



Catering Options

HORS D'OEUVRES STATION (Minimum of 25 People)

FIESTA TAPAS DISPLAY - *\$5.95 per Guest*

A colorful display of salsas, chili con queso, black bean & corn salad, margarita spiked guacamole, sour cream and assorted corn & flour tortilla chips...

PARK CREST CHIP & DIP DISPLAY - *\$5.95 per Guest*

Assortment of house-made potato chips, tortilla chips & sea salted pita bread chips, served with baked spinach & artichoke heart dip, charred Vidalia onions, heirloom tomato pico de gallo & buffalo chicken dip...

ASSORTED FRUIT, CHEESE & VEGETABLE DISPLAY - *\$6.75 per Guest*

Assorted fresh fruits, domestic and international cheeses, grilled and fresh vegetable crudité, served with an array of syrups, crackers and crostinis...

MEDITERRANEAN CROSTINI BAR - *\$7.25 per Guest*

Assortment of house-made hummus, pickles, grilled and roasted vegetables, feta cheese, white bean dip, baked pita chips and fresh pita bread...

UNDER THE TUSCAN SUN - *\$8.25 per Guest*

A taste of Tuscany to include genoa salami, prosciutto ham, big eye pepperoni, imported cheeses, sweet basil with roasted & pickled vegetables, bruschetta with sliced French baguettes and gourmet crackers accompanied with aged olive oil & balsamic vinegars...

GULF COAST RAW BAR - *'Market Price'*

Fresh from the Gulf coast featuring dark ale boiled Gulf shrimp, marinated oysters on the half shell and pickled blue crab claws, served with key lime cocktail sauce, red pepper remoulade sauce, lemon, lime, & orange wedges, hot sauce and crackers...

*All buffets come with premium plasticware and are subject to 9.5% sales tax and 20% gratuity.
Beverages are sold separately.*



PARK CREST
EVENT FACILITY

Buffets for Minimum of 50 Guests

COCKTAIL BUFFET #1

\$24.50 per Guest

Assorted fresh fruits, domestic and international cheeses, grilled and fresh vegetable crudité,
served with an array of syrups, crackers and crostinis...

Grilled or hand-breaded chicken tenderloins served with assorted dips & glazes...

Baked buffalo shrimp dip served with crispy pita bread triangles and Maytag bleu cheese
aioli...

Slow roasted top round of beef sliders served with sliced cheeses, sauces and condiments...

Golden mushroom caps stuffed with leaf spinach, grilled artichoke hearts, and crumbled
Alabama goat cheese...

Baked penne pasta in a smoked Gouda cream with side toppings of crumbled Conecuh
sausage, sherry glazed crimini mushrooms and caramelized Spanish onions...

COCKTAIL BUFFET #2

\$27.50 per Guest

Assorted fresh fruits, domestic and international cheeses, grilled and fresh vegetable crudité,
served with an array of syrups, crackers and crostinis...

Spicy Thai chicken breast ribbons served with cool cucumber salsa...

Baked spinach & artichoke dip served with crispy four corn tortillas and house-made picante

...

Marsala roasted prime rib of pork served with assorted dinner rolls and apple jack spike
creole mustard...

Maryland lump crabmeat cakes served with champagne lemon butter and classic French
remoulade...

Black peppered pencil asparagus with crumbled feta cheese, sweet balsamic and white truffle
syrup...

Mashed Idaho potatoes, sweet OR red potatoes with assorted cheeses, golden mushrooms,
caramelized onions and honey roasted pecans, served with beef au jus... *(Add attendant for
sweet potato pancakes and latkes cooked to order for extra charge... \$2.50 per Guest)*

*All buffets come with premium plasticware and are subject to 9.5% sales tax and 20% gratuity.
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PARK CREST
EVENT FACILITY

COCKTAIL BUFFET #3

\$31.75 per Guest

Assorted fresh fruits, domestic and international cheeses, grilled and fresh vegetable crudité, served with an array of syrups, crackers and crostinis...

Southern fried chicken breast “pops” served with smoked Conecuh sausage gravy...

Baked artichoke and French onion dip served with aged parmesan cheese and house-made potato chips...

Dark ale boiled Gulf sea prawn shooters served with key lime cocktail sauce and pickled cherry bomb peppers...

Carving station featuring honey & cinnamon glazed Virginia ham or roasted bone-out turkey breast served with assorted dinner rolls, cranberry apple relish and creole brown sugar mustard...

Baked round of brie cheese served with sweet blackberry jam and crisp whole grain toast...

Jumbo artichoke bottoms stuffed with Louisiana crabmeat, apple bacon and Italian bread crumbs...

Chocolate fondue display served with assorted berries, cookies, cakes and brownies for dipping...

COCKTAIL BUFFET #4

\$36.75 per Guest

Assorted fresh fruits, domestic and international cheeses, grilled and fresh vegetable crudité, served with an array of syrups, crackers and crostinis...

Chicken & andouille sausage en bruchette served with roasted sweet bell peppers and Bermuda onions...

Chef Attended Station: Cognac-roasted black Angus beef tenderloin served with assorted rolls and tarragon-horseradish aioli...

Smoked lump crabmeat & yellow fin tuna dip served with crispy pita bread triangles and olive oil drizzle...

Balsamic & fresh rosemary marinated antipasti served with assorted grape tomatoes, Kalamata olives, grilled purple artichoke hearts and provolone cheese...

Louisiana Creole gumbo bar with andouille sausage, grilled chicken breasts & barbecued Bay shrimp served with steamed white rice, assorted crackers and hot sauces...

Deep-fried green tomato croutons served with Tex-Mex caviar...

Penne alfredo and traditional elbow macaroni and cheddar with Tasso ham, apple-smoked bacon, Maytag bleu cheese and caramelized vegetables... *(Add Gulf shrimp and Maine lobster for extra charge... \$2.50 per Guest)*

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Beverages are sold separately.*



PARK CREST
EVENT FACILITY

DINNER BUFFET #1

\$26.75 per Guest

Chef's Carving Station: Choice of one... baked Virginia ham, garlic-studded roast baron of beef OR rosemary roasted prime rib of pork, served with a choice of sauces and assorted rolls...

Grilled chicken breast piccata with crumbled feta cheese and kettle fried caper berries...

Loaded mashed Idaho potatoes with apple-smoked bacon, sharp cheddar cheese and green onion chives...

Steamed fragrant rice pilaf with assorted herbs...

Steamed seasonal vegetables with tangerine dill butter...

Tossed garden salad served with housemade ranch dressing and honey balsamic vinaigrette OR Park Crest house salad (3-Leaf mixed greens, sliced Driscoll strawberries, Mandarin oranges & almond vinaigrette) ...

Assorted mini desserts, mousses and pastries...

OR

Limited choice of an hors d'oeuvres station...

DINNER BUFFET #2

\$31.50 per Guest

Chef's Carving Station: Choice of one... baked Virginia ham, garlic-studded roast baron of beef, OR rosemary roasted prime rib of pork, served with a choice of sauces and assorted rolls...

Balsamic-glazed boneless chicken breast, served with broiled heirloom grape tomatoes and fresh basil...

Broiled "Destin" triggerfish in a honey pecan butter...

Olive oiled penne pasta mixed with wilted leaf spinach & fire roasted sweet bell peppers...

Steamed southern style green beans with apple-cured bacon and caramelized Spanish onions...

Oven roasted Brussels sprouts with extra virgin olive oil and brown sugar bacon...

Baked au gratin Yukon golden potatoes topped with white cheddar and Tasso ham...

Tossed garden salad served with housemade ranch dressing and honey balsamic vinaigrette OR Park Crest house salad (3-leaf mixed greens, sliced Driscoll strawberries, Mandarin oranges & almond vinaigrette) ...

Assorted mini desserts, mousses and pastries...

OR

Limited choice of an hors d'oeuvres station...

All buffets come with premium plasticware and are subject to 9.5% sales tax and 20% gratuity.

Beverages are sold separately.



PARK CREST
EVENT FACILITY

DINNER BUFFET #3

\$36.50 per Guest

Chef-carved prime rib of beef served with creamed horseradish root,
assorted rolls & natural juices...

Baked chicken breast wellington with lemon broccoli florets, Virginia ham &
mozzarella cheese en croute...

Bronzed filet of Gulf mahi mahi topped with champagne buttered purple
artichoke hearts, golden mushrooms and wilted spoon spinach...

Loaded mashed Idaho potatoes topped with apple-smoked bacon, sharp
cheddar cheese and green onion chives...

Stir-fried brown rice pilaf with caramelized Vidalia onions and assorted baby
vegetables...

Grilled seasonal vegetables topped with crumbled feta and white balsamic
vinaigrette...

Steamed green beans topped with burnt rosemary butter...

Tossed garden salad with housemade ranch dressing and honey balsamic
vinaigrette OR Park Crest house salad (3-leaf mixed greens, sliced Driscoll
strawberries, Mandarin oranges and almond vinaigrette) OR Tex-Mex
Caesar salad topped with Maytag bleu cheese and chipotle peppered
cornbread croutons...

Assorted mini desserts, mousses, and pastries OR chef attended bananas
foster topped with French vanilla ice cream & caramelized English walnut
halves...

OR

Limited choice of an hors d'oeuvres station...

All buffets come with premium plasticware and are subject to 9.5% sales tax and 20% gratuity.

Beverages are sold separately.



PARK CREST
EVENT FACILITY

DINNER BUFFET #4

\$42.75 per Guest

Chef carved prime rib of beef served with creamed horseradish root, natural juices, and assorted rolls **OR** chef carved whole beef tenderloin in a cognac & mustard crust topped with béarnaise Sauce and served with assorted rolls...

Baked filet of Alaskan king salmon Florentine topped with jumbo lump crabmeat in a puff pastry crust...

Broiled trio of bite size potatoes roasted with garlic and fresh herbs...

Baked Maine lobster macaroni n' cheese made with creamy brie cheese and white truffle oil...

Black pepper pencil asparagus in a marsala vinaigrette, topped with sautéed Shitake mushroom caps...

Assorted steamed seasonal vegetables served with blood orange compound butter...

She-crab bisque topped with crispy sourdough croutons...

OR

Tossed garden salad served with housemade ranch dressing and honey balsamic vinaigrette **OR** Park Crest house salad (3-Leaf mixed greens, sliced Driscoll strawberries, Mandarin oranges & raspberry almond vinaigrette)...

Assorted mini desserts, mousses, pastries **OR** dark chocolate fondue with assorted fruits, berries & confections for dipping...

OR

Limited choice of an hors d'oeuvres station...

*All buffets come with premium plasticware and are subject to 9.5% sales tax and 20% gratuity.
Beverages are sold separately.*



PARK CREST
EVENT FACILITY

Seated Dinners

Minimum of 25 guests required, served with choice of soup or salad and rolls with butter. All seated dinners include iced tea, water and house china... (Add coffee for \$1.75)

SEATED DINNER #1

\$36.75 per Guest

Broiled European-style boneless chicken breast with shaved prosciutto ham, aged fontina cheese and wild mushroom stuffing, served over a steamed rice pilaf and topped with champagne lemon beurre blanc...

Grilled lemon asparagus...

Tomato basil bisque with crispy dill croutons OR Park Crest house salad (3-leaf mixed greens, sliced Driscoll strawberries, Mandarin oranges & raspberry almond vinaigrette) ...

Sea salted caramel mousse with seasonal berries...

SEATED DINNER #2

\$39.50 per Guest

Char-broiled prime rib of pork with serrated button mushroom caps and natural juices...

Rosemary roasted red bliss potatoes...

Steamed medley of seasonal vegetables...

Loaded potato corn chowder with apple-smoked bacon and sharp cheddar cheese OR traditional Caesar salad with focaccia croutons and shaved parmesan...

Tart key lime pie with citrus whipped cream...

All prices are subject to 9.5% sales tax and 20% gratuity



PARK CREST
EVENT FACILITY

*Minimum of 25 guests required, served with choice of soup or salad and rolls with butter.
All seated dinners include iced tea, water and house china... (Add coffee for \$1.75)*

SEATED DINNER #3

Market Price

Broiled 8 oz. filet mignon of beef in a cracked 3-peppercorn crust, topped with sauce béarnaise...

Twice baked Idaho potato...

Grilled lemon butter asparagus...

Broccoli, crab and white cheddar bisque topped with seasoned red pepper croutons
OR mixed spring greens topped with sun dried Bing cherries, crumbled feta cheese,
honey roasted pecans and finished with a white truffle oil vinaigrette...

Snickers bar cheesecake topped with a dark rum caramel drizzle...

SEATED DINNER #4

“Park Crest Steak and Cake”

Market Price

Center cut black Angus New York strip steak and Louisiana-style jumbo lump crab
cake topped with a port wine demi glaze and classic French remoulade sauce...

Twice baked Cullman County sweet potato...

Steamed baby green beans with candied walnut halves...

Shrimp & lobster bisque topped with creamed sherry wine OR Tossed garden salad
topped with an assorted vegetable garnish and buttermilk cucumber dressing...

Crème brûlée caramelized in a brown sugar crust and topped with assorted seasonal
berries...

All prices are subject to 9.5% sales tax and 20% gratuity



Hors D'oeuvres & Appetizer Suggestions

Minimum of 50 pieces per order (cold selections)

BRUSCHETTA - \$2.25 per Piece

Toasted French bread crostini topped with fresh tomato, basil and extra virgin olive oil...

BRUSCHETTA CAPRESE - \$2.75 per Piece

Toasted French bread crostini topped with buffalo mozzarella, sliced Roma tomato, basil, balsamic and white truffle syrup...

LUMP CRAB OR SMOKED YELLOW FIN TUNA CANAPÉS - \$3.25 per Piece

Fresh lump crabmeat or smoked yellow fin tuna with salad on toasted French bread crostini OR crisp phyllo cup garnished with fresh thyme and Kalamata olives...

DARK ALE BOILED SEA PRAWN COCKTAIL - \$3.25 per Piece

Served with tart key lime cocktail sauce and classic French remoulade...

SERRANO HAM WRAPPED ASPARAGUS - \$3 per Piece

Steamed, chilled asparagus spears wrapped in serrano ham (prosciutto upon request), drizzled in white balsamic vinaigrette...

ANTIPASTI KABOBS - \$2.75 per Piece

Grape tomato, Kalamata olive, artichoke heart and aged provolone cheese drizzled with a sun-dried tomato vinaigrette...

SMOKED NORWEGIAN SALMON OR PASTRAMI CURED BROOK TROUT FROM IDAHO - \$3.25 per Piece

On crispy cucumber rounds topped with a light cream cheese mousse and marinated caper berries...

FRESH FRUIT KABOBS - \$3 per Piece

Melon, pineapple and seasonal berries served with brown sugar yogurt for dipping...

All prices are subject to 9.5% sales tax and 20% gratuity



PARK CREST
EVENT FACILITY

Hors D'oeuvres & Appetizer Suggestions

Minimum of 50 pieces per order (hot selections)

SOUTHERN FRIED CHICKEN BREAST "POPS" - *\$2.25 per Piece*

Topped with smoked Conecuh sausage gravy...

SPICY THAI CHICKEN BREAST RIBBONS - *\$2.50 per Piece*

Covered in a red chili glaze and served with cool cucumber salsa...

BONELESS CHICKEN BREAST TENDERLOINS - *\$2.25 per Piece*

Hand-breaded with choice of two sauces (buffalo, red chili, BBQ, & creole honey mustard) ...

GRECIAN-STYLE CHICKEN STRIPS - *\$2.50 per Piece*

Char-broiled and topped with extra virgin olive oil, imported feta cheese and assorted Greek olives...

MARYLAND LUMP CRABMEAT CAKES - *\$3.25 per Piece*

Topped with champagne brown butter and served with classic French remoulade...

NEW ORLEANS STYLE BARBECUED SHRIMP - *\$3.25 per Piece*

Topped with julienned bell peppers, roasted garlic cloves and Tabasco pepper beurre blanc...

DIVER SEA SCALLOPS WRAPPED IN PROSCIUTTO HAM - *\$4 per Piece*

Flat iron seared in Italian bread crumbs and drizzled with white truffle oil...

KETTLE FRIED GREEN TOMATO CROUTONS - *\$2.75 per Piece*

Topped with Tex-Mex caviar (black eye pea relish) and crumbled Alabama goat cheese...

DEEP FRIED TEX-MEX SPARE RIBS - *\$3.75 per Piece*

With toasted cumin, red chili peppers and sweet molasses BBQ sauce...

GROUND VEAL & WILD MUSHROOM MEATBALLS - *\$2.45 per Piece*

In a rich burgundy bordelaise sauce...

All prices are subject to 9.5% sales tax and 20% gratuity



PARK CREST
EVENT FACILITY

STUFFED GOLDEN MUSHROOM CAPS - *\$3 per Piece*

With jumbo lump crabmeat, apple-smoked bacon and Reggiano parmesan...

CREOLE SHRIMP AND ANDOUILLE SAUSAGE - *\$3.25 per Piece*

With diced beef steak tomato, wilted leaf spinach and crumbled feta cheese, finished with a sweet red basil aioli...

BROILED STUFFED ARTICHOKE BOTTOMS - *\$3.25 per Piece*

With diced beef steak tomato, wilted leaf spinach and crumbled feta cheese, finished with a sweet red basil aioli...

DEEP FRIED APALACHICOLA OYSTERS ON THE HALF SHELL - *\$3.25 per Piece*

In a seasoned cornmeal crust, served with roasted red pepper tartar sauce and key lime cocktail sauce...

STEAMED LIL' NECK CLAMS OR NEW ZEALAND GREEN LIPPED MUSSELS - *\$3.75 per Piece*

In a sweet chardonnay broth, topped with assorted fresh herbs and drawn lemon butter...

SHREDDED DUCK BREAST & CHORIZO SAUSAGE TOSTADOS - *\$3.45 per Piece*

With jalapeno coleslaw and white cheddar cheese...

SMOKED BEEF BRISKET KABOB - *\$3.00 per piece*

With caramelized fajita vegetables, house made picante sauce and leaf cilantro sour cream...



Chef Attended Carving Stations

(Minimum of 50 guests)

CARVING STATIONS

Cinnamon & honey glazed Virginia ham

\$6.75 per Guest

Maple roasted boneless turkey breast

\$6.50 per Guest

Marsala roasted prime rib of pork

\$6.95 per Guest

Rosemary spiked top round of beef

\$6.95 per Guest

Oven roasted prime rib of beef au jus

\$9.50 per Guest

Cognac glazed black Angus beef tenderloin

\$11.25 per Guest

All items served with split assorted rolls and choice of sauces:

Creamed horseradish root

Apple jack spiked Creole mustard

Béarnaise sauce

Cranberry apple relish

Whole grain honey mustard

All prices are subject to 9.5% sales tax and 20% gratuity



Specialty Stations

Stations below are intended to complement buffets, sit-down dinners, and cocktail parties.
(Minimum of 50 guests)

CAROLINA SHRIMP & GRIT STATION - \$6.95 per Guest

Stone ground grits and Creole roasted jumbo Gulf shrimp with assorted cheeses, toppings and vegetables...

ASSORTED STEWED SOUTHERN GREENS - \$5.95 per Guest

Turnips, collard greens and mustard greens served with Virginia ham, Cajun andouille sausage, apple-smoked bacon, fire-roasted sweet peppers, caramelized Spanish onions and green chili vinegar for topping...

MASHED POTATO BAR - \$6.25 per Guest

Mashed Idaho potatoes, sweet & red potatoes with assorted cheeses, golden mushrooms, caramelized onions and honey roasted pecans, served with beef au jus... *(Add attendant for sweet potato pancakes and latkes cooked to order for extra charge ... \$2.50 per Guest)*

HOUSE BAKED MACARONI & CHEESE DISPLAY - \$6.75 per Guest

Penne alfredo and traditional elbow macaroni and cheddar with Tasso ham, apple-smoked bacon, Maytag bleu cheese and caramelized vegetables... *(Add Gulf shrimp and Maine lobster for extra charge ... \$2.50 per Guest)*

TEX-MEX CHILI BAR - \$6.50 per Guest

Traditional ground beef and white bean chicken, served with assorted cheeses, beans, diced onions, chickpeas, crackers and hot sauce... *(Add attendant for two kinds of grilled cheese sandwiches cooked to order for extra charge ... \$2.50 per Guest)*

CAESAR SALAD STATION - \$6.25 per Guest

Traditional Caesar salad and Park Crest white balsamic Caesar served with French bread and cornbread croutons, grilled chicken breast, sliced top round of beef, assorted cheeses and apple-smoked bacon... *(Add attendant to prepare your Caesar salads to order for extra charge ... \$2.50 per Guest)*

All prices are subject to 9.5% sales tax and 20% gratuity



PARK CREST
EVENT FACILITY

MIXED SLIDER SANDWICH STATION - \$6.75 per Guest

Char-broiled ground sirloin and grilled boneless chicken breast with assorted rolls (wheat, white, Hawaiian), cheeses, toppings and condiments... *(Add fresh bison burgers OR Maryland style crab cakes for extra charge ... \$1.75 per Guest)*

RICH DARK CHOCOLATE FONDUE STATION - \$5.75 per Guest

With assorted fruits, berries and confections for dipping...

BOURBON STREET BANANAS FOSTER STATION - \$6.50 per guest + \$100 for chef attendant

French vanilla ice cream, spiced rum caramel sauce and assorted toppings...

All prices are subject to 9.5% sales tax and 20% gratuity



Beverage Stations

BASIC DRINK STATION

Iced tea (sweet AND unsweet), water and choose between lemonade or full coffee service...

\$3.50 per Guest

DELUXE DRINK STATION

Iced sweet tea, iced unsweet tea, water, lemonade & full coffee service...

\$4.25 per Guest

Specialty Beverage Stations

Up to two...

Create your own special drink or we'll do it for you (Non-Alcoholic)

\$4.00 per Guest



Park Crest Pops Stand

A refreshing alternative to desserts and confections, made with only the freshest ingredients!

Choose up to 3 seasonal flavors (flavors listed below are not always available)...
Pops must be ordered 3 weeks prior to event (at that time we will find out what seasonal flavors are available)...

75 Pop Minimum | \$5.50 each plus tax and gratuity | \$100.00 attendant fee
Recommended quantity is 70% of the number of guests

FRUITY POP FLAVORS

Avocado Lime
Blackberry Ginger Lemonade
Blood Orange
Blueberry Lemonade
Cherry Lime
Classic Mojito
Cranberry Orange
Mango Orange
Mixed Berry
Mulled Cider
Muscadine
Peach
Pineapple
Pink Lemonade
Pomegranate Grapefruit
Raspberry Lemonade
Red Hots
Russian Tea
Satsuma Orange
Sour Apple
Spicy Pineapple
Strawberry
Strawberry Balsamic
Strawberry Banana
Strawberry Mango
Strawberry Mojito
Strawberry Shortcake
Sweet Tea with Lemon

CREAMY POP FLAVORS

Banana Split
Birthday Cake
Black Forest Cake
Blueberry Cheesecake
Caramel Sea Salt
Chocolate Orange
Chocolate Peppermint
Chocolate Strawberry
Coffee & Donuts
Creamy Coconut
Creamy Latte
Eggnog
Frozen Hot Chocolate
Gingerbread
Key Lime Pie
Lemon Icebox
Milk Chocolate
Mocha
Nutter Butter
Peaches 'n Cream
Peanut Butter Banana
Pumpkin Cheesecake
Raspberry Cheesecake
Root Beer Float
S'mores
Strawberries'n Cream
Tagalong
Thin Mint

All prices are subject to 9.5% sales tax and 20% gratuity



Dinnerware Packages

PARK CREST BAR GLASSWARE PACKAGE

\$2.25 per Guest

PARK CREST FLATWARE PACKAGES

\$2.25 per Guest

Includes two forks, one knife, one spoon, & one linen napkin.

PARK CREST HOUSE CHINA PACKAGE

\$6 per Guest

Includes one 10" plate, one 7" plate, two forks, one knife, one spoon, non-alcoholic glassware, and a linen napkin

*Buffet service may choose between our house china dinner package (\$6 per guest)
OR our gold or silver deluxe plasticware (included in catering price) ...*

Plated service must be served on china dinnerware and is already included in the catering costs of plated dinner menus...



PARK CREST
EVENT FACILITY

Beer Options and Regulations

- **Open Bar:** No monetary limit. All bar options are available to guests and paid by client.
- **Open Capped:** Set monetary limit determined and paid prior to event by client in contract. Once limit is reached, client can decide to increase amount up to 25% more than contracted amount or switch to cash/credit bar.
- **Cash Bar:** Each guest is responsible for cash/credit payment at time of service for all beverages. Guests must purchase a minimum of \$500 worth of beverages.

Beverage Pricing

\$4 DOMESTIC BEER

Coors Light, Budweiser, Yuengling, Miller Lite, Bud Light (Draft), Michelob Ultra (Draft)

\$5 IMPORTED | \$6 CRAFT BEER

Corona Extra, Good People Pale Ale, Good People IPA, Stella Artois (Draft),
Truck Stop Honey Brown Ale (Draft), Cahaba Blonde (Draft)

\$5 ASSORTED SELTZERS

\$7 WELL COCKTAILS

House Vodka, House Rum, House Bourbon, House Gin, House Tequila, House Scotch

\$8 CALL COCKTAILS

Tito's Vodka, Jack Daniels Whiskey, Crown Royal Canadian Whiskey,
Jose Cuervo Silver & Gold Tequila, Bacardi White Rum, Bombay Sapphire Gin, Dewar's Scotch

\$10 PREMIUM COCKTAILS

Grey Goose Vodka, Maker's Mark Bourbon, Hendrick's Gin, Sauza Tres Generaciones Anejo Tequila,
Glenfiddich 12 Year Single Malt Scotch, Hennessy VS Cognac, Appleton Estate Rum

WINE SELECTIONS

\$6 Glasses | \$28 Bottles (for table service only)

Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Rosé

SPARKLING WINE/ PROSECCO

\$8 Glasses | \$34 Bottles

SPECIAL ORDERS

We need to know 14 days prior to event for any special orders... Any special orders for beer or wine must be purchased by the case.

Unused beverages remain the property of Park Crest Event Facility.

One bartender is required for every 75 guests, with a 2 bartender minimum on each bar requested by guest. The rate per bartender is \$150.

Park Crest Event Facility reserves the right to refuse bar service to any individual.

There is absolutely NO outside alcohol allowed on the premises.

With your cooperation, we will make sure your event runs as smoothly as possible.

All prices are subject to 9.5% sales tax and 20% gratuity



PARK CREST
EVENT FACILITY

Menu Planning

The goal of this catering menu is to give you an idea of what kind of food we offer and at what price points. From here, we create a custom menu to your liking depending on your budget and the type of food items that you would like to serve.

We ask that you contact our catering department no later than 10 weeks before your scheduled function so that there is plenty of time to make any changes and adjustments if needed.

Menu Tastings

In an effort to avoid price increases to our food & beverage menus due to the rising costs of the majority of the wholesale food and beverage market, Park Crest does not offer complimentary food tasting. We feel that with the majority of our individual, kitchen, dining room, and bar employees most with over 25 years experience, and our consistent ability in creating a menu that will best suit each client and their family individually, along with consistent 4.5-5 star reviews on the quality of food that rather than raising the cost of menus to incorporate tastings, that you, the client can decide where that money is needed most.

Guest Count Guarantees

At Park Crest our goal is to serve all guests without omitting any menu items that are offered on the function's "host menu". This makes an accurate guest count vital. If this is not achieved, it reflects negatively on Park Crest, as well as the function's host. With this in mind, we will accept up to a 10% additional guest count as close as 48 hours before the scheduled date. In the event of the guest count exceeding the final guaranteed number, Park Crest reserves the right to charge up to 5% of the overage at normal menu pricing and then one and a half times the regular menu price for any guests there-after. Prepayment options will be discussed beforehand and then agreed-upon by the contracted party to cover these charges. Park Crest appreciates the opportunity to make your function a success.



PARK CREST
EVENT FACILITY

General Guidelines

Buffet food prices include silver or gold trimmed deluxe plastic ware package (already included in buffet price)

Servers are \$150 each for a buffet setup using our deluxe plastic ware package. We require at least one server for every 75 guests with a minimum of 2 servers behind each buffet.

For a buffet with the added China package (for a price of \$6/guest) we require one server for every 50 guests with a minimum of 2 servers behind each buffet.

For a plated dinner we require one server per every 25 guests with a minimum of 2 servers for every plated dinner.

Bartenders are \$150 each.

We require one bartender for every 75 guests with no less than 2 bartenders behind each bar. Bars that are using glassware from our bar glassware package require one bartender for every 50 guests with no less than 2 bartenders behind each bar.



PARK CREST
EVENT FACILITY

Bridesmaids & Groomsmen Luncheons

MENU PROPOSALS

Bridesmaids Luncheon

(Minimum of 10 People)

Grilled chicken breast and roasted artichoke heart salad topped with honey roasted nuts...

Roasted red pepper hummus with house-made pita chips and salted pretzel rods...

Fresh seasonal vegetable crudité...

Grand Marnier soaked fresh fruit cup with seasonal berries...

Assorted house baked cookies...

Bottled water & assorted Coca-Cola products...

\$11.25 per guest plus tax and gratuity

Prosecco Mimosas

Orange and cranberry juice, sliced citrus fruits and berries & champagne flutes...

\$28 per bottle of Prosecco plus tax and gratuity

Groomsmen Luncheon

(Minimum of 10 People)

Deli display with Boar's Head black forest ham, honey roasted turkey breast, Swiss and cheddar cheese, lettuce, tomato & Bermuda onion garnish...

Roasted red pepper hummus with house-made pita chips and salted pretzel rods...

Fresh seasonal vegetable crudité...

Grand Marnier soaked fresh fruit cup with seasonal berries...

Assorted house baked cookies...

Bottled water & assorted Coca-Cola products...

\$11.25 per guest plus tax and gratuity

Iced Cold Beer Bucket

Assortment of import, craft & domestic beers...

\$65 per Case (24 pack) plus tax and gratuity

Lunch menus are welcome to slight modifications if needed.