



**PARKS & REC**  
GASTROPUB  SPORTS BAR  
EST. 2016

*Catering*  
**MENU**



# APPETIZER PLATTER

*Platters sized and priced based on number of guests and budget*

## **Platter of Chicken Tenders (Approx. 10 Portions) \$180**

Buttermilk battered fried chicken tenders, served with sriracha aioli, coleslaw and fries

## **Platter of Chicken Wings (10 lbs / 10 Portions) \$185**

Choice of 3 sauces, served with celery & carrots, blue cheese or ranch dip

## **Single Sheet Nachos \$19**

Tri-coloured tortilla chips, cheddar and mozzarella cheese, pickled red onion, fresh jalapeños, olives, pico de gallo, lime crema, green onion

## **Guac & Chips \$11**

Avocado smash with tri-coloured tortilla chip topped with lime crema

## **Classic Flatbread (8 Pieces) \$15.50**

Blistered cherry tomatoes, parmesan, mozzarella, basil pesto

## **Butcher Flatbread (8 Pieces) \$18**

Chorizo sausage, bacon, sopresatta salami, kalamata olives, blistered cherry tomatoes

## **Veggie Platter \$70**

Assortment of fresh chopped veggies with ranch or blue cheese dip

## **Fruit Platter \$70**

Assortment of fresh fruits

## **Sweet & Sticky Cauliflower Bites \$14.50**

Fried cauliflower florets with honey-soy, hoisin, garlic, chili flakes, green onion, toasted cashews, pickled ginger

## **Platter of Meatballs \$95**

Served in a honey-soy, hoisin, garlic sauce. Topped with green onions and sesame seeds

## **Tequila & Lime Cheese Dip \$15**

Tequila, lime, cream cheese served with tortilla chips





# BUFFET & PLATTER

*Minimum 20 people: \$35 per person, plus HST*

## **Salads** *(Choice of one)*

**Caesar Salad:** Romaine, parmesan, bacon crrips, house-made dressing

**Garden Salad:** Mixed greens, cucumber, tomato, red onion, vinaigrette

## **Pasta** *(Choice of one)*

Fusilli basil & tomato sauce

Penne rigate & pesto sauce

Greek orzo salad *(served cold)*

## **Starch** *(Choice of one)*

Roast garlic mashed potato

Herb roasted potatoes

Basmati rice pilaf

## **Vegetable** *(Choice of one)*

Green beans & almonds

Maple glazed carrots

## **Main Courses** *(Choice of one)*

Roast chicken & supreme sauce

Pesto salmon

BBQ baby pork ribs

## **Desserts** *(Choice of one)*

NY style cheesecake

Carrot cake





# BUFFET & PLATTER

*Minimum 20 people: \$45 per person, plus HST*

## **Salads** *(Choice of one)*

**Caesar Salad:** Romaine, parmesan, bacon crips, house-made dressing

**Greek Salad:** Mixed greens, red onion, feta, tomato, cucumber, olives, herb vinaigrette

**Garden Salad:** Mixed greens, cucumber, tomato, red onion, vinaigrette

## **Pasta** *(Choice of one)*

Fusilli basil & tomato sauce

Squash ravioli & sage rosé sauce

Penne rigate & pesto sauce

Greek orzo salad *(served cold)*

## **Starch** *(Choice of one)*

Roast garlic mashed potato

Herb roasted potatoes

Spicy brown rice

Basmati rice pilaf

## **Vegetable** *(Choice of one)*

Green beans & almonds

Maple glazed carrots

Roasted squash

## **Main Courses** *(Choice of one)*

Roast chicken & supreme sauce

Roast beef, mushroom sauce

Pesto salmon

BBQ baby pork ribs

## **Desserts** *(Choice of one)*

NY style cheesecake

Carrot cake

Churros





# PLATED SERVICE

## Silver Package \$40/guest

*1st course*

**Garden Salad:** Mixed greens, cucumbers, tomatoes, red onion, vinaigrette

*2nd course choice of*

**Chicken Supreme:** Roasted leek mashed, seasonal vegetables, jus

**Squash Ravioli:** Fresh pasta, sage rosé sauce

*3rd course*

**Brownie:** House-made, fresh whipping cream

## Gold Package \$45/guest

*1st course choice of*

**Caesar Salad:** Romaine, bacon crisps, parmesan, house-made dressing

**Spinach & Berries Salad:** Pear, almond, red onion, goat cheese, citrus dressing

*2nd course choice of*

**Pesto Salmon:** Atlantic fillet, brown rice, seasonal vegetables

**Chicken Supreme:** Roasted leek mashed, seasonal vegetables, jus

**Squash Ravioli:** Fresh pasta, sage rosé sauce

*3rd course choice of*

**Brownie:** House-made, fresh whipping cream

**Fresh Fruit Plate**

## Platinum Package \$55/guest

*1st course choice of*

**Caesar Salad:** Romaine, bacon crisps, parmesan, house-made dressing

**Spinach & Berries Salad:** Pear, almond, red onion, goat cheese, citrus dressing

*2nd course*

**Squash Ravioli:** Fresh pasta, sage rosé sauce

*3rd course choice of*

**Pesto Salmon:** Atlantic fillet, brown rice, seasonal vegetables

**Chicken Supreme:** Roasted leek mashed, seasonal vegetables

**Prime Rib:** 8oz, au jus, roasted leek mashed, seasonal vegetables

*4th course*

**Crème Brûlée:** Vanilla custard, caramelized sugar

**Brownie:** House-made, fresh whipping cream



*Where friends meet in Windsor*

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