

# THE PARKSIDE *Social*



## PRIVATE DINING & EVENTS

706 BLOOMFIELD AVENUE VERONA, NJ 07044

[THEPARKSIDESOCIAL.COM](http://THEPARKSIDESOCIAL.COM)



# BRUNCH

## FAMILY STYLE \$42 PER PERSON

EACH COURSE TO BE SERVED ON LARGE PLATTERS

## BUFFET STYLE \$52 PER PERSON

EACH STATION REPLENISHED AS NEEDED FOR 1 HOUR

## STARTERS

CHOOSE 3

### AVOCADO TOAST

*Sourdough, sliced avocado, marinated heirloom tomato, sunflower pesto VG*

### CHEDDAR BISCUITS

*served w/ butter*

### SNOWY MOUNTAINS

*house made cheddar biscuits, sausage gravy, chives*

### DEVEILED EGGS

*hazelnut, lemon zest, pink salt GF, VG*

### GARDEN SALAD

*mixed greens, tomato, onion, cucumber, white balsamic V+, GF*

### FIG SALAD

*spinach, feta, orange, walnuts, shallot honey dressing GF, VG*

## DINNER MENU

OPTIONS *available +5pp*

## MAIN

CHOOSE 3

### FRENCH TOAST

*bananas foster, house granola, cinnamon, whipped cream, maple syrup VG*

### BACON & EGGS

*cheesy scramble, breakfast hash, bacon*

### STEAK & EGGS (+2 PP)

*arugula, pickled onion, heirloom tomato, reduced white balsamic V+ Option to substitute grilled chicken*

### CHICKEN & PANCAKES

*buttermilk fried chicken, scallion pancake, 5 spice butter, maple syrup*

### SHRIMP & POLENTA

*creamy cheddar polenta, chorizo, pickled fresno, biscuit GFO*

## DESSERT

CHOOSE 1

### CHOCOLATE CHIP COOKIES

### LEMON SORBET

### CHOCOLATE OR VANILLA ICE CREAM

### WARM SUGAR DONUTS +2pp

*w/ espresso mousse*

VG VEGETARIAN V+ VEGAN GF GLUTEN FREE GFO GLUTEN FREE OPTION

COFFEE, TEA AND SODA INCLUDED.

# DINNER

## FAMILY STYLE \$65 PER PERSON

EACH COURSE TO BE SERVED ON LARGE PLATTERS

## BUFFET STYLE \$70 PER PERSON

EACH STATION IS REPLENISHED AS NEEDED FOR 1 HOUR

## STARTERS

CHOOSE 3

### SOURDOUGH BREAD

*w/whipped butter*

### GARDEN SALAD

*mixed greens, tomato, onion, cucumber,  
white balsamic V+, GF*

### FIG SALAD

*spinach, feta, orange, walnuts,  
shallot honey dressing GF, VG*

### BURATTA

*arugula, frisee, persimmon, speck, tomato jam,  
pickled grapes, EVOO, sourdough GFO*

### SPINACH DIP

*artichoke, mozzarella, pita GF, VG*

### MEZZE BOARD

*Chef's choice hummus, spiced chickpeas,  
caponata, crudite, pickled grapes, pita VG*

*If you are interested in another  
main dish option that is not listed  
above, please inquire with your  
events manager.*

## MAIN

CHOOSE 3

### CHICKEN (GRILLED OR FRIED)

*sweet potato mash, garlic Brussels sprouts,  
smoked sausage gravy*

### SALMON

*sun dried orzo, asparagus, dill velouté, herb oil*

### STEAK FRITES

*pecorino & rosemary fries, peppers, onions,  
salsa verde, demi glace GF*

### RIGATONI

*sundried tomato, zucchini, stracciatella, pesto,  
crispy speck GFO*

### ZUCCHINI MILANESE

*arugula, roasted tomato, pickled onions,  
balsamic reduction V+  
Option to substitute grilled chicken*

### SHORT RIB

*creamy polenta, braised kale,  
gremolata, crispy shallots*

## DESSERT

CHOOSE 1

### CHOCOLATE CHIP COOKIES

### LEMON SORBET

### CHOCOLATE OR VANILLA ICE CREAM

### WARM SUGAR DONUTS +2PP

*w/espresso mousse*

VG VEGETARIAN V+ VEGAN GF GLUTEN FREE GFO GLUTEN FREE OPTION

COFFEE, TEA AND SODA INCLUDED.

# COCKTAIL RECEPTION

PASSED HORS D'OEUVRES \$40 PER PERSON

## PIGS IN A BLANKET

## STICKY SHRIMP

*Chipotle hot honey, leek aioli*

## FIG TOAST

*sourdough, goat cheese, caramelized onion, crispy speck, balsamic*

## SOFT PRETZEL BITES

*honey mustard VG*

## DEVILED EGGS

*hazelnut, lemon zest, pink salt*

## CAPRESE SKEWERS

*mozzarella, tomato, balsamic VG,GF*

## POPCORN CHICKEN

*mozzarella, tomato, balsamic VG,GF*

## STEAK CROSTINI

*chimichurri, pickled onion GF*

## HUMMUS

*pita, crudite VG*

## BUFFALO CAULIFLOWER

*Bleu cheese VG,GF*

## STATIONS

EACH STATION SERVES 15-20 GUESTS

### MEZZE STATION \$100

*Chef's choice hummus, spiced chickpeas, caponata, crudite, pickled grapes, pita VG*

### VEGETABLE ANTIPASTO \$150

*assortment of roasted vegetables, hummus, crostini*

### CLASSIC ANTIPASTO \$300

*assortment of cured meats, cheeses, olives, roasted vegetables, crostini*

### BURRATA STATION \$285

*arugula, frisee, persimmon, speck, tomato jam, pickled grapes, EVOO, sourdough GFO*

### TACO STATION \$300 EACH

**CHOICE OF: CHICKEN, FISH, OR MUSHROOM**  
*served w/ tortillas, pico de gallo, pickled cabbage, lime crema*

### SLIDER STATION \$300 EACH

**CHOICE OF: PULLED CHICKEN OR BRAISED BBQ BEEF**  
*Served w/ jalapeño slaw, pickle chips*

### MAKE YOUR OWN MAC \$185

*Served on the side: scallions, breadcrumb, bacon*

#### Add On Options:

*Chicken +4 per person*

*Braised BBQ Beef +6 per person*

*Shrimp +8 per person*

*Shaved Truffle & Truffle Oil +10 per person*

### SEAFOOD TOWER \$500

*Shrimp, Oysters, Clams*

*If you are interested in making any other dinner menu option as a station, please inquire with your events manager.*

VG VEGETARIAN V+ VEGAN GF GLUTEN FREE GFO GLUTEN FREE OPTION

COFFEE, TEA AND SODA INCLUDED.



## EVENING BEVERAGE PACKAGES

3 HOURS

### BEER & WINE

\$35 PP

CRAFT IPA, WHEAT AND LAGER ON TAP  
CHOICE OF THREE DOMESTIC BOTTLED BEERS  
HOUSE PINOT GRIGIO  
HOUSE CABERNET SAUVIGNON

### BASIC PACKAGE

\$45 PP

HOUSE RED & WHITE WINE  
A SELECTION OF 3 DRAUGHT AND 3 BOTTLED BEERS  
HOUSE PINOT GRIGIO AND CABERNET SAUVIGNON  
CLASSIC COCKTAILS WITH HOUSE SPIRITS  
*Old Fashioned • Manhattan • Margarita • Moscow Mule*

### DELUXE PACKAGE

\$60 PP

HOUSE PINOT GRIGIO AND CABERNET SAUVIGNON  
CRAFT IPA, WHEAT AND LAGER ON TAP  
CHOICE OF THREE DOMESTIC BOTTLED BEERS CLASSIC COCKTAILS WITH PREMIUM SPIRITS CLASSIC COCKTAILS:  
*Old Fashioned • Manhattan • Margarita • Moscow Mule*  
PREMIUM SPIRITS:  
*Tito's Vodka • Brooklyn Gin • Casamigos Tequila  
Real McCoy Rum • Bulleit Bourbon • Bulleit Rye*

CHOICE OF 3 PARKSIDE SIGNATURE COCKTAILS:  
**PARKSIDE PALOMA** *Espolon Blanco, 400 Conejos mezcal, Ramazzotti Apertivo Rosato, grenadine, agave, grapefruit, lime, soda*  
**BLOWIN' SMOKE** *Espolon Blanco tequila, Ancho Verde, Hellfire bitters, grapefruit, spicy honey, falernum\*, lime*  
**PARKSIDE OLD FASHIONED** *Old Forester 86, tiki bitters, molasses*  
**BAD APPLE** *Appleton rum, Cynar, Pommeau, Allspice dram, mole bitters, cinnamon, lemon*  
**THE GEM** *Bulldog gin, Ruby Port, prosecco, cinnamon, pomegranate, lemon*  
**WHITE LIES** *Ketel One vodka, Ancho Reyes, JM orange shrub, simple, lime*



## BRUNCH BEVERAGE PACKAGES

3 HOUR PACKAGES

### PACKAGE 1

\$25 PP

HOUSE PINOT GRIGIO  
HOUSE CABERNET SAUVIGNON  
MIMOSAS

### PACKAGE 2

\$30 PP

HOUSE PINOT GRIGIO  
HOUSE CABERNET SAUVIGNON  
HOUSE DRAFT BEER  
MIMOSA  
BLOODY MARY

### PACKAGE 3

\$35 PP

HOUSE PINOT GRIGIO  
HOUSE CABERNET SAUVIGNON  
HOUSE DRAFT BEER  
MIMOSA  
BLOODY MARY  
HOUSE SPIRITS

## MIMOSA BAR

\$35 PP

*Let your guests get creative with their brunch cocktail at our mimosa bar!*

#### INCLUDES:

ORANGE, PEACH AND GUAVA JUICE  
A VARIETY OF SEASONAL GARNISHES  
PROSECCO  
HOUSE PINOT GRIGIO  
HOUSE CABERNET SAUVIGNON