

Parkside

R O T I S S E R I E & B A R

\$45* per person

* Does not include 8% tax and 20% gratuity.

Appetizers

Please choose three selections to offer your guests.

Grilled Margarita Pizza
Grilled crisp pizza dough topped with our House blended cheeses, sweet basil, and roma tomato.

Golden Calamari
Tender rings of squid breaded with a light cajun seasoning served with a sweet & sour corn & spicy pepper relish.

Colossal Thai Dumplings
Fresh wonton skins stuffed with lean pork, scallions, Thai chili paste, tamari, sesame and ginger, cooked until golden brown and served with two dipping sauces—orange-ginger & chipotle and spicy mustard.

Sesame Chicken
Fresh chicken cutlets marinated with ginger and soy, encrusted with sesame seeds, and served with a peanut dipping sauce.

Spicy Crab Cakes
Fresh crab meat, mixed with Louisiana spices, sweet red peppers and roasted corn, dusted with corn meal, pan-seared until golden brown and served with a roasted red pepper & lemon sauce.

Mushroom Caps
Mushroom caps with chef's choice of stuffing.

First Course

Please choose two selections to offer your guests.

Soup du Jour
Chef's Choice

Classic Caesar Salad
Crisp romaine lettuce with our house caesar dressing made the classical way with anchovies, lemon and garlic, tossed with herb roasted croutons and shaved pecorino cheese.

Parkside Salad
Mixed Farmer's greens with plum tomatoes, red onions and gorgonzola cheese tossed with our House vinaigrette.

\$45 per person (cont'd)

Main Course

Please choose four selections to offer your guests.

Statler Chicken Breast.....
Pan roasted chicken breast served with fingerling potatoes, garlic rabe, sundried cherries, and roasted pumpkins seeds in its own natural jus lie.

Long Island Duck.....
Fresh Long Island duck cooked on our rotisserie until crispy on the outside and tender on the inside, brushed with apple cider demi-glace and served with roasted corn and scallion risotto and spring vegetables with a cucumber sauce.

Atlantic Salmon
Fresh salmon dusted with porcini mushroom flour, pan roasted, and served with fennel puree and melted buttered leeks on a sweet corn and scallion pancake.

Steak Frites
Grilled 10 oz. sirloin served over our hand-cut frites and napped with arugula pesto.

14 oz. Choice Sirloin Steak.....
Grilled, juicy 14 oz. center cut sirloin topped with a chipotle pepper demi-glacé, served over roasted garlic mashed potatoes and sautéed vegetable, garnished with a gorgonzola-mascarpone crostini.

Cappellini
Thin cappellini pasta tossed with pan-seared little necks, mussels, gulf shrimp, prosciutto di parma, garlic, spicy banana peppers, fresh fennel and roma tomatoes in a chardonnay and parsley broth.

Red Pepper Fettuccini.....
Red Pepper Fettuccini tossed in a marsala sauce and finished with a sauté of tenderloin of beef, roasted garlic, spinach, asparagus, and shiitake mushrooms.

Veal & Sage Agnolotti.....
Half-moon shaped pasta stuffed with fresh ground veal, ricotta cheese, and sage tossed with sweet peas, Tuscan sausage and oyster mushrooms in a roasted plum tomato and veal reduction, finished with arugula mascarpone pesto.

Portobello Napoleon
Baked layers of fresh portobello mushrooms with buffalo mozzarella, cornmeal encrusted beef steak tomato, grilled zucchini and summer squash, and eggplant in a roasted tomato vegetable sauce, finished with an infused basil olive oil.

Dessert

Please choose two selections to offer your guests.

Cheesecake du Jour
Our New York style cheesecake created daily with Parkside flair.

Classic Vanilla Bean Creme Brule
Creamy, vanilla custard finished with a crystalized sugar crust and fresh whipped cream.

Velvety Flourless Torte
Our rich, dense, flourless chocolate torte finished with drunken berries and whipped cream.

Crepes.....
One thin pancake stuffed with rich chocolate mousse and topped with fresh whipped cream and berries.

Kindly alert us to any food allergies.

Function Room is available for private parties during the day or evening.