

Park Hills

EVENT MENUS



*Choose from our hand selected options
or we can work with you to create
your own menu!*





BREAKFAST BUFFET

CONTINENTAL

\$ 9

CHOICE OF FRESHLY BAKED
SWEET ROLLS OR BAGELS WITH
CREAM CHEESE
SEASONAL FRESH FRUIT BOWL
COFFEE, TEA, AND JUICES.

DELUXE BREAKFAST \$12

CHOICE OF PLAIN OR SPECIALTY
EGG FRITTATA
BACON AND SAUSAGE
HOME FRIED POTATOES
TOAST WITH ASSORTED JELLY
COFFEE, TEA, AND JUICES

PREMIUM BREAKFAST \$14

PLAIN AND SPECIALTY EGG
FRITTATA,
FRENCH TOAST OR PANCAKES
WITH SYRUP
SAUSAGE AND BACON
HOME FRIED POTATOES
TOAST WITH ASSORTED JELLY
COFFEE TEA AND JUICES

MAKE ANY BREAKFAST A BRUNCH
CHOOSE FROM
GRILLED CHICKEN OR STEAK SALAD WITH
ROLLS AND BUTTER (\$3)
STUFFED CHICKEN BREAST HONEY GLAZED
VIRGINIA HAM
BEEF POT ROAST
VEGETABLE MEDLEY
WHIPPED POTATOES (\$4)

LUNCHEON BUFFETS

PANINIS & WRAPS

\$13

SERVED WITH A CHOICE OF POTATO,
MACARONI OR PASTA SALAD

ITALIAN TOSSED (\$1)

SEAFOOD SALAD (\$2)

CHOOSE 2 ITEMS FROM THE FOLLOWING

PANINIS

DELI HAM

TURKEY

ITALIAN COLD CUT

HOUSE-MADE TURKEY

TUNA SALAD

WRAPS

BUFFALO CHICKEN

CHICKEN CAESAR

STEAK, BACON & CHEDDAR WRAP (\$1)

BUILD YOUR OWN SALAD

\$14

INCLUDES FRESH ROLLS & BUTTER

CHOICE OF

FRESH MIXED GREENS SALAD OR
HOUSE CAESAR SALAD

TOPPINGS

VARIETY OF FRESH VEGETABLES

CHEESE

FRIES

VARIETY OF DRESSINGS

CHOOSE ONE

GRILLED OR PANKO BREADED

CHICKEN

MARINATED GRILLED STEAK

GRILLED SALMON (\$3)

SOUP & SALAD

\$12

INCLUDES MACARONI SALAD - BREAD AND BUTTER

CHOOSE ONE OF EACH

SALAD

ENTREE SIZED GARDEN, ITALIAN TOSSED OR CAESAR SALAD

SOUP

FIRE ROASTED TOMATO

CHICKEN NOODLE

ITALIAN WEDDING

CREAM OF BROCCOLI

SEAFOOD BISQUE(\$2)

ROASTED RED PEPPER CRAB BISQUE (\$2)

STARTERS

COLD APPETIZERS

Assorted Veggie Tray	\$60
Seasonal Fruit Tray	\$75
Assorted Cheese Tray	\$70
Meat & Cheese Tray	\$80
Ahi Tuna Platter	\$100
Caprese Skewers	\$40
Bruschetta Crustini	\$30
Cocktail Shrimp Display	\$30/lb

*5lb minimum for shrimp

HOT DIPS

Queso Dip with Tortilla Chips	\$59
Spinach Artichoke Dip with Artisan Bread	\$69
Buffalo Chicken Dip with Tortilla Chips	\$69
Drunken Mushrooms with Toasted Focaccia	\$79
Crab & Shrimp Dip with Gourmet Crackers	\$119

HOT SPECIALITIES

House Recipe Italian Meatballs (40)	\$79
Panko Breaded Chicken Tenders (30)	\$69
Asian Pot Stickers (60)	\$79
Italian Sausage & Peppers (60)	\$89
Chicken Wings (60)	\$109
Jumbo Lump Crab Bites (50)	\$139
Bacon Wrapped Scallops (50)	\$89
Crab Stuffed Mushrooms (50)	\$89
Asian Chicken Satay (30)	\$49
Cashew Chicken Spring Rolls (30)	\$49
Blackened Blue Steak Skewers (30)	\$69
Stuffed Sweet Cherry Peppers (50)	\$49
Spanakopita (30)	\$49
Zucchini Planks (30)	\$49

CASUAL GATHERING BUFFETS



Italian Gathering

\$15

CHOOSE ONE PASTA ENTREE
BAKED ZITI
PENNE PASTA STATION
WITH MEAT SAUCE & GARLIC ALFREDO
CHEESE RAVIOLIS
VEGETABLE LASAGNA
ITALIAN TOSSED OR PASTA SALAD
GARLIC BREAD OR FRESH ROLLS
WITH BUTTER
ADD MEATBALLS (\$1)
ADD GRILLED CHICKEN (\$2)

Backyard BBQ

\$16

SMOKED PULLED PORK
BBQ CHICKEN
KAISER ROLLS
MACARONI & CHEESE
COLESLAW
POTATO SALAD
ADD A TOSSED SALAD (\$1)
OR SEAFOOD SALAD FOR (\$1.50)

Cookout

\$12

HAMBURGERS & HOT DOGS
ADD BBQ CHICKEN FOR (\$2)
FRESH ROLLS
SANDWICH TOPPINGS
BAKED BEANS
CHOICE OF POTATO OR MACARONI
SALAD
ITALIAN TOSSED SALAD (\$1)
SEAFOOD SALAD (\$2)

Dinner

BUILD YOUR OWN MENU

ONE ENTREE & 2 SIDES - \$19.95

TWO ENTREES & 2 SIDES - \$22.95

THREE ENTREES & 2 SIDES - \$26.95

Served with Italian Tossed Salad & Fresh Rolls

Entrees

Slow Cooked Beef Pot Roast

Stuffed Chicken Breast

Meatloaf

Herb Roasted Pork Loin

Glazed Virginia Ham

Chicken Marsala

Maple Glazed Salmon

Chicken Picatta

Brasied Beef Short Ribs (\$2.00)

Crab Stuffed Flounder (\$3.00)

Carved Beef Strip Loin (\$2.50)

Tavern 27 Crab Cakes (\$3.00)

*We do offer Gluten Free & Vegetarian Items

Sides

Green Beans Bacon & Shallots

Vegetable Medley

Creamed Brussel Sprouts

Grilled Asparagus

Honey Thyme Carrots

Plain or Garlic Mashed Potatoes

Harvest Rice

Au Gratin Potatoes





Sweet Endings

Prices are per serving

PEANUT BUTTER MELTAWAY CAKE
\$2

CHEESE CAKE
\$2

Choice of Raspberry, Strawberry
or Caramel Sauce

CHEF SPECIALITY CAKE
\$1.50

Choice of White or Chocolate
Cake

Vanilla, Peanut Butter or
Chocolate Icing

CARROT CAKE
\$1.50

FRESH SEASONAL BERRY PARFAIT
\$1.50

CHOCOLATE BROWNIE
\$1.50

FRUIT PIES
\$1.50

Apple, Cherry, Pecan or Blueberry

ICE CREAM SUNDAE BAR
\$1.50

Vanilla or Chocolate Ice Cream, Sprinkles, Hot Fudge or
Caramel, Nuts, Whipped Cream & Cherries

CHEERS!

Mimosa Bar

Self Service of assorted fruit
juices, seasonal fresh cut
fruits and sparkling wine
\$19/bottle

Bloody Mary Bar

Vodka, Zing Zang Bloody Mary Mix, Celery,
Candied Bacon, Olives, Cocktail Onions,
Tobasco, Worcestershire
Add Shrimp \$2.50 Per Person
Pricing depends on Vodka Choice

Fruity Concoctions

\$99 for 20 servings

LEMONADE PUNCH

Red wine, pink lemonade, fresh
fruits and maraschino cherries

MIMOSA PUNCH

Classic combination
of fresh orange juice
& sparkling wine

PINK SANGRIA

Tropical fruit juices,
fresh strawberries,
blush wine & ginger ale



Bar Packages



House Open Bar \$16.95 per person

Selections of house brand liquors, draft (Miller Light & Yuengling) and domestic bottled beer, our house wine selections including Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel.

Premium Open Bar \$18.95 per person

All of the above plus our premium selections of liquor, wine and bottled beer.

House Beer, Wine, Soda & Tea \$14.95 per person

This option features draft Miller Light & Yuengling, our house wine selections including Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel. Unlimited Soda Service.

Tea & Soda Package \$2.75 per guest

For events with no bar services, unlimited soda service is available throughout your event

Pay as you go Open Bar

\$5 House Liquor & Wine

\$3 Draft Beers

\$3.50 Bottle Domestic

\$4.50 Bottle Premium

\$9 Premium Wine

