



Party & Catering Menu

952-929-6810 WWW.PARKTAVERN.NET

Appetizers

Serves 25

BOTTOMLESS CHIPS & SALSA V 40
House fried and seasoned corn tortilla chips and mild salsa.
Add queso and guacamole 20

CHEESE CURDS V 90
Served with ranch.

PARK TAVERN WINGS 135
Boneless or bone-in. Served with ranch and blue cheese. Choose one:
BBQ, Buffalo, Parmesan Garlic, K-Town BBQ, Buffalo BBQ (BnB), Caribbean, Thai Chili, Hot As Heck, Chili Dry Rub, Jamaican Jerk Dry Rub, Wingman Dry Rub.

Skewer Platters

Serves 25, two skewers per person

CAPRESE V 80
Fresh mozzarella, cherry tomato, basil, olive oil, balsamic drizzle.

ANTIPASTO 90
Fresh mozzarella, peppers, cheese tortellini, basil, artichoke, salami, pepperoni, olive.

NOLA SHRIMP 155
Cajun-seasoned shrimp, andouille sausage, peppers, onion.

CHICKEN BACON RANCH 95
Crispy bacon wrapped chicken served with ranch for dipping.

KOREAN BEEF 130
Sliced grilled steak basted with Korean BBQ sauce with sesame seeds and scallions. (spicy)

STEAK PINWHEELS 130
Seasoned rolled steak, provolone cheese, and southwest sauce.



= Favorite Item

GFR = Gluten Friendly Gluten contact may occur.

V = Vegetarian

Platters

Serves 25



VEGETABLE AND HUMMUS V 85
Variety of vegetables, ranch, pita chips, hummus, and olives.

FRUIT PLATTER V 70
Arrangement of seasonal fruits, berries, and creamy fruit dip.

CHEESE PLATTER V 120
A variety of imported and domestic cheeses served with assorted crackers.

GREEK BOARD V 130
Whipped goat cheese, sundried tomatoes, olives, feta, grilled artichoke, hummus, pita chips and toasted flatbread.

SMOKED SALMON PLATTER 170
Cold smoked nova lox, mini bagels, rye toast points, dill cream cheese, cream cheese, red onion slices, cucumber slices, capers, lemon wedges.

CHARCUTERIE BOARD 170
Seasonal cured meats, cheeses, flatbread, crackers, dried fruits, nuts, spreads, and accompaniments.



MINNESOTA BOARD 170
Summer sausage, bacon strips, pepperoni, port cheese spread, pimento cheese, deviled eggs, Beer Nuts, crackers, Cheez-Its.

Sliders

Serves 25 with kettle chips



CHEESEBURGERS 120
American cheese, premium beef on Hawaiian buns.

PIMENTO AND HAM 100
Thin sliced ham and cheddar pimento cheese on Hawaiian buns.

BUFFALO CHICKEN 120
Grilled chicken breast, buffalo sauce, blue cheese, red onion, lettuce on pretzel buns.

CHICKEN CORDON BLEU 120
Grilled chicken breast, thin sliced ham, swiss cheese, dijon aioli on Hawaiian buns.

MEATBALL SLIDER 110
Savory meatballs, pepperoni, cheese, marinara sauce on pretzel buns.



PULLED PORK SLIDERS 110
Juicy BBQ pulled pork, creamy coleslaw on Hawaiian bun.

WALLEYE SLIDERS 140
Battered and fried walleye sliders with tarter sauce and lettuce on Hawaiian bun.

Salads

Serves 25

GARDEN SALAD V GF 75

Mixed greens, carrots, cherry tomatoes, cheddar cheese, choice of dressings.

* **CAESAR SALAD** 75

Romaine lettuce, shaved parmesan, marble rye croutons, caesar dressing.

SUPER GREENS V GF 85

Shredded kale, shaved brussel sprouts, shaved parmesan, chopped pistachios, with champagne vinaigrette.

BYO Bars

Serves 25. Pair with Apps, Salads, or Platters to round out your event.

* **STREET TACOS** 150

Soft corn (GF) and flour tortillas, seasoned beef, chipotle chicken, lettuce, cheddar cheese, queso fresco, pico de gallo, jalapeño, chipotle crema, pickled onions, and cilantro. Add chips with salsa, guacamole, queso 20

FRY BAR GF 125

Waffle and french fries, cheese sauce, bacon bits, grilled onions, seasoned sour cream, BBQ beef, pulled pork, scallions, gravy, parmesan garlic sauce, and parmesan cheese.

PASTA BAR 150

Cavatappi noodles and cheese tortellini. Served with basil, parsley, parmesan cheese and breadsticks.

Choose two: pesto, alfredo, marinara, mac sauce

Choose two: sausage, meatballs, roasted chicken, roasted vegetables.

Desserts

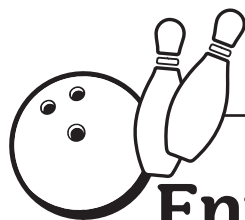
per dozen

FRESH BAKED COOKIES 36

ASSORTED BARS 36

DOUBLE CHOCOLATE BROWNIES 40

MINI CHEESECAKES 45



Entrée Buffets

Price per person, minimum of 20 people.

Entrée Buffets includes:

- Food for 1 hour of meal service
 - 2 hours of complimentary bowling.
- Not valid for Fri and Sat Cosmic Bowling*

SUNRISE BUFFET 30

Scrambled eggs, cheesy hashbrowns, bacon, sausage, toast & jams, assorted pastries, and seasonal fruit.

* **PIZZA AND SALAD** 30

Choice of assorted pizzas and one of our signature salads.

* **BURGER BUFFET** 32

Burger patties, buns, american cheese, provolone cheese, pepper jack cheese, bacon, sautéed mushrooms and onions, lettuce, tomato slices, onion slices, chipotle crema, garlic aioli, ketchup, mustard. Served with kettle chips and potato salad.

* **MEXICAN PARTY** 30

Crispy corn shells, flour tortillas, seasoned beef, chipotle chicken, bean and cheese burritos, Mexican rice, sautéed onions and peppers, refried beans. Toppings: pico de gallo, lettuce, cheddar cheese, jalapeños, sour cream, salsa, guacamole. Add chips and queso 20

BBQ BASH 35

BBQ chicken, BBQ pork ribs, grilled corn cob, mac & cheese, coleslaw, potato salad, pickles, texas toast.

LOW COUNTRY BOIL 40

Shrimp, andouille sausage, corn cob, potatoes, onions, melted butter, tartar sauce, hot sauce, lemon wedges, and texas toast.

ITALIAN FEAST 30

Classic meat lasagna, six-cheese lasagna, caesar salad, bread sticks, and parmesan.

* **DINNER PARTY** 45

Herb roasted chicken, prime rib, mashed potatoes, gravy, roasted seasonal vegetables, horsey sauce, au jus, dinner rolls, butter.

* = Favorite Item

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Beverages

HOST BAR Open bar that is charged based on consumption. You specify the duration of service or amount spent.

DRINK TICKETS Drink tickets are priced per ticket but charged based on usage. This is a great alternative for groups that have nondrinkers. You can give as many as you like to each guest but are only charged for the ones they actually use.

TIER 1 6.25/ticket

Valid for any domestic pint, rail drink, or house wine

TIER 2 8.95/ticket

Valid for any pint, single liquor drink*, or glass of wine

TIER 3

Drink ticket is valid for the face value of the item purchased.

LET'S PARTY PACKAGE

Open bar includes unlimited any tap beer, bottle beer, glass of wine, single liquor drinks*, and non-alcoholic drinks. Includes 2 hours of service.
27/guest 9.50/guest each additional hour

SODA BAR

Unlimited non-alcoholic beverages*
4.25 per guest for 2 hours of service
1.05 per guest for each additional hour of service

**excludes premium liquors and select can beverages*

PARTY TERMS AND CONDITIONS

Parties ordering from buffets must have a minimum of 20 guests. However, smaller parties are able to order platters and trays. Party menu orders must be placed no later than ten (10) business days before your reservation.

We will gladly accommodate all party requests for extra services and amenities. If items are needed to be brought in from an outside vendor, it will be a pass-through cost with no markup.

Buffet orders must guarantee a number of guests, which will be used to determine your final pricing. Final guest count is due ten (10) days in advance of your reservation. Individual menu selections for guests with dietary restrictions are available upon request.

There will be a 20% service fee added to all party and catering events.



We've Got the Space for You!
*Great for family gatherings, baby showers, wedding showers, company parties, company meetings, watching a game, and more! **No deposits, fees, or food and beverage minimums to reserve our spaces.** Yes, you read that right! Contact us for more info on our party spaces.*

SPACE	GUESTS
THE ATRIUM	UP TO 25
THE PARTY ROOM	UP TO 40
THE PERGOLA (seasonal)	UP TO 100
THE 11TH FRAME	UP TO 250
THE LANES	UP TO 300
LANES + 11TH FRAME	UP TO 500

**Host events for
8 to 500 guests!**



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