

PARK PUB RESTAURANT & CATERING

[WWW.PARK-PUB.COM](http://www.park-pub.com)

PICNICS & ROASTS

We Cater All Occasions

Lunch

On or Off Premise
(518) 274-PARK

All Beef Hot dogs Char grilled with soft buns	Grilled Hamburgers Cooked to perfection
Dinner	
Corn on the Cob Sweet local corn served with butter	Baked Ziti Marinara Sauce, mozzarella cheese, ricotta cheese & fresh herbs baked to perfection
Boston Style Baked Beans with bacon and tender beans	Fresh Dinner Rolls With butter
Your Choice of Two Salads Below (one for lunch, one for dinner) Macaroni, Tossed Garden, Potato, Coleslaw, Fresh Fruit, Pasta Salad (\$1 more per person), Antipasto or Chef Salad (\$3 more per person)	
Choose Your Roast or Bake	

Pig Roast \$22.95	Ox Roast \$25.95
Steak Bake \$27.95	Lobster Bake \$Market Price
Clam Bake \$Market Price	BBQ Chicken \$21.95

Add to your Experience

Grilled Italian Sausage \$7 Peppers & onions	Italian Meatballs \$5 In a chunky marinara
Eggplant Parmesan \$5 Crispy eggplant alla Panna	Chicken Wings \$5 Crispy, mild, medium, hot or BBQ
Beef Tips & Mushrooms \$7 Tender grilled beef in a mushroom gravy	Pan Roasted Wild Salmon \$9 In a lemon butter sauce
Grilled Chicken Breast \$7 Roasted red pepper cream sauce	Sliced Sirloin Beef Au poivre \$9 Port demi glace and green peppercorns
Penne Pasta Primavera \$3 Seasonal vegetables in a garlic butter sauce	Red or White Clam Linguini \$6 Tender clam meat red or white sauce over al dente linguini
Risotto \$5 Fresh grilled vegetables in creamy risotto	Chicken, Beef or Pork Stir Fry \$5 In a tangy sauce over basmati rice

Vegetarian Lasagna
Layered with ricotta cheese and roasted vegetables in a sherry tomato sauce
\$5

All Prices are Based on Per person

All Paper Products & Condiments INCLUDED
18% Gratuity & 8% Sales Tax NOT INCLUDED

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COLD BUFFETS & STATIONS (518) 274-PARK

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The Delicatessen (\$12.95)

On or Off Premise

Cold Cuts Roast beef, baked honey ham & roasted turkey breast	Domestic Cheese Platter Swiss & American
Relish Tray Pickles, marinated olives and assorted sweet & spicy peppers	Vegetable Crudities Fresh seasonal crisp vegetables and appropriate dips
The Cold Italian (\$14.95)	
Imported Meats Cappicola, salami & pepperoni	Imported Cheese Sharp provolone, fresh mozzarella & Parmesan
Marinated Vegetables Assorted imported olives, hot/sweet peppers & mushrooms	Crusty Breads served with olive oil, garlic & herbs

Salad Choices (Choice of Two)

Macaroni	Tossed Garden
Red Bliss Potato	Tangy Coleslaw
Fresh Fruit	Pasta \$2
Antipasto \$4	Chef Salad \$4

Chef Attended Stations

Raw Bar \$Market Price Little necks, oysters, shrimp cocktail & lemons	Pasta Station \$10 Pasta cooked to order before your eyes, pesto, marinara or Alfredo
Wok Station \$11 Beef, Chicken or Pork stir fried over basmati rice	Meat Carving \$Market Price Baked Ham, turkey, roast beef & appropriate sauces
Banana Fosters \$8 Flaming night in front of you over vanilla ice cream	Warm Strawberries & Balsamic \$8 Over vanilla bean ice cream

Add to your Experience

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Beef Tips & Mushrooms \$7 Tender grilled beef in a mushroom gravy	Pan Roasted Wild Salmon \$9 In a lemon butter sauce
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Risotto \$5 Fresh grilled vegetables in creamy risotto	Chicken, Beef or Pork Stir Fry \$5 In a tangy sauce over basmati rice
Vegetarian Lasagna \$5 Layered with ricotta cheese and roasted vegetables in a sherry tomato sauce	Manhattan, New England or Rhode Island Clam Chowder \$5 Red or Creamy or Clear Broth

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TAKE ME HOME PARTY PLATTERS

Appetizers & Snacks

Other Items Available Upon Request

Seasonal Vegetable Platter \$38 (12-15p) \$62 (18-25p) Blue cheese dip	
Fresh Fruit \$38 \$62 with raspberry sauce	
Domestic & Imported Cheese Platter \$47 \$77 Assorted crackers & fruit	
Potato Skins \$38 \$62 Bacon, cheddar cheese & sour cream	
Tossed Garden Salad \$32 \$58 Fresh greens, crisp vegetables & a choice of 2-3 dressings	
Antipasto Salad \$54 \$97 Assorted olives, meats, cheeses, and marinated vegetables	
Deli Platter \$37 \$62 Turkey, ham, roast beef, Swiss & American (rolls & condiments included)	

Entrées

Baked Ziti \$38 (12-15p) \$62 (18-25p) Ricotta cheese, mozzarella cheese baked to perfection	
Hand rolled Meatballs \$42 \$77 In marinara sauce	
Grilled Italian Sausage \$50 \$97 Peppers & onions in sauce	
Cold Garbage Bread \$27 \$52 Assorted kinds & marinara sauce	
Beef Tips & Mushrooms \$62 \$112 Tender grilled beef in a mushroom gravy	
Pre-Made Sandwiches \$32 \$57	
Roasted Vegetable Lasagna \$35 \$60 Tomato cream sauce & garlic bread	

Party Wings (Mild, Medium, Hot or BBQ)

50 Wings \$32
100 Wings \$60
150 Wings \$90
200 Wings \$120
500 Wings \$300

8% Sales Tax NOT INCLUDED

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DINNER BUFFET

On or Off Premise

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Entrée Choices (Includes tossed salad & dinner rolls) (518) 274-PARK

Chicken Parmesan \$20 Crispy chicken & melted mozzarella cheese	Veal Parmesan \$22 Tender veal & melted mozzarella cheese
Eggplant Parmesan \$19 Fresh eggplant & melted mozzarella cheese	Marinated Sliced Sirloin \$23 Grilled to perfection & juicy
Prime Rib \$26 Melts in your mouth	Stuffed Chicken Breast \$19 Spinach & pamesan stuffing
Carved Meat \$19 Roast beef, turkey, baked ham or pork loin	Pan Roasted Wild Salmon \$21 In a lemon butter sauce

Sides (choice of one)

Garlic Roasted Red Bliss Potatoes	Garlic Mashed Potatoes
Baked Potato	Wild Rice Pilaf
Pasta & Marinara Sauce	Herb Stuffing

Vegetables (choice of two)

Green Beans Almondine	Corn on the Cob (Seasonal)
Buttered Seasonal Vegetables	Maple Glazed Baby Carrots
Broccoli & Cauliflower	Italian Green Beans \$2
Roasted Asparagus (Seasonal) \$3	Asian Style Stir fry Vegetables \$3

Upgrade or Add to your Experience

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