



76

LUNCH BUFFET

25 per person All entrees include house salad, rolls, two sides, and dessert

Entrees

POT ROAST
BEEF TIPS & RICE

DECONSTRUCTED KABOBS

Marinated grilled chicken and sirloin

HAMBURGER STEAK

in a mushroom gravy

FAJITAS

Grilled steak and chicken

BAKED PORK CHOPS

PANKO CRUSTED CHICKEN

CHICKEN PICATTA

Served in a white wine caper sauce

POPPYSEED CHICKEN CASSEROLE

BAKED CHICKEN

Served Cajun or BBQ

CAJUN CHICKEN PASTA

Blackened chicken, mozzarella cheese, in a creamy parmesan sauce baked in penne pasta

BEEF MARINARA PASTA

Ground beef, mozzarella cheese, marinara sauce baked in penne pasta

SOUTHERN FRIED CATFISH FILLETS

BAKED SALMON

Served blackened or BBQ

TILAPIA

Baked or Blackened

Side Items

MIXED GRILLED VEGETABLES

WIID RICE PILAF

GREEN BEANS ALMONDINE

ROSEMARY ROASTED POTATOES

CHEESE GRITS

MACARONI & CHEESE

PASTA SALAD

TOMATO & CUCUMBER SALAD

COLE SLAW

POTATO SALAD

HOUSEMADE KETTLE CHIPS

CHIPS & QUESO

Desserts

WHITE CHOCOLATE BREAD PUDDING

BOURBON PECAN PIE

BANANA PUDDING

ASSORTED CAKE BITES

CHOCOLATE ROULADE

Gluten Free

COOKIE & BROWNIE PLATTER

Drinks

Included with buffet

SWEET TEA

UNSWEETENED TEA

WATER

COFFEE

Upon Request









LUNCH PLATTERS

20 Per Person

Served with a garnish platter, coleslaw, kettle chips, and your choice of potato salad or pasta salad

WRAPS

GRILLED CHICKEN CAESAR

ROMAINE, PARMESAN, TOMATOES, AND CAESAR DRESSING

BIG APPLE TURKEY

SLICED TURKEY, BACON, SWISS, ROMAINE, SLICED GREEN APPLE, AND A VINAIGRETTE DRESSING

BUFFALO CHICKEN

FRIED CHICKEN, BLEU CRUMBLES, RED ONION, ROMAINE, TOMATOES, AND TANGY BUFFALO SAUCE

BLACKEN CHICKEN

WITH BLACK BEAN CORN RELISH, JACK CHEESE, ROMAINE, TOMATOES, AND RANCH DRESSING

BLACK & BLEU

GRILLED SIRLOIN, CARAMELIZED ONIONS, SPRING MIX, TOMATOES, AND BLEU CHEESE VINAIGRETTE

CLASSIC CLUB

ROASTED TURKEY, HAM, BACON, SWISS, ROMAIN, TOMATOES, AND MAYO

BLAT

BACON, ROMAINE, AVOCADO, TOMATO, AND MAYO

PORTOBELLO

ROASTED PORTOBELLO, PROVOLONE, RED PEPPERS, TRADITIONAL HUMMUS, ROMAINE, AND TOMATOES

VEGGIE HUMMUS

TRADITIONAL HUMMUS, GRILLED BROCCOLI, ZUCCHINI, SQUASH, ONIONS, AND RED PEPPERS

DELI SANDWICHES

choose between white or wheat

HAM & SWISS

TURKEY & CHEDDAR

ROAST BEEF & PROVOLONE

CHICKEN SALAD

BOXED LUNCHES

15 per person (30 person maximum) Wraps, Sandwiches, and Salads, available individually boxed, served with kettle chips only

SPECIALTY SALADS

GRILLED CHICKEN CAESAR

ROMAINE, CROUTONS, PARMESAN, TOMATOES, AND CAESAR DRESSING

BLACK & BLEU

GRILLED SIRLOIN, CARAMELIZED ONIONS, SPRING MIX, TOMATOES, AND BLEU CHEESE VINAIGRETTE

SOUTHERN FRIED CHICKEN

Fried chicken, romaine, cheddar cheese, tomatoes, cucumbers, red onions and ranch dressing

SPINACH AND GOAT CHEESE

Grilled Alabama Gulf shrimp, baby spinach, goat cheese, strawberries, toasted almonds, sherry vinaigrette

ISLAND COBB

Grilled Jerk chicken, spring mix, mango, bacon, avocado, tomatoes, creole mustard vinaigrette served with Sriracha deviled eggs

GREEK

Romaine, red onion, Kalamata olives, tomatoes, cucumbers, Greek peppers, crumbled feta and feta vinaigrette

BBQ SALMON

Grilled BBQ Salmon, romaine, toasted almonds, mandarin oranges, strawberries and sherry vinaigrette

HOUSE

Spring mix, carrots, cucumbers, tomatoes, Kalamata olives, bacon, Greek peppers and creole vinaigrette









Park Place Catering CO

DINNER BUFFET

All entrees include house salad, rolls, two sides, and dessert

Entrees

35 per person

POT ROAST

FAJITAS

Grilled steak and chicken

*PANKO CRUSTED CHICKEN

Panko crusted chicken breasts topped with a creamy pecan sauce

*CHICKEN PICCATA

Served in a white wine caper sauce

*BAKED CHICKEN

Served Cajun, Greek or BBQ

CAJUN CHICKEN PASTA

Blackened chicken, mozzarella cheese, in a creamy parmesan sauce baked in penne pasta

BEEF MARINARA PASTA

Ground beef, mozzarella cheese, marinara sauce baked in penne pasta

*BAKED SALMON

Served Blackened or BBQ

*TILAPIA

Baked or Blackened

Premium Entrees

40 per person

*BONE-IN PORK CHOP

*BEEF TENDERLOIN

*PORK TENDERLOIN

*GRILLED SIRLOIN

*BAKED ATLANTIC SALMON

SHRIMP AND GRITS

Stone Ground cheese grits topped with jumbo Gulf shrimp, sausage & topped with a white wine sauce

* Available plated seated

SIDE ITEMS

ROSEMARY ROASTED POTATOES
GREEN BEANS ALMONDINE
GLAZED CARROTS
GRILLED MIXED VEGETABLES

MACARONI AND CHEESE
CHEESE GRITS

ROASTED BRUSSEL SPROUTS
MASHED SWEET POTATO SOUFFLÉ

ASPARAGUS

PLATED SEATED ONLY

TWICE BAKED POTATOES

PLATED SEATED ONLY

HOUSE SALAD

CAESAR SALD

SPINACH SALAD







Hors D'oeuvres

By The Dozen

WINGS

Hot, lemon pepper, jerk, Thai or naked with sauces on the side **24**

HAND-BREADED CHICKEN TENDERS

Served with hot sauce, BBQ sauce, Ranch or honey mustard **36**

MINI VEGGIE SPRING ROLLS

Served with Thai Chili Sauce 24

ASIAN CHICKEN SKEWERS

Served with Thai Chili Sauce 48

SHRIMP COCKTAIL

Served with homemade cocktail sauce 48

CRAB CAKES

Served with homemade remoulade sauce 48

BRUSCHETTA 24

POTATO SKINS

Topped with cheddar cheese, bacon, and green onion, served with sour cream **24**

PIGS IN A BLANKET

Served with Mustard 24

OUR FAMOUS SLIDERS

Cheeseburger, bacon cheeseburger, or fried chicken **60**

By The Platter

Feeds up to 30 People

SESAME LETTUCE WRAPS

Sesame-seared chicken, bell peppers & roasted almonds tossed in a sweet chili soy sauce served with romaine lettuce 125

HUMMUS

Traditional and black bean garnished with Kalamata olives and Greek peppers and served with toasted pita bread 100

CHICKEN SALAD

Homemade chicken salad served over a fresh bed of lettuce with crackers, grapes 125

House Made Kettle Chips 50

Blue Cheese Kettle Chips

Topped with blue cheese crumbles and drizzled with ranch dressing **75**

FRUIT AND CHEESE

Seasonal fruit with cubed cheddar, swiss, and pepper jack cheeses 125

Veggie Tray

Broccoli, Cauliflower, Carrots, Celery, Red bell peppers 125

QUESADILLAS

Cheese, Chicken, steak, or Shrimp 125

By The Pan

Half Pan serves up to 20 Full Pan serves up to 40

SPINACH AND ARTICHOKE DIP

Served with Fresh Tortilla chips 60/120

OUESO DIP

Served with Fresh Tortilla chips 50/100

Desserts

WHITE CHOCOLATE BREAD PUDDING

Half Pan or Full Pan 75/150 COOKIE & BROWNIE TRAY

Serves 30 people per platter **90**

BANANA PUDDING

Serves 30 People 90

BOURBON PECAN PIE 45 ASSORTED CAKE BITES

Per Dozen 48

CHOCOLATE ROULADE

Gluten Free

BOURBON CHOCOLATE CAKE











BREAK AND BRIDAL SUITE PACKAGES

BREAKS

Between 8 am - 3 pm 20 person minimum

All breaks include Water, Coffee, Juice, and Sodas

GOOD MORNING BIRMINGHAM

Muffins, Granola Bars, Yogurt, and Whole Fruits 12

TAKE ME OUT TO THE BALLGAME

Candy Bars, Peanuts, Bagged Chips, and Pigs in a Blanket 12

TIGHTEN UP

Veggie or Fruit & cheese Tray, Trail Mix, Sun Chips, and Granola Bars 12

MEET ME AT THE BAKERY

Assorted Cookies, Brownies, Pies, and Cake Bites 12

HERE COMES THE BRIDE

8 Per Person 10 person minimum

TRIO PLATTER

Pasta Salad, Chicken Salad, Fresh Fruit with Yogurt, Raw Veggies with housemade Ranch, Hummus & Pita **Choose Three**

FINGER SANDWICHES & KETTLE CHIPS

Chicken Salad, Cream cheese & cucumber, Turkey & Cheddar, Ham & Swiss, Roast Beef & Provolone, Hummus with crumbled feta & red peppers **Choose Three**

BOYS WILL BE BOYS

Chicken Tenders, Sliders, Potato Skins
Choose Two

MIMOSA BAR

Sparkling 7 / Prosecco 9 / Champagne 12 Served with orange juice, cranberry juice and fresh fruit to garnish

BAR

Remote Bar Setup 150

House Wine

Red Wine, White Wine, Sparkling 7 btg / 28 btb

DOMESTIC BEER

Bud Light, Miller Light, Coors Light, Mich Ultra, Yuengling 4

LOCAL CRAFT BEER

Trim Tab, Good People, Cahaba, Avondale 6

IMPORTS

Stella Artois, Corona, Corona Lt, Heineken 5

LIQUOR

Titos, Absolute, Makers Mark, Jack Daniels, Tanqueray, Dewars, Jose Cuervo **8**



