

# PARC

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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](http://PARC-RESTAURANT.COM)**



## FEATURES

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- Semi private Locust Room seats 100 guests.
- Available for breakfast, lunch and dinner Monday through Friday.
- Parc is available to be reserved for up to 200 guests seated or 300 reception style.
- Serving brunch and dinner on Saturday and Sunday.
- Midday menu available everyday 3pm-5pm.

**FOR MORE INFORMATION CONTACT [NICOLE@STARR-RESTAURANTS.COM](mailto:NICOLE@STARR-RESTAURANTS.COM) | 267-886-1408**

\*menus subject to change

## PASSED HORS D'OEUVRES

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### 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

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### 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

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**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

haricot verts

pommes purée

lyonnaise potatoes

nueske bacon

pork sausage

turkey sausage

# LUNCH 1

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## APPETIZERS

SEASONAL TART

ONION SOUP GRATINEE

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

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### APPETIZERS

SALADE VERTE

haricots verts, radishes, red wine vinaigrette

ONION SOUP GRATINEE

RICOTTA RAVIOLI\*

### ENTRÉE

PARC CHEESEBURGER

grilled onion, raclette cheese, pommes frites

TROUT AMANDINE

haricot verts, lemon butter

1/2 ROASTED CHICKEN

potatoes puree, 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.**

potatoes frites

sautéed spinach

haricot verts

potatoes purée

### OPTIONAL DESSERT

**\$8 PER PERSON**

A TASTING SELECTION FROM OUR PASTRY CHEF

\*Available for groups of 25 or less

## LUNCH 3

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### APPETIZERS

SEASONAL TART

ONION SOUP GRATINEE

SALAD VERTE

haricot verts, radishes, red wine vinaigrette

### ENTRÉE

TROUT AMANDINE

haricot verts, lemon butter

STEAK FRITES

seared hangar steak, maitre d' butter

1/2 ROASTED CHICKEN

pommes puree, 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

haricot verts

pommes purée

### OPTIONAL DESSERT

**\$8 PER PERSON**

a tasting selection from our pastry chef

# BRUNCH 1

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## APPETIZERS

### YOGURT PARFAIT

raspberry compote, granola, fresh berries

### SOUP DU JOUR

### SALAD VERTE

haricot 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

haricot 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

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### APPETIZERS

#### SALADE VERTE

haricots verts, radishes, red wine vinaigrette

#### YOGURT PARFAIT

raspberry compote, granola, fresh berries

#### ONION SOUP GRATINEE

### 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

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## 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 puree, 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

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### APPETIZERS

ONION SOUP GRATINEE

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 puree, jus de poulet

NEW YORK STRIP

crusted with black peppercorns, garlic spinach, veal stock

PROVENCAL SALMON FENNEL

oranges, artichokes, taggiasca olives

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

Haricot verts

Pommes purée

## **BEVERAGE** beer & wine

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### **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

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### **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