

PARK PLAZA CATERING MENU

CATERING MANAGERS: NICK AND DIMITRI LIKOURENTZOS (718)596-5900

FOUR COURSE DINNER

1ST COURSE

CHOICE OF PENNE VODKA OR MARINARA
OR
FRESH FRUIT CUP

2ND COURSE

GARDEN SALAD WITH ASSORTED DRESSINGS AT THE TABLE

3RD COURSE: CHOICE OF ONE ENTREE

BROILED FLOUNDER FILET

GRILLED SALMON

BREAST OF CHICKEN FRANCESE

GRILLED STRIP STEAK

SPINACH PIE (VEGETARIAN)

ENTREES SERVED WITH BAKED POTATO AND MIXED VEGETABLES

4TH COURSE:DESSERT

DECORATED OCCASION CAKE

FRUIT OR COOKIE PLATTERS AVAILABLE

BEVEERAGES: UNLIMITED COFFEE, TEA AND SOFT DRINKS INCLUDED

WINE, BEER AND BAR OPTIONS AVAILABLE

CHILDREN'S MENU AVAILABLE FOR KIDS 12 AND UNDER

PRIVATE ROOM: 25 GUEST MINIMUM, 60 MAX