PARC

FRENCH BISTRO

Parc pays tribute to French café culture, serving breakfast, lunch and dinner seven days a week. Ideal for a quick bite or a leisurely meal, the menu is filled with classics: onion soup, escargots, steak frites and towering plateaus de fruits de mer. Sip a Kir Royale at the zinc bar or enjoy a café au lait while basking in the sun.

227 S. 18TH STREET, PHILADELPHIA | PARC-RESTAURANT.COM

FEATURES

• Available for non-private parties of 14-35 guests.
• Serving breakfast, lunch and dinner Monday through Friday.
• Serving brunch and dinner on Saturday and Sunday.
• Midday menu available everyday 3pm-5pm.
• The restaurant can be reserved exclusively for up to 200 guests seated or 300 guests standing.

FOR MORE INFORMATION CONTACT NICOLE@STARR-RESTAURANTS.COM | 267-886-1408

*menus subject to change
BREAKFAST

CROISSANTS AND BLUEBERRY MUFFINS AVAILABLE FAMILY STYLE UPON ARRIVAL FOR AN ADDITIONAL $5 PER PERSON

FIRST COURSE
YOGURT PARFAIT
raspberry compote, granola, fresh berries

MARKET FRUIT BOWL

OATMEAL BRÛLÉE

MAIN COURSE
OMELETTE
fine herbs, gruyère

PANCAKES
maple syrup

SMOKED SALMON
bagel, cream cheese

COFFEE, DECAF COFFEE OR HOT TEA

$25.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES
SERVED FAMILY STYLE. $4 PER PERSON, PER SIDE.
pommes frites
sautéed spinach
haricots verts
pommes purée
lyonnaise potatoes
nueske bacon
pork sausage
turkey sausage

*menus subject to change
LUNCH 1

AVAILABLE UPON ARRIVAL
CHEESE AND CHARCUTERIE FOR AN ADDITIONAL $10 PER PERSON
FRUITS DE MER FOR AN ADDITIONAL $20 PER PERSON

APPETIZERS
SEASONAL TART

ONION SOUP GRATINÉE

SALAD VERTE
haricots verts, radishes, red wine vinaigrette

ENTRÉE
CHICKEN PAILLARD
shaved vegetable salad

MOULES FRITES
white wine, shallots, garlic

MOZZARELLA AND TOMATO BAGUETTE

PARC CHEESEBURGER
grilled onion, raclette cheese, pommes frites

COFFEE, DECAF AND HOT TEA

$35.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES
SERVED FAMILY STYLE. $4 PER PERSON, PER SIDE.
pommes frites
sautéed spinach
haricots verts
pommes purée

OPTIONAL DESSERT
$8 PER PERSON
a tasting selection from our pastry chef

*menus subject to change
LUNCH 2

AVAILABLE UPON ARRIVAL
CHEESE AND CHARCUTERIE FOR AN ADDITIONAL $10 PER PERSON
FRUITS DE MER FOR AN ADDITIONAL $20 PER PERSON

APPETIZERS
SALADE VERTE
haricots verts, radishes, red wine vinaigrette
ONION SOUP GRATINÉE
RICOTTA RAVIOLI*

ENTRÉE
PARC CHEESEBURGER
g grilled onion, raclette cheese, pommes frites
TROUT AMANDINE
haricots verts, lemon butter
1/2 ROASTED CHICKEN
pommes purée, jus de poulet

INCLUDES COFFEE, DECAF AND HOT TEA

$45.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES
SERVED FAMILY STYLE. $4 PER PERSON, PER SIDE.
pommes frites
sautéed spinach
haricots verts
pommes purée

OPTIONAL DESSERT
$8 PER PERSON
A TASTING SELECTION FROM OUR PASTRY CHEF

*Available for groups of 25 or less

*menus subject to change
LUNCH 3

AVAILABLE UPON ARRIVAL
CHEESE AND CHARCUTERIE FOR AN ADDITIONAL $10 PER PERSON
FRUITS DE MER FOR AN ADDITIONAL $20 PER PERSON

APPETIZERS
SEASONAL TART
ONION SOUP GRATINÉE
SALAD VERTE
haricots verts, radishes, red wine vinaigrette

ENTRÉE
TROUT AMANDINE
haricots verts, lemon butter
STEAK FRITES
seared hangar steak, maitre d’ butter
1/2 ROASTED CHICKEN
pommes purée, jus de poulet

LUNCH INCLUDES COFFEE, DECAF AND HOT TEA

$50.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES
SERVED FAMILY STYLE. $4 PER PERSON, PER SIDE.
pommes frites
sautéed spinach
haricots verts
pommes purée

OPTIONAL DESSERT
$8 PER PERSON
a tasting selection from our pastry chef

*menus subject to change
**BRUNCH 1**

**AVAILABLE UPON ARRIVAL**
BREAKFAST PASTRIES SERVED FAMILY STYLE FOR AN ADDITIONAL $5 PER PERSON

**APPETIZERS**
YOGURT PARFAIT
raspberry compote, granola, fresh berries

SOUP DU JOUR

SALAD VERTE
haricots verts, radishes, red wine vinaigrette

**ENTRÉE**
SMOKED SALMON
bagel, cream cheese

OMELETTE
fine herbs, gruyere

PARC CHEESEBURGER
garlic onion, raclette cheese, pommes frites

PANCAKES
maple syrup

BRUNCH INCLUDES COFFEE, DECAF AND HOT TEA

$36.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

**OPTIONAL SIDES**
SERVED FAMILY STYLE. $4 PER PERSON, PER SIDE.
pommes frites
sautéed spinach
haricots verts
pommes purée
lyonnaise potatoes
nueske bacon
pork sausage
turkey sausage

**OPTIONAL DESSERT**
$8 PER PERSON
a tasting selection from our pastry chef

*menus subject to change
AVAILABLE UPON ARRIVAL
BREAKFAST PASTRIES SERVED FAMILY STYLE FOR AN ADDITIONAL $5 PER PERSON

APPETIZERS
SALADE VERTE
haricots verts, radishes, red wine vinaigrette

YOGURT PARFAIT
raspberry compote, granola, fresh berries

ONION SOUP GRATINÉE

ENTRÉE
STEAK AND EGGS

OMELETTE
spinach, goat cheese

CHICKEN PAILLARD
shaved vegetable salad

PARC CHEESEBURGER
grilled onion, raclette cheese, pommes frites

COFFEE, DECAF AND HOT TEA

$40.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES
SERVED FAMILY STYLE. $4 PER PERSON, PER SIDE.
pommes frites
sautéed spinach
haricots verts
pommes purée
lyonnaise potatoes
nueske bacon
pork sausage
turkey sausage

OPTIONAL DESSERT
$8 PER PERSON
a tasting selection from our pastry chef

*menus subject to change
DINNER 1

AVAILABLE UPON ARRIVAL
CHEESE AND CHARCUTERIE FOR AN ADDITIONAL $10 PER PERSON
FRUITS DE MER FOR AN ADDITIONAL $20 PER PERSON

APPETIZERS
SEASONAL SOUP

SALAD VERTE
haricots verts, radishes, red wine vinaigrette

SEASONAL TART

ENTRÉE (choice of three)
MOULES FRITES
white wine, shallots, garlic

1/2 ROASTED CHICKEN
pommes purée, jus de poulet

STEAK FRITES
seared hangar steak, maitre d’ butter

TROUT AMANDINE
haricots verts, lemon, brown butter

DESSERT
a tasting selection from our pastry chef

COFFEE, DECAF AND HOT TEA

$60.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee. Not available Friday and Saturday.
**Vegetarian options offered for every event: MACARONI GRATIN and RICOTTA RAVIOLI

OPTIONAL SIDES
SERVED FAMILY STYLE. $4 PER PERSON, PER SIDE.
pommes frites
sautéed spinach
haricots verts
pommes purée

*menus subject to change
AVAILABLE UPON ARRIVAL
CHEESE AND CHARCUTERIE FOR AN ADDITIONAL $10 PER PERSON
FRUITS DE MER FOR AN ADDITIONAL $20 PER PERSON

APPETIZERS
ONION SOUP GRATINÉE

SALADE VERTE
haricots verts, radishes, red wine vinaigrette

ESCARGOTS
hazelnut butter

SHRIMP COCKTAIL

ENTRÉE  (CHOICE OF FOUR)
TROUT AMANDINE
haricots verts, lemon, brown butter

1/2 ROASTED CHICKEN
pommes purée, jus de poulet

NEW YORK STRIP
crusted with black peppercorns, garlic spinach, veal stock

SALMON PROVENÇAL
lentils, artichoke purée, sauce vierge

EUROPEAN SEA BASS
tapenade, roasted peppers, gigante beans

MOULES FRITES
white wine, shallots, garlic

DESSERT
A Tasting Selection from our Pastry Chef

COFFEE, DECAF AND HOT TEA

$70.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.
**Vegetarian options offered for every event: MACARONI GRATIN and RICOTTA RAVIOLI

OPTIONAL SIDES
SERVED FAMILY STYLE. $4 PER PERSON, PER SIDE.
pommes frites
sautéed spinach
haricots verts
pommes purée

*menus subject to change
BEVERAGE  beer & wine

WINES BY THE GLASS
HOUSE RED WINE
HOUSE WHITE WINE

DRAFT BEER
AMSTEL LIGHT
KRONEBOURG 1664
HOEGAARDEN

BEVERAGE
ASSORTED SOFT DRINKS
BADOIT OR EVIAN

$35.00 PER PERSON FOR 2.5 HOURS*
*Amount does not include taxes, gratuity or special events fee.
Individual Shots and are not included in package
Each additional hour is $10 per person

*menus subject to change
WINES BY THE GLASS
HOUSE RED WINE
HOUSE WHITE WINE

DRAFT BEER
AMSTEL LIGHT
KRONENBOURG 1664
HOEGAARDEN
SEASONAL DRAFT

LIQUOR
SMIRNOFF VODKA
BEEFEATER GIN
BACARDI RUM
SAUZA BLANCO
JACK DANIELS BOURBON
SEAGRAMS 7 WHISKEY
DEWARS SCOTCH

SPECIALTY COCKTAILS
ROMARIN
BASILIC
PAMPLEMOUSSE
WEEKEND AT CANNES

BEVERAGE
ASSORTED SOFT DRINKS
BADOIT OR EVIAN

$50.00 PER PERSON FOR 2.5 HOURS*
*Amount does not include taxes, gratuity or special events fee.
Individual Shots and are not included in package
Each additional hour is $10 per person

*menus subject to change