

SPECIAL EVENT MENUS

PARC

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.

FEATURES

- 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.



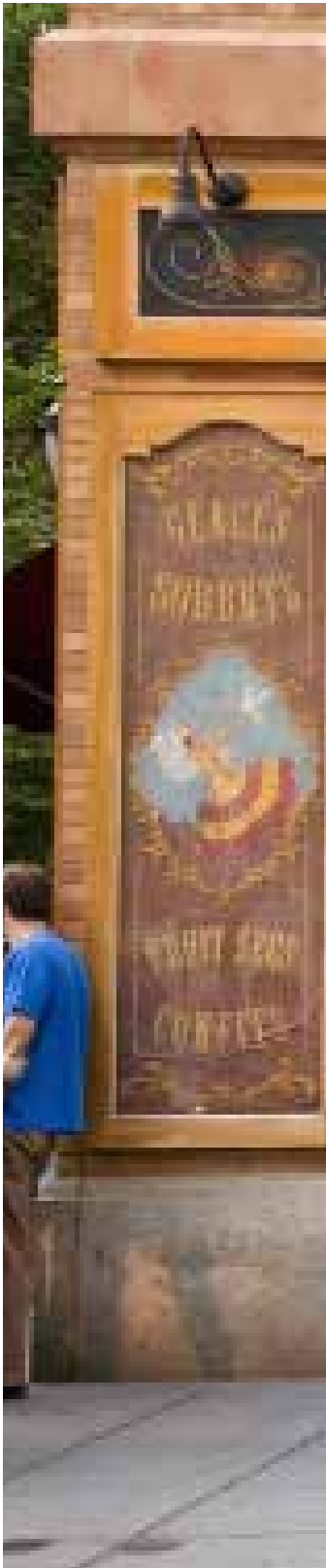
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PHILADELPHIA
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267-886-1408

PASSED HORS D'OEUVRES



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 RILLETES
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 fraiche

COUNTRY PATE ON TOAST
pickled shallots

COUNTRY HAM AND BRIE SLIDER
dijon mustard

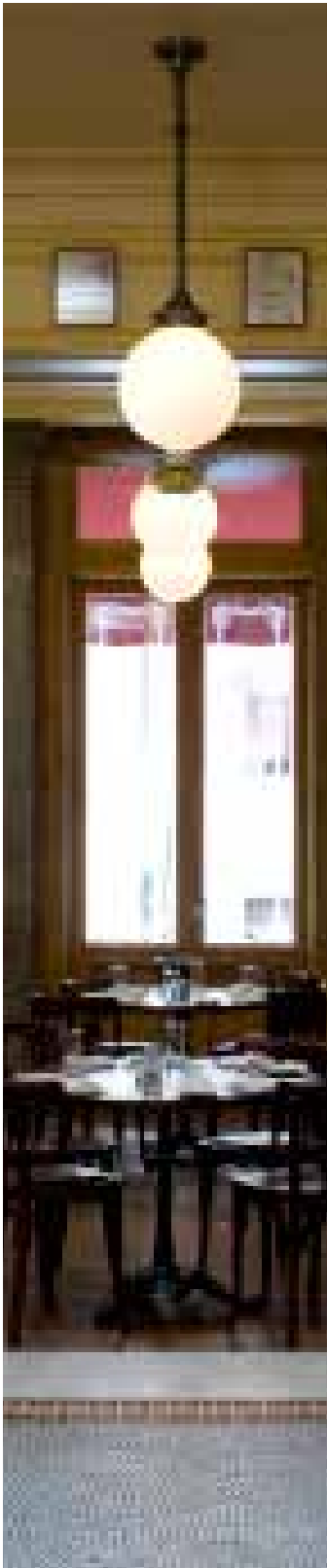
ROTI CHICKEN CREPE
leek and truffle fondue

CRAB GALETTE
sauce grabiche

\$20.00 PER PERSON, PER HOUR*

*Amount does not include taxes, gratuity or special events fee.

STATIONARY



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

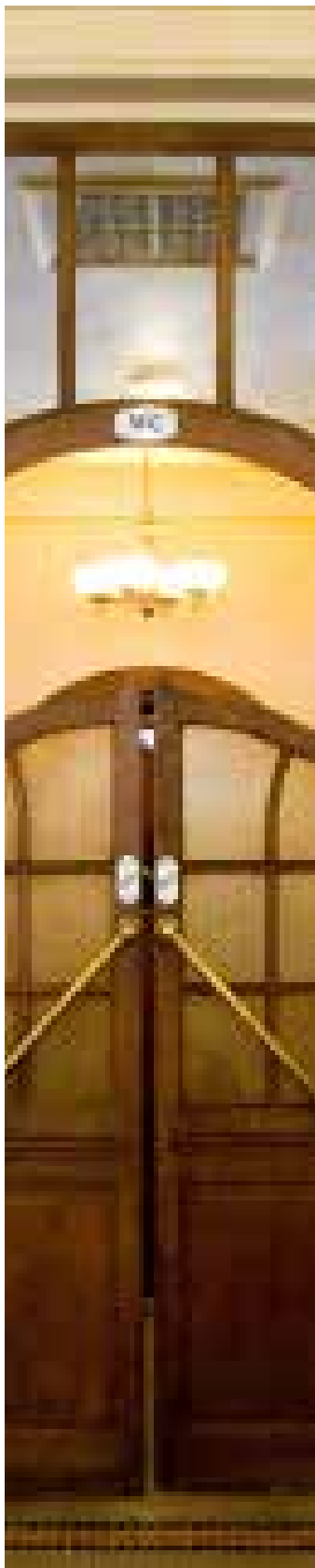
Platters of Chef's Choice

1.5 pieces per person

\$8 PER PERSON FOR ONE HOUR*

*Amount does not include taxes, gratuity or special events fee.

BREAKFAST



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

\$19.00 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 one



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

\$31.00 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 two



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

\$39.00 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

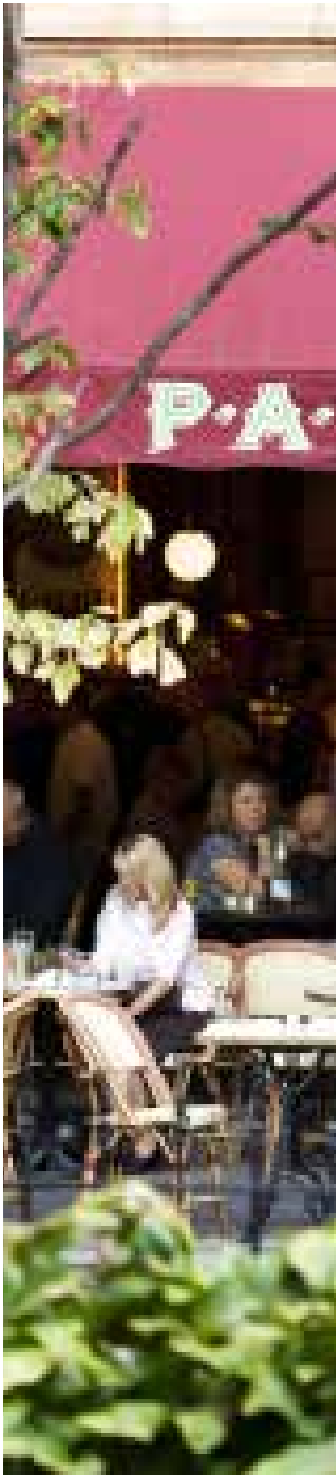
OPTIONAL DESSERT

\$8 PER PERSON

A TASTING SELECTION FROM OUR PASTRY CHEF

* Available for groups of 25 or less

LUNCH three



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

\$44.00 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

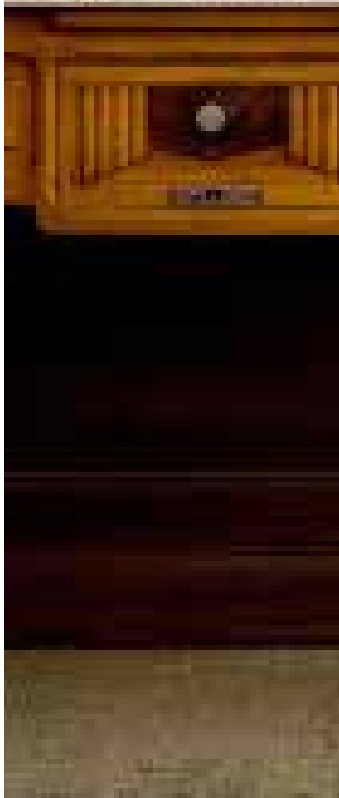
Pommes purée

OPTIONAL DESSERT

\$8 PER PERSON

A TASTING SELECTION FROM OUR PASTRY CHEF

BRUNCH one



APPETIZERS

- YOGURT PARFAIT
raspberry compote, granola, fresh berries
- SALAD VERTE
haricots verts, red wine vinaigrette
- SOUP DU JOUR

ENTRÉE

- SMOKED SALMON
bagel, cream cheese
- OMELETTE
fine herbs, gruyere
- PARC CHEESEBURGER
grilled onion, raclette cheese, pommes frites
- PANCAKES
maple syrup
- COFFEE, DECAF AND HOT TEA

\$28.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 PER PERSON, PER SIDE.

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|-----------------|--------------------|
| Pommes frites | Lyonnaise potatoes |
| Sautéed spinach | Nueske bacon |
| Haricots verts | Pork sausage |
| Pommes purée | Turkey sausage |

OPTIONAL DESSERT

\$8 PER PERSON

A TASTING SELECTION FROM OUR PASTRY CHEF

BRUNCH two



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

\$32.00 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

Lyonnais Potatoes

Nueske Bacon

Pork Sausage

Turkey Sausage

OPTIONAL DESSERT

\$8 PER PERSON

A TASTING SELECTION FROM OUR PASTRY CHEF

DINNER one



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

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 two



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

**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 and wine



WINES BY THE GLASS

HOUSE RED WINE

HOUSE WHITE WINE

DRAFT BEER

AMSTEL LIGHT

KRONENBOURG 1664

HOEGAARDEN

BEVERAGE

ASSORTED SOFT DRINKS

BADOIT OR EVIAN

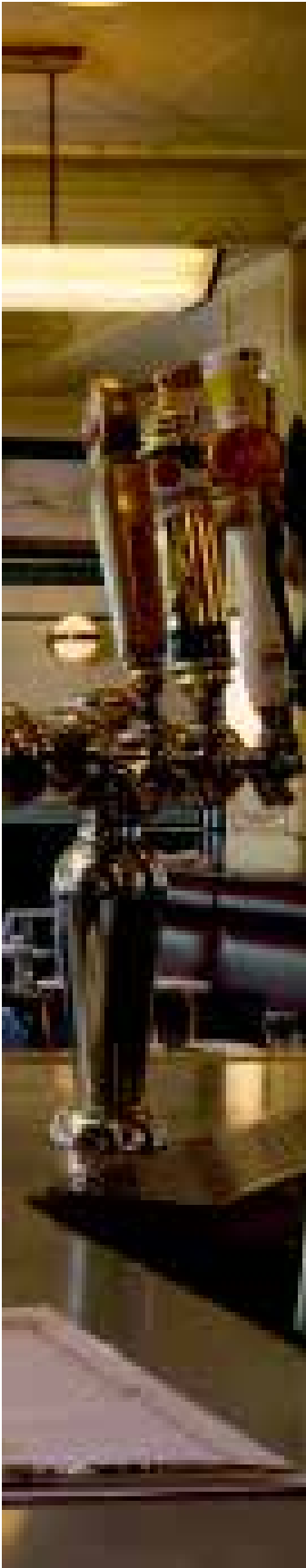
\$35.00 PER PERSON FOR 2.5 HOURS*

*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



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

BEVERAGE premium



WINES BY THE GLASS

- PREMIUM RED WINE
- PREMIUM WHITE WINE

DRAUGHT BEER

- AMSTEL LIGHT
- KRONENBOURG 1664
- HOEGAARDEN
- SEASONAL DRAFT

LIQUOR

- STOLICHNAYA VODKA
- TANQUERAY GIN
- CAPTAIN MORGAN'S SPICED RUM
- SAUZA BLANCO
- MAKERS MARK BOURBON
- SEAGRAMS VO WHISKEY
- CHIVAS REGAL SCOTCH

SPECIALTY COCKTAILS

- ROMARIN
- BASILIC
- PAMPLEMOUSSE
- LE PARASOL
- WEEKEND AT CANNES
- FRENCH 75
- KIR ROYAL

BEVERAGE

- ASSORTED SOFT DRINKS
- BADOIT OR EVIAN

\$60 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