese Filled Tortellini in a Chicken Broth
Mushroom Soup
Boston or Manhattan Clam Chowder
Butternut Squash
Lobster Bisque

Soup

Chilled Selection

Gazpacho – Fresh cucumber, sweet peppers and sweet onions with
Tuscan tomatoes
Vichyssoise – Puree of potatoes and onions garnished with fresh
cumin, chives, cucumber and mint

Salads

California Mixed Greens with Raspberry Vinaigrette

Garden Salad (romaine, radicchio, Boston lettuce) with tomato and cucumbers, wine vinegar and extra virgin olive oil

Tossed Greens with mandarin orange and balsamic vinaigrette

Traditional Greek Salad

Caesar Salad

Fresh romaine, radicchio, arugula with balsamic and extra virgin olive oil

Bosch Pear Salad with arugula, shaved Parmigiano, balsamic and extra virgin olive oil

Torn radicchio with Tuscan beans in red wine vinegar and extra virgin olive oil

Orange Salad with anchovies, black olives, fennel, capers and extra virgin olive oil

Radicchio, friese, belgium endive with pine nuts, mandarin sections and extra virgin olive oil

Salad as Appetizer Full Price

Banquet Style, French Service, Half Price

Risotto

Risotto Arborio with Tuscan beans in a light tomato sauce

Risotto Arborio with zucchini and peas cooked in vegetable stock

Risotto with arugula cooked in chicken broth

Risotto Milanese (chicken broth, saffron & parmesan cheese)

Risotto – with three kinds of wild mushrooms cooked in chicken
broth

Risotto with Asparagus and Tender Baby Arugula cooked in a
vegetable stock

Risotto with gorgonzola, radicchio and parmigiano cheese cooked
in a chicken broth

Risotto with Shrimps, Squid and Clams cooked in a fish stock

Risotto alla Pescatora or Mushrooms, shell fish on the side Alaskan
King Crab, Scallops, Shrimps, Calamari

Full Portion, Full Price

Half Portion, Half Price

Dry Pasta

Rigatoni, Penne, Farfalle, Fusili, Orrechiette, Pennone
Bucatini, Paccheri, Caserecci, Spaghetti, Gemelli

Home Made Pasta

Fettucine, Spaghetti alla Chitarra, Linguine, Pappardelle, Gnocchi,
Ciccatelli

Available Sauces

Napoletana – Fresh tomato and basil
Bolognese – fresh ground meat with herbs and tomatoes
Alla Panna – fresh herbs, cream and cheese
Bechamel Sauce – milk, butter and cheese
Al Pesto – fresh basil, pine nuts, parmigiano, roasted garlic, extra
virgin olive oil
Amatriciana– Italian pancetta, garlic, fresh herbs and light tomato
Italian pancetta, baby clams, roasted garlic, Italian peeled tomatoes
Vodka Sauce – Italian pancetta infused with cream and a touch of
tomato paste
Italian Favorite – garlic and extra virgin olive oil
Optional – anchovies and hot peppers
Alfredo Sauce – pancetta, red egg yolk, parmigiano cheese, herbs,
cream sauce
Smoked Pheasant – mushrooms, roasted fired onions, garlic, extra
virgin olive oil
Pescatora Sauce – shrimps, scallops, baby clams, mussels in a
spicy light tomato sauce

Stuffed Pasta

Crepes stuffed with ricotta and spinach
Tortellini stuffed with ricotta and meat
Cannelloni stuffed with meat or ricotta and spinach
Rotolo stuffed with ricotta and spinach
Agnolotti stuffed with meat or ricotta and spinach
Fazzoletini stuffed with ricotta and spinach
Lasagna meat, vegetarian or ricotta

Conquille stuffed goat cheese & spinach alla panna
Crepes stuffed wild mushrooms and conquasse of fresh sweet
tomatoes
Timbalo al forno di Penne & Peas (Lasagna Style)

Seafood

Frittura Mista – Shrimp, Cuttlefish, Calamari, Filet of Sole

Fish Kabob with Shrimp, Scallops, Squid, Pepper and Onion, or
plain

Fish Kebob with Calamari & Beer Tempura Sauce

Orange Roughy with Spicy Tomato Sauce

Fresh Grilled Salmon Filet infused with rosemary, lemon and extra
virgin olive oil or Teriyaki Sauce

Seafood alla Piastra – Tiger Shrimps, Squid, Scallops cooked in
wine and extra virgin olive oil and Alaskan King Crab au gratin

Seafood in White Wine or light Spicy Tomato Sauce with Shrimp,
Crab Legs, Scallops, Squid, Cuttle fish, Mussels

Le Parc Special – Seafood Octopus, Squid, Cuttle Fish, Mussels,
Shrimp and Clams in a Spicy Tomato Marinara Sauce

Grilled Swordfish with Fresh Herbs and Extra Virgin Olive Oil

Three Tiger Shrimps Grilled served with herbs and light wine sauce

Chilean Sea Bass in Citrus Butter Wine Sauce with Capers

Butter flied Oven Baked Whole Lobster Tail
Main Entrée Full Price ~ Combination Charge Half Price

Mediterranean Fish Table

Whole Lobster Tail Steamed
Snow Crab & Alaskan King Crab
Lobster Tail on a flat grill
Mussels in Lemon and olive oil
Cod Cakes with Shrimp alla Piastra
Shrimp with shells in a spicy sauce

Veal

Veal Milanese Family Style with light Tomato Sauce
Oven Roasted Veal with Fresh Herbs and Spices
Veal Pizzaiola, Piccata or Parmigiana
Veal Sorrentina Eggplant & Cheese Wine Reduction
Veal Scaloppini with Three Wild Mushrooms and Cognac Sauce
Char Broiled French Cut Veal Chop Choice 10 o.z.
Char Broiled French Cut Veal Chop Provimi 10 o.z.
Carre di Provimi Oven Roasted au jus

Poultry

Chicken Breast Family Style Milanese in a light tomato sauce
Boneless Broiled Chicken Breast (Lemon Wedges)
Whole Chicken rolled with Ham and Cheese, Herbs and Mushroom
Cognac Sauce (Le Parc Style)
Capon Supreme with Herbs and Wine Sauce
Marinated Grilled Chicken Breast with a Lemon White Wine
Reduction (Piccata)
Chicken Breast Stuffed with Ham and Swiss cheese (Valdostana)
Oven Roasted Rock Cornish Hen Stuffed with Wild Rice
Chicken Supreme with Sun Dried Tomatoes, Asparagus, Caccio
Cavallo and Wine Sauce

From the Grill

Rib Eye AAA 6 o.z. or 8 o.z.
Oven Roasted Rack of Lamb
New York Strip Lion (Dry Aged) AAA 6 o.z. or 8 o.z.
Filet Mignon wrapped in bacon 6 o.z. or 8 o.z. AAA
Rack of Lamb alla Griglia
Fileti Amalfitana
T Bone Steak 10 o.z.
Filet Mignon AAA (no bacon) 6 o.z. or 8 o.z.
Prime Rib of Beef 6 o.z., 8 o.z. & 10 o.z. AAA
Chateaubriand Grilled (2 pieces 4 o.z.)
Beef Wellington

Combination Plates

Grilled Chicken with Orange Roughy alla Marinara
Oven Roasted Capone with Rack of Lamb
Veal Scaloppini with three wild mushrooms and Grilled Chicken in a
white wine sauce
Mix Grill – Lamb, Chicken, Filet
Arrista di Vitello with Involtini di Pollo
Arrista di Vitello with Spiedini di Pesce
Filet of Sole Maunier with Veal Scaloppini Mushroom Sauce
Medallion of Filet with Peppercorn sauce and Rack of Lamb
Involtini di Vitello di Provimi with Medallion of Grouper
Rib Eye Steak with Two Tiger Shrimps
6 o.z. Filet Mignon with Bacon & Lobster Tail
Bracciola di Vitello Provimi (French cut) with two butter fried Tiger
Shrimp alla piastra with Maunier sauce
Braciola of Rib Eye of Veal with 4 to 6 o.z. Pan Seared Tiger Shrimp

Sauces

Wild Mushroom, Marsala Wine, Pink Peppercorn Jus
Piccata, Red Wine Reduction
Fresh Tarragon Demi Glaze, Rosemary Peppercorn Sauce
White Wine and Rosemary, Wild Mushroom and Cognac
Mint, Horseradish

Vegetables

Fresh Medley of Seasonal Vegetables
Green Beans with Garlic and Extra Virgin Olive Oil
Butter Glazed Baby Carrots
Broccoli with Garlic Olive Oil or Au Gratin
Cauliflower al forno
Zucchini alla Piastra Au Gratin
Button Mushroom alla Piastra
Potato Wedges oven roasted with Rosemary & Olive Oil
Potatoes Parisienne
Garlic Mashed Potatoes
Sliced Potatoes with Onions and tomato sauce
Home Fries with onions

Premium Vegetables

Potatoes Whole Baked
Potatoes Croquette
Roasted Sliced Nu-Red Potatoes with Fresh Herbs
Brocoletti di Rape
Asparagus Au Gratin or Olive Oil
Mushroom – Shiitake, Oyster & Portobello
Red Peppers – Barbeque, Grilled and Extra Virgin Olive Oil
Bok Choy
Spinacci al agro or Garlic and Extra Virgin Olive Oil

Desserts

Primavera Cup with French Vanilla Ice Cream and fresh fruit
Lemon Sorbet with Fresh Strawberries
Chocolate Tartufo with chocolate sauce or fresh strawberries
Ice Crepe with Chocolate Sauce or Fresh Strawberries
Waffle Basket with French Vanilla Ice Cream and Fresh Strawberries
and Edible Flower
Hand Made Tulips with Mixed Berries and Edible Flower
Bombette Chocolate or Lemon and Vanilla served with mixed
berries and choice of drizzled chocolate or raspberry sauce
Primavera crepe made with coffee & Zabaglione ice cream, drizzled
with caramel sauce and topped with a torn mint leaf, raspberries &
blue berries

Dessert – Platter

Italian Biscotti
French Pastries
Fruit Platter
Seasonal Melon Shell filled with fresh fruits, White Vermouth &
Grand Marnier

Sweet Table

Assorted Cakes, French Pastries, Flans & Tarts
Platter of Tropical Fruits
Wedding Cake – Provided by Convenor
Coffee to be served again

Premium Sweets

English Trifle
Chocolate Mouse
Belgium Waffles with French Vanilla Ice Cream
Apple Strudel (warm) with berries
Crepe Suzette
Specialty Coffees: Irish & Spanish

Ice Sculpture, per unit (Minimum 100 Guests)
Chocolate Fountains available upon request

LE PARC

MENU

SELECTION

Children's Menu

Create your own children's menu:

Mini pizza with mozzarella & tomato sauce

Slice of cantaloupe & prosciutto

Pasta ~ penne, gnocchi, fusilli

With your choice of light tomato sauce, cream sauce,
butter sauce

Chicken fingers or chicken cutlet with corn and French
fries

Beef sliders

Beef corn dogs

Chocolate or vanilla sundae served with caramel or
chocolate sauce

Soft drinks