

# 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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- 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](mailto:NICOLE@STARR-RESTAURANTS.COM) | 267-886-1408**

\*menus subject to change

## BREAKFAST

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**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

# LUNCH 1

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## 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

## LUNCH 2

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### 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

grilled onion, raclette cheese, pommes frites

TROUT AMANDINE

haricots verts, lemon butter

1/2 ROASTED CHICKEN

potatoes 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.**

potatoes frites

sautéed spinach

haricots 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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### 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

# BRUNCH 1

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## 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

grilled 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

## BRUNCH 2

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### 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

## DINNER 1

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### 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



## DINNER 2

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### 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

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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