

## Platters & Bowls

### GARDEN SALAD \$63

Revol Farms mixed greens, radish, shredded carrot, tomatoes, and cheddar cheese. Served with choice of dressing.

### GREEK SALAD \$73

Romaine, heirloom tomatoes, black olives, red onions, pepperoncini, feta, and Greek vinaigrette.

### CAESAR \$63

Romaine, shaved parmesan, marble rye croutons, and Caesar dressing.

### CHIPS AND SALSA \$35

A bottomless bowl.

### CHARCUTERIE PLATTER \$140

A selection of local cured meats and cheeses served with crackers and the traditional accompaniments.

### CRUDITE PLATTER \$68

A selection of grilled and fresh vegetables served with ranch.

### HUMMUS PLATTER \$53

Tahini-garlic hummus served with fresh vegetables and pita chips, enhanced with sides of sambal chili, roasted garlic spread and greek olive tapenade.

### FRUIT PLATTER \$53

An arrangement of fresh fruit and berries.

### CHEESE PLATTER \$95

A variety of four cheeses served with crackers and berries.

### SMOKED SALMON PLATTER \$142

A whole side of smoked salmon served with capers, cream cheese, tomatoes, red onions, and crostinis.

### SLIDER PLATTER \$89 | \$168

Choose up to 2: *Mini burgers* | *Grilled Chicken* | *Pulled Pork*. Served with pickle chips, waffle fries, buns, cheeses, and condiments. Small includes 25 sliders, Large includes 50 sliders.

## Cold Bites

**VIETNAMESE SPRING ROLLS** Veggie \$65 Shrimp \$100  
25 rolls with rice noodles, basil, cilantro and carrot served with peanut sauce and nuoc cham.

### SHRIMP COCKTAIL \$100

50 poached shrimp served with house cocktail sauce and lemons.

### MIDWEST SUSHI \$60

Tortillas rolled with cream cheese, marinated steak, corn, black beans, cheddar and pico de gallo.

### SUSHI \$80

6 rolls cut into 45 pieces. Veggie: marinated seasonal vegetables. Ahi tuna and avocado. Salmon and cucumber. Served with soy sauce.

### CANAPES 50 pieces.

#### *Bruschetta* \$75

Crostinis with roma tomatoes, olive oil, garlic, basil and fresh mozzarella.

#### *Blackened Tenderloin* \$100

Crostinis with gorgonzola cream and smoked tomato relish.

#### *Smoked Salmon* \$80

Cucumber slices with cream cheese, smoked salmon and dill.

#### *Wild Mushroom* \$100

Polenta with truffled wild mushroom.

#### *Jerk Shrimp* \$100

Crostinis topped with avocado and busha brownes jerk marinated shrimp.

#### *Seared Tuna* \$100

Crostinis with black pepper seared ahi tuna and wasabi crême fraiche.

Host events for 8 to 500 guests!

## Hot Bites

### MEATBALLS \$75

5 pounds of house made meatballs served with BBQ or marinara.

### WINGS \$120

10 pounds of wings in your choice of Jamaican dry rub, chili dry rub, buffalo, thai chili, BBQ, or B-N-B sauce. Served with ranch or bleu cheese.

**VEGETARIAN BONELESS WINGS (fried cauliflower) \$50**  
4 pounds of chicken fried cauliflower florets tossed in Jamaican dry rub, chili dry rub, buffalo, thai chili, BBQ, or B-N-B sauce. Served with ranch or blue cheese .

### CHEESE CURDS \$80

3 pounds of Ellsworth Creamery's cheese curds served with marinara.

### THAI CHICKEN SATAYS \$85

50 curry marinated chicken tenderloins skewers, grilled and served with sambal chili yogurt.

### CRAB HUSH PUPPIES \$75

25 pieces of blue crab hush puppies with roasted red pepper and green onion. Served with lemon aioli.

### PAKU GYOZA \$75

50 pieces from our friends at Paku Ramen. Pork, shiitake mushroom, cabbage, ginger and garlic, served with soy dipping sauce.

### PIGS IN A BLANKET \$65

50 pieces of all beef hot dog wrapped in puff pastry. Drizzled with pure maple syrup and served with smoked ketchup.

### BUILD YOUR OWN STREET TACOS \$89 | \$168

Seasoned beef and chicken served with pico de gallo, sliced radishes, cotija cheese, sour cream, and salsa with flour tortillas. Small: 25 tacos, Large: 50 tacos.

### BUILD YOUR OWN NACHOS \$79 | \$147

Seasoned chicken OR beef OR combo served with tortilla chips, queso cheese sauce, pico de gallo, shredded lettuce, cheddar cheese, pickled jalapenos, sour cream, and salsa. 5 lbs Small, 10 lbs Large.

## Desserts

\$3.10 per guest

### HOUSE-MADE DOUBLE CHOCOLATE BROWNIES

### FRESH BAKED CHOCOLATE CHIP COOKIES

### HOUSE-MADE CARROT CAKE

## Buffets

*Pricing listed per guest. Includes 1 hour of food service and 2 hours of bowling. 20 guest minimum.*

### SUNRISE BUFFET \$23

Scrambled eggs, cheesy hash browns, bacon, sausage, and assorted fruit.

### LATIN FIESTA \$26

Beef and chicken soft shell tacos, burritos, Spanish rice, black beans, and assorted toppings.

### BBQ BUFFET \$30

Smoked brisket and BBQ pork ribs, mac & cheese, potato salad, fruit.

### BUILD YOUR OWN BURGER \$27

Burgers, buns, lettuce, tomatoes, onions and assorted sliced cheese. Served with waffle fries, potato salad, and garden salad.

### PIZZA & SALAD BUFFET \$25

Assorted pizzas and your choice of Caesar or Garden salad.

### PIZZA & WING BUFFET \$28

Your choice of 2 wing flavors with assorted two topping pizzas.

### PRIME RIB & ROAST TURKEY \$38

Sliced prime rib and herb roasted turkey, au jus, horseradish cream, mashed potatoes and gravy, seasonal vegetables and garden salad served with ranch and bleu cheese.

### EVERY DAY'S A HOLIDAY BUFFET \$30

Choice of roast turkey OR ham. Mashed potatoes, seasonal vegetable, house salad with choice of two dressings, dinner rolls, and dessert.

## Plated Dinner

*No minimum for up to 15 guests*

Food options include everything from the Park Tavern menu or let us create something unique just for you!

Contact us to set up a meeting with the Chef.

# Beverages

## HAPPY HOUR PACKAGE

Open bar that includes unlimited domestic pints, house wine, rail drinks and non-alcoholic drinks - *excluding slush drinks and bottle/can beverages.*

\$14.75 per guest for 2 hours of service  
\$4.25 per guest for each additional hour of service

## LET'S PARTY PACKAGE

Open bar that includes unlimited any tap beer, bottle beer, glass of wine, single liquor drinks and non-alcoholic drinks - *excluding slush drinks and bottle/can beverages.*

\$21 per guest for 2 hours of service  
\$6.25 per guest for each additional hour of service

## HOST BAR

Open bar that is charged based on consumption. You specify the duration of service.

## DRINK TICKETS

Drink tickets are priced per ticket but charged based on usage. They are a great alternative for groups that have non-drinkers. You can give as many as you like to each guest but are only charged for the ones they actually use.

\$4.75 - Valid for any domestic pint, rail drink, or house wine  
\$6.75 - Valid for any pint, single liquor drink, or glass of wine

## SODA BAR

Unlimited non-alcoholic beverages - *excluding slush drinks and bottle/ can beverages.*

\$4.25 per guest for 2 hours of service  
\$1.05 per guest for each additional hour of service



## 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 ATTRIUM	UP TO 20
THE PARTY ROOM	UP TO 40
THE LANES	UP TO 150
THE 11TH FRAME	UP TO 200
WHOLE FACILITY	UP TO 500

## 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 one week before your reservation.

Buffet pricing is per guest and includes 2 hours of bowling - except Cosmic Bowling on Friday and Saturday nights. If you do not plan to bowl, we reduce the listed buffet pricing by \$5 per guest. We strongly encourage one buffet selection per party. However, we are open to customizing buffets to meet your needs. Call to discuss your requests and pricing.

Buffet orders must guarantee a number of guests, which will be used to determine your final pricing. Final guest count is due 3 days in advance of your reservation. Individual menu selections for guests with dietary restrictions are available upon request. All reserved parties will be subject to an 18% service fee.