

PARC

GROUP DINING MENUS

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 15-35 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

PASSED HORS D'OEUVRES

SELECT 6

SHRIMP AVOCADO BROCHETTE

burre blanc

SEASONAL SOUP SHOOTERS

BEEF TARTARE CROSTINI

TUNA RIBBON

cucumber slices with leek vinaigrette

MUSHROOM VOL AU VANT

SALMON RILLETTES

smoked trout roe

COQUILLE ST JACQUES

TARTINE BASQUES

with chopped egg

CHICKEN LIVER AND FOIE GRAS PARFAIT

on toast points

BEET TARTARE

meyer lemon crème fraîche

COUNTRY PATE ON TOAST

pickled shallots

COUNTRY HAM AND BRIE SLIDER

dijon mustard

ROTI CHICKEN CREPE

leek and truffle fondue

CRAB GALETTE

sauce grabiche

\$20.00 PER PERSON, PER HOUR*

*Amount does not include taxes, gratuity or special events fee.

STATIONARY

CHEESE AND CHARCUTERIE BOARDS

\$18 PER PERSON FOR TWO HOURS*

FRUIT DE MER STATION

muscles, shrimp, oysters

\$20 PER PERSON FOR TWO HOURS*

SALAD STATION

bibb lettuce, haricots verts beet Salad, crème fraiche

\$13 PER PERSON FOR TWO HOURS*

FILET CARVING STATION

filet mignon served with pomme purée and sautéed spinach

\$26 PER PERSON FOR TWO HOURS*

CRUDITÉ STATION

\$13 PER PERSON FOR TWO HOURS*

DESSERT STATION

Platters of Chef's Choice

1.5 pieces per person

\$8 PER PERSON FOR ONE HOUR*

*Amount does not include taxes, gratuity or special events fee.

BREAKFAST

CROISSANTS AND BLUEBERRY MUFFINS AVAILABLE FAMILY STYLE UPON ARRIVAL FOR AN ADDITIONAL \$3 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

\$21.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 PER PERSON, PER SIDE.

pommes frites

sautéed spinach

haricots verts

pommes purée

lyonnaise potatoes

nueske bacon

pork sausage

turkey sausage

LUNCH 1

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

\$33.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 PER PERSON, PER SIDE.

pommes frites

sautéed spinach

haricots verts

pommes purée

OPTIONAL DESSERT

\$8 PER PERSON

a tasting selection from our pastry chef

LUNCH 2

APPETIZERS

SALADE VERTE

haricots verts, radishes, red wine vinaigrette

ONION SOUP GRATINÉE

RICOTTA RAVIOLI*

ENTRÉE

PARC CHEESEBURGER

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

\$41.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 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

LUNCH 3

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

\$46.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 PER PERSON, PER SIDE.

pommes frites

sautéed spinach

haricots verts

pommes purée

OPTIONAL DESSERT

\$8 PER PERSON

a tasting selection from our pastry chef

BRUNCH 1

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

grilled onion, raclette cheese, pommes frites

PANCAKES

maple syrup

BRUNCH INCLUDES COFFEE, DECAF AND HOT TEA

\$33.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 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

BRUNCH 2

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

\$36.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 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

DINNER 1

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

\$56.00 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

pommes frites

sautéed spinach

haricots verts

pommes purée

DINNER 2

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

\$68.00 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

pommes frites

sautéed spinach

haricots verts

pommes purée

BEVERAGE beer & wine

WINES BY THE GLASS

HOUSE RED WINE

HOUSE WHITE WINE

DRAFT BEER

AMSTEL LIGHT

KRONENBOURG 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

BEVERAGE house

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